

SO GNO *Menu*

Focaccia di Pizza

BRUSCHETTA E BURRATTA 12
Cherry tomato, garlic, red onions, EVOO, fresh mozzarella, basil, white balsamic

Cicchetti Small bites

STUFFED EGGPLANT 7
Milk-fed ground veal, fontina, mozzarella, Sweet peas, onions, Ragù

ARANCINI 9
Four cheese, sweet peas, salami, Tomato basil, Arborio rice

MEATBALLS & POLENTA 10
Basil, grass-fed, ground beef, Tomato sauce, pine nuts, raisins

Homemade Pasta

(Gluten Free Pasta Optional +2)

GNOCCHI POMODORO 15
(add vodka sauce \$2.00)
Yukon potato, tomato, basil, Fresh mozzarella

CAVATELLI SALSICCE 17
Sausage, fresh mozzarella, Garlic, cherry tomatoes

TORTELLINI PROSCUITTO 17
Meat filled pasta, wild mushrooms, Peas, onions, white cream sauce

AGNOLOTTI FUNGHI 18
Veal stuffed pasta, wild mushrooms, Sausage, truffle oil, garlic, mascarpone

PAPPARDELLE BOLOGNESE 19
Ground boar, celery, onion, tomato, Nutmeg, reggiano parmesan

PUMPKIN RAVIOLI 15
Brown butter sage, shaved parmesan

Fish Appetizers

FRIED CALAMARI 12

GRILLED CALAMARI 13

BAKED CLAMS (1/2 DOZEN) 14
Middle neck clams, stuffed with Breadcrumbs

MISTO GRIGLIA 14
Octopus, calamari, shrimp

Steaks & Classics

8 OZ FILET VESUVIO 39
Grass-fed beef, breadcrumbs, Fontina cheese, vesuvio potatoes

CHICKEN 24 VEAL 28
CHOICE OF

MARSALA
Wild mushrooms, onions

SALTIMBOCCA
Prosciutto, mozzarella, spinach, Garlic, sage, white wine

PICCATA
Capers, lemon, garlic, spinach, white wine

PARMIGIANA
Tomato basil, mozzarella, served with pasta

VESUVIO
Garlic, white wine, herbs, Yukon potatoes

Beers of the day

Modus Hoperandi 5

6.8% ABV 12oz Can

Ska Brewery, Durango, CO

American-style India pale ale with deep golden orange color, bitter and hoppy with a smooth finish

Sünner Kölsch 5

4.8%ABV 500ml Bottle

German Kölsch, Koln, Germany

Refreshing, gently fruity, slightly sweet with a crisp dry finish

Soups & Salads

HALF/FULL

SOUP OF THE DAY 3
HOUSE / 3

Mixed greens, tomato, onion
Sogno dressing

CAESAR 5 10
Romaine lettuce, toasted bread, Reggiano Parmesan

ROASTED BEETS-GF 6 12
Arugula, red beets, goat Cheese, roasted walnuts, squash
Pumpkin seeds, pumpkin vinaigrette

CAPRESE-GF 5 10
Cherry tomatoes, fresh mozzarella, EVOO, herbs, basil, aged balsamic

Fish & Risotto

LOBSTER CAPPERLLACCI 26
Lobster filled pasta, shrimp, mushrooms, Onion, plum tomato, cream sauce

SALMONE PUTTANESCA 29
Kalamata olives, capers, garlic, cherry Tomatoes, spinach

MISTO PESCE 42
Lobster, scallops, shrimp, garlic, cherry tomatoes, spaghetti, hint of spice

RISOTTO DEL GIORNO MK
Risotto of the day (ask server)

Kids Menu

CHEESE RAVIOLI 7

SPAGHETTI & MEATBALLS 7

MAC & CHEESE 7

CHICKEN PARMESAN 9

GF: GLUTEN FREE

Consumption of raw or undercooked foods Of animals origins such as beef, eggs, fish, Lamb, pork, poultry or shellfish may result In an increased risk of foodborne illness. Please alert your server if you have any Food allergies or dietary restrictions.

Signature

MOSCOW MULE 10

Tito's vodka, ginger beer, lime juice
St. Germain, lime

SPICED POMEGRANTE MARGARITA 10

Pomegranate tequila, fresh jalapeño, fresh Pomegranate, sour, banana liquor

REBEL YELL OLD FASHIONED 11

Rebel Yell Rye, simple syrup, muddled cherry, angostura bitters, orange twist, amarena cherry

BLOOD O'MAN 12

Redemption rye whiskey, Solerno blood orange liqueur, angostura bitters, Peychauds bitters, sweet vermouth, amarena cherry, orange twist

ITALIAN MARGARITA 12

Don Julio Anejo, limoncello, sour, lime juice, St. Germain Elderflower liquor, lemon twist

Beers

STONE XOCOVEZA 8.1%ABV 8

Escondido, California-10oz Draft

CHAI SOLISTICE 6.9%ABV 8

Boonville, California-14oz Draft

KROMBACHER PILS 4.8%ABV 7

Germany-12oz Draft

MENABREA* Imp. Craft 4.8%ABV 6

Italy-11.2oz Bottle

ALAGASH SAISON Dom. Craft 6.1%ABV 7

Portland, Maine-12oz Bottle

THREE FLOYDS (LIM. ED.) Dom Craft 7

TOTALLY ROASTED CIDER GF 6.8%ABV 7

Spring Lake, Michigan- 12oz Can

MILLER LT COORS

LT 4

AMSTEL LT

SAM ADAMS

5

STELLA ARTOIS

MORETTI

PERONI