

# SOGNO *Menu*

## Antipasti

<b>AVOCADO E BRUSCHETTA</b>	<b>12</b>
Avocado spread, bruschetta relish, shaved reggiano, basil, balsamic drizzle, served on Italian toast	
<b>STUFFED EGGPLANT</b>	<b>9</b>
Milk-fed ground veal, fontina, mozzarella, sweet peas, onions, Ragù, polenta	
<b>MEATBALLS &amp; POLENTA</b>	<b>10</b>
Basil, grass-fed ground beef, tomato sauce, pine nuts, raisins	
<b>ARANCINI CON VODKA</b>	<b>8</b>
Four cheese, sweet peas, vodka sauce, Arborio rice	
<b>FRIED/GRILLED CALAMARI</b>	<b>13</b>
<b>BAKED CLAMS (1/2 DOZEN)</b>	<b>14</b>
<b>MISTO GRIGLIA</b>	<b>14</b>
Octopus, calamari, shrimp	

## Soups & Salads

	HALF	FULL
<b>SOUP OF THE DAY</b>	<b>4</b>	<b>4</b>
<b>HOUSE</b>	<b>/</b>	<b>4</b>
Mixed greens, tomato, onion, Sogno dressing		
<b>CAESAR</b>	<b>6</b>	<b>12</b>
Romaine lettuce, toasted bread, Reggiano parmesan, ricotta salata		
<b>ROASTED BEETS-GF</b>	<b>7</b>	<b>14</b>
Mixed greens, candied beets, goat cheese, roasted walnuts, raspberry vinaigrette		
<b>CAPRESE-GF</b>	<b>6</b>	<b>12</b>
Cherry tomatoes, fresh mozzarella, EVOO, herbs, basil, aged balsamic		

## Kids Menu

<b>CHEESE RAVIOLI</b>	<b>7</b>
<b>SPAGHETTI &amp; MEATBALLS</b>	<b>7</b>
<b>MAC &amp; CHEESE</b>	<b>7</b>
<b>CHICKEN PARMESAN</b>	<b>9</b>

## Homemade Pasta

(Gluten Free Pasta Optional +2)

<b>GNOCCHI POMODORO</b>	<b>15</b>
<i>(Add meatballs \$4.00)</i>	
<i>(Add vodka sauce \$2.00)</i>	
Yukon potato, tomato, basil, fresh mozzarella	
<b>CAVATELLI SALSICCE</b>	<b>17</b>
Sausage, fresh mozzarella, garlic, cherry tomatoes	
<b>TORTELLINI PROSCIUTTO</b>	<b>17</b>
Meat filled pasta, wild mushrooms, peas, onions, white cream sauce	
<b>AGNOLOTTI FUNGHI</b>	<b>18</b>
Veal stuffed pasta, wild mushrooms, sausage, truffle oil, garlic, mascarpone	
<b>FETTUCCINE CREMA</b>	<b>17</b>
<i>(Add chicken \$6.00)</i>	
Asparagus, sundried tomatoes, shallots, basil, cremini mushrooms, light garlic cream	

## Classics

<b>CHICKEN</b>	<b>24</b>	<b>VEAL</b>	<b>29</b>
<b>CHOICE OF</b>			
<b>MARSALA</b>			
Wild mushrooms, onions, vesuvio mashed potatoes			
<b>SALTIMBOCCA</b>			
Prosciutto, mozzarella, spinach, garlic, sage, white wine			
<b>PICCATA</b>			
Capers, lemon, garlic, spinach, white wine			
<b>PARMIGIANA</b>			
Tomato basil, mozzarella, served with pasta			
<b>VESUVIO</b>			
Garlic, white wine, herbs, vesuvio mashed potatoes			

## Specialty Dishes

<b>8 OZ FILET VESUVIO</b>	<b>39</b>
Grass-fed beef, breadcrumbs, fontina cheese, vesuvio mashed potatoes	
<b>VEAL CHOP PARMESAN</b>	<b>49</b>
14oz center cut, tomato basil, mozzarella, served with pasta	
<b>LOBSTER CAPPELLACCI</b>	<b>26</b>
Lobster filled pasta, shrimp, mushrooms, onion, plum tomato, cream sauce	
<b>SALMONE PUTTANESCA</b>	<b>29</b>
Kalamata olives, capers, garlic, cherry tomatoes, spinach	
<b>ZUPPA DI PESCE</b>	<b>54</b>
Shrimp, mussels, clams, calamari, octopus, lobster, garlic cherry tomato sauce, hint of spice, served over pasta	
<b>RISOTTO DEL GIORNO</b>	<b>MK</b>
Risotto of the day (ask server)	

## Draft Beer

<b>Krombacher Pilsner 7</b>
4.3%ABV 14oz Germany
<b>Tangerine Wheat 7</b>
5.5%ABV 14oz Wheat California
<b>Lagunitas 7</b>
6.2%ABV 14oz IPA Chicago, IL

3 Split Checks/Credit Cards Per Table Max Please

½ price wine Wednesday \$70.00 or less

*Signature*

<b>SOGNO BLISS</b>	<b>9</b>
Prosecco, Chianti, peach puree, orange twist, filthy cherry	
<b>CUCUMBER BASIL TONIC</b>	<b>12</b>
Effen cucumber vodka, St. Germain Elderflower liquor, fresh lime, basil, tonic	
<b>STOLEN RYE OLD FASHIONED</b>	<b>11</b>
Stolen rye whiskey, simple syrup, muddled cherry, angostura bitters, orange twist, amarena cherry	
<b>BLOOD O'MAN</b>	<b>12</b>
Redemption rye whiskey, Solerno blood orange liqueur, angostura bitters, Peychauds bitters, sweet vermouth, amarena cherry, orange twist	
<b>ITALIAN MARGARITA</b>	<b>12</b>
Don Julio Anejo, limoncello, sour, lime juice, St. Germain Elderflower liquor, lemon twist	

*Beers*

<b>EL TRAIN IPA 6.3%</b>	<b>8</b>
Chicago, IL-12oz Can	
<b>ROADIE GRAPEFRUIT RADLER Ale</b>	<b>8</b>
4.2%ABV Colorado -12oz Can	
<b>MENABREA* Imp. Craft 4.8%ABV</b>	<b>6</b>
Italy-11.2oz Bottle <b>Italian Pilsner</b>	
<b>TOTALLY ROASTED CIDER 6.8%ABV</b>	<b>7</b>
GF Spring Lake, Michigan- 12oz Can	
<b>3FLOYDS ALPHA KING APA 6.6%ABV</b>	<b>8</b>
Chicago, IL 12oz Bottle	
<b>3FLOYDS GUMBALL HEAD Wheat</b>	<b>8</b>
5.6%ABV Chicago, IL-12oz Bottle	
	<b>4</b>
<b>MILLER LT*COORS LT*AMSTEL LT*SAM ADAMS</b>	<b>5</b>
	<b>5</b>
<b>STELLA ARTOIS*PERONI</b>	
<b>N/A KROMBACHER WEIZEN</b>	

GF: GLUTEN FREE

Consumption of raw or undercooked foods of animal 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.

# SO GNO *Wines*

## *Bubbles*

	Glass/Bottle	
<b>MOSCATO</b>	9	34
Ruffino D'Asti		
<b>MASCHIO (SPLIT)</b>	9	/
Prosecco		
<b>MOËT ROSÉ IMPÉRIAL</b>	*15	/
California (SPLIT)		
<b>MOËT CHANDON</b>	/	*120
Champagne, France		
<b>VEUVE CLICQUOT</b>	/	135
Champagne, France		

## *White*

	Glass/Bottle	
<b>BUEHLER</b>	14	54
Chardonnay, Russian River		
<b>ZD*</b>	17	68
Chardonnay, Napa Valley		
<b>HEINZ EIFEL</b>	9	34
Kabinett Riesling, Germany		
<b>ATTEMS*</b>	12	48
Pinot Grigio, Italy		
<b>NOBILO</b>	*14	52
Sauvignon Blanc, New Zealand		
<b>LE MONT SANCERRE*</b>	15	58
Sauvignon Blanc, France		
<b>COTE DE ROSES</b>	12	46
Rosé, France		

## *Pinot Noir*

	Glass/Bottle	
<b>ELOUAN*</b>	11	42
Willamette Valley, Oregon		
<b>BELLA GLOS</b>	/	*64
Las Alturas, Monterey County		
<b>TWELVE CLONES "MORGAN"/</b>	67	
Santa Lucia Highlands		
<b>SOKOL BLOSSER* 1.5L</b>	140	
Pinot Noir, Dundee Hills, Oregon 2013		

## *Rosa's Private Cellar*

<b>CAVALIERE</b>	125
2014 Tenuta Torciano Sangiovese, Merlot	
<b>BARTOLOMEO</b>	145
2014 Tenuta Torciano Cabernet Sauvignon, Sangiovese	
<b>TERRESTRE</b>	318
2013 Tenuta Torciano Pinot Noir, Cabernet Sauvignon, Merlot, Shiraz	

## *Zinfandel & Syrah*

	Glass/Bottle	
<b>TURLEY</b>		*60
Juvenile Zinfandel, Napa Valley		
<b>THE PRISONER "SALDO"/</b>		*62
Zinfandel, Napa Valley		
<b>BIALE ROYAL PUNISHER*</b>		84
Petite Syrah Rutherford, Napa		
<b>ORIN SWIFT "8 YEARS" /</b>		*89
<b>STORYBOOK MOUNTAIN, ANTAEUS</b>		
Zinfandel, Cabernet, Petite Verdot, Merlot, Napa Valley		
		*94

## *Italian Reds*

	Glass/Bottle	
<b>SASSOREGALE</b>	*12	46
Sangiovese		
<b>VILLA MEDORO</b>	13	50
Montepulciano D'Abbruzzo		
<b>SANTEDAME</b>	14	54
Chianti Classico		
<b>MONSANTO</b>	/	54
Chianti Classico Riserva		
<b>CASTELLO DI NEVE</b>	/	72
Barbaresco		
<b>CERETTO*</b>	/	125
Barolo 2013		
<b>BRUNELLO</b>	/	150
Di Montalcino San Paolo, Leonardo Locasio 2011		
<b>AMARONE CLASSICO RESERVE</b>	185	
Leonardo Locasio 2010		

## *Super Tuscan*

	Glass/Bottle	
<b>ARGIANO ROSSO</b>	13	50
<b>IF YOU SEE KAY</b>	14	52
<b>TAU RITA</b>	/	66
<b>BASTIANICH VESPA ROSSO*</b>	84	
<b>ORNELLAIA</b>	/	315
A bit of a monster, with dark chocolate, and cherry fruits. An assertive bold wine with oak served up in thick slices, topped with slightly jammy cassis and blackberry.		

## *Cabernet*

	Glass/Bottle	
<b>JUGGERNAUT</b>	12	46
California		
<b>SPOKEN BARREL</b>	14	54
Colombia Valley, Washington		
<b>THE PRISONER "CUTTINGS"</b>	*79	
Napa Valley		
<b>OBSIDIAN</b>		*72
Napa Valley 2016		
<b>ORIN SWIFT "PALERMO" /</b>	89	
Napa Valley		
<b>ROBERT FOLEY</b>	/	135
Napa Valley 2011		
<b>MOUNT VEEDER 1.5L</b>	150	
Cabernet, Napa Valley 2013		
<b>MT BRAVE</b>	/	165
Napa Valley 2012		
<b>DUCKHORN VINEYARDS /</b>	175	
Howell Mountain, Napa Valley 2013		
<b>NICKEL &amp; NICKEL</b>	/	185
Brand Iron Napa Valley		
<b>SILVER OAK</b>	/	210
Napa Valley 2012		
<b>CARDINALE</b>	/	415
Napa Valley 2013		

## *Red Blends*

	Glass/Bottle	
<b>SIENA</b>	13	50
Malbec, Cabernet, Sangiovese Sonoma County 2015		
<b>THE PRISONER "THORN" /</b>	74	
Merlot, Napa Valley		
<b>THE PRISONER</b>	/	84
Cabernet, Petite Sirah, Napa Valley		
<b>BIALE BASIC BLACK</b>	*98	
Petite Syrah, Syrah, Zinfandel Rutherford Napa		
<b>ORIN SWIFT "PAPPILLON"</b>	112	
Cabernet, Merlot, Petite Verdot, Malbec, Napa Valley		
<b>ROBERT FOLEY CLARET</b>	*195	
Cabernet, Merlot, Petite Verdot, Napa Valley 2013		
<b>ESTANCIA 1.5L</b>	112	
Cabernet, Merlot, Petite Syrah Petite Verdot, Paso Robles 2011		
<b>QUINTESSA</b>	274	
Napa Valley 2015 (Reserved for Tony)		

CORK FEE \$20 PER BOTTLE (NON WINE LIST)  
VINTAGE SUBJECT TO CHANGE

**ROSA'S FAVORITES\***

½ price wine Wednesday \$70.00 or less