



SO GNO

INSALATE SALAD

ARUGULA	14
Castelvetro Olives, Almonds, Mandarins, Fennel & Lemon Vinaigrette	
BARBABIETOLE	15
Roasted Beets, Herbed Goat Cheese, Citrus, Toasted Hazelnuts, Sherry Vinaigrette & Hazelnut Oil	
SOGNO CESARE	14
Pepperoni Breadcrumbs, Parmigiano, Pepperoncini & White Anchovy	
ADD PROTEIN: Shrimp 18 Chicken 10 Salmon 14	

ANTIPASTI

POLPO ALLA GRIGLIA	24
Grilled Octopus, N'duja, Fennel, Lemon, Parsley, Crispy Potatoes	
CARPACCIO DI TONNO	21
Tuna, Fried Artichokes & Capers, Pickled Green Beans, Lemon & EVOO	
MELANZANE FRITTE	17
Fried Eggplant, Tomato, Fior Di Latte, Basil & Creamy Ricotta	
SALUMI E FORMAGGI	35
Meat and Cheese, Giardiniera, Roasted Peppers & Grilled Bread	
FRITTO MISTO	20
Fried Calamari, Shrimp, Crispy Veggies & Calabrian Chili Aioli	
ARANCINI	15
Cacio e Pepe, Fior Di Latte & Spring Ramp Pistachio Pesto	
POLPETTE	15
Pork, Mortadella & Prosciutto Meatballs, Tomato Sugo & Parmesan	

PIZZE PIZZA

MARGHERITA	19
Fior Di Latte, San Marzano & Basil	
SALSICCIA	21
Sausage, Calabrian Chilies, Fior Di Latte, San Marzano, Oregano & Honey	
CARCIOFI	20
Artichoke, Roasted Garlic, Fior Di Latte, Truffled Ricotta & Arugula	
PEPPERONI	21
Ezzo Pepperoni, Fior Di Latte & San Marzano	
GUANCIALE	21
San Marzano, Capers, Kalamata Olives & Garlic	
MORTADELLA	25
Fior Di Latte, Pistachio, Mortadella & Stracciatella	

PER DUE FOR TWO

BISTECCA ALLA FIORENTINA	145
40 oz, Bone in Steak	
INVOLTINI DI LASAGNE	58
Bolognese Sauce, Mozzarella, Ricotta & Basil	

PRIMI PASTA

ORECCHIETTE	31
Sausage, Rapini, Calabrian Chili & Garlic	
MEZZI RIGATONI BOLOGNESE	33
Pork & Veal, Tomato, Parmesan, Garlic & Herbs	
BURRATA RAVIOLI	31
Handmade Burrata Ravioli, Parmesan Truffle Crema & Roasted Mushrooms	
SPAGHETTI ARRABBIATA	32
Shrimp, Clams, San Marzano, Garlic, Olives, Chili & Capers	
TAGLIATELLE	34
Braised Rabbit, Figs, Toasted Hazelnuts & Spring Carrots	

SECONDI MAIN COURSE

SALMONE ALLA GRIGLIA	39
Grilled Salmon, Parsnip Puree, Braised Leeks & Salsa Verde	
ARROSTO DI PESCE	43
Roasted Cod, Shrimp & Lemon Risotto, Peas, Asparagus & Shellfish Broth	
PESCE SPADA ALLA GRIGLIA	41
Grilled Swordfish, Cannellini Bean Puree, Grilled Spring Onions, Pine Nut Sofrito & Vincotto	
PORCHETTA	48
Roasted Porchetta, Sunchoke & Apple Puree, Spicy Wax Bean Ragu & Pistachio Ramp Pesto	
POLLO AL MATTONE	36
Roasted Chicken, Crispy Polenta, Rapini, Garlic, Lemon & Rosemary	
COTOLETTA DI VITELLO ALLA VALDOSTANA	44
Fried Veal Cutlet with Prosciutto, Fontina, Farro Mushroom Risotto, Marsala & Sage	
FILETTO	48
8 oz. Filet Mignon A La Carte, Served with Vincotto & Bone Marrow Butter	
BISTECCA DI COSTALA	63
16 oz. Rib Eye A La Carte, with Vincotto & Bone Marrow Butter	

CONTORNI SIDES

BROCCOLI RAPINI	14	FUNGHI ARROSTITI	16	ASPRAGI ARROSTITI	15
Garlic, Chili, EVOO		Roasted Mushroom, Marsala, Herbs, Sea Salt		Roasted Asparagus, Toasted Almonds, Crispy Garlic & EVOO	
RISOTTO	24	PATATE CROCCANTI	14	POLENTA FRIES	13
Shrimp, Lemon Risotto, Peas, Asparagus & Shellfish Broth		Crispy Potato, Onions, Parmigiano-Reggiano		Crispy Polenta, Truffle, Parmigiano-Reggiano	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Not all ingredients are listed, please inform your server of any dietary or allergy needs.

CELLAR SELECTIONS

WINES BY THE GLASS 3OZ/6OZ

M.L. Fioretti PVD, Toscana Rosso, 2019	16/32
Albe, Barolo DOCG, 2018	13/26
Justin Isosceles, Paso Robles, 2019	16/32
Col D' Orcia, Brunello di Montalcino, 2016	14/28
I Greppi, Greppicante DOC, 2017	9/18
Tomaresco Boca di Lupo, 2014	21/42
Prunotto Barbaresco DOCG, 2018	12/24
Masi Amarone Costasera DOCG, 2017	17/34

FRIZZANTE SPARKLING WINES

VALDO MARCA ORO	14
<i>'Marca Oro'</i> , Prosecco DOC, Brut, 187 ml	
LA GIOIOSA	15
Prosecco DOC, Brut Rose' Millesimato, NV	
SOURGAL	13
Elio Perrone, Moscato d'Asti, 2021	
SCARPETTA	13
<i>'Frico'</i> , Lambrusco, Veneto, 250 ml	

BIANCO WHITE

WINES	
LUISA	15
Sauvignon Blanc, Isonzo del Friuli DOC, 2020	
CANTINA PUIATTI	14
Pinot Grigio, Isonzo del Friuli DOC, 2021	
MELACCE	13
Castello Colle Massari, Organic Vermentino, 2020	
CANTINA LAVIS	14
Chardonnay, Trentino DOC, 2021	
'HANDS OF TIME' BY STAG'S LEAP	16
Chardonnay, Napa Valley, California, 2020	

ROSATO ROSÉ WINES

CALAFURIA	15
Rosato, Salento, Puglia, 2021	

ROSSO RED WINES

FATTORIA VALACCHI	15
Chianti DOCG, Tuscany, 2019	
ZENATO	18
Valpolicella Ripassa DOC, Veneto, 2017	
ALTESINO	17
Rosso di Altesino IGT, Sangiovese/Cabernet, Tuscany, 2016	
JUSTIN	18
Cabernet Sauvignon, Paso Robles, California, 2019	
CEMBRA	17
Pinot Nero, Trentino DOC, 2021	
TURNBULL	24
Cabernet Sauvignon, Napa, California, 2019	
MATANZAS CREEK	17
Merlot, Alexander Valley, California, 2018	

COCKTAILS

CALIBRATION	16
Vodka, Calabrian Spice, Peach Puree- & Fresh Lime Served Straight Up with a Spiced Rim	
SMASHED BASIL	16
Bourbon, Fresh Basil, Lemon Juice, Rhubarb Bitters & Ginger Beer Served on the Rocks	
ITALIAN MARGARITA	16
Tequila, Amaretto Disaronno, Fresh Lime juice & Italian blood orange soda. Served on the Rocks	
IL CETRIOLO	16
Gin, Muddled Cucumbers, Elderflower Liqueur, Fresh Lime Juice and Mint Served Up	
BOCCA AL LUPO	16
<i>'Into The Wolf's Mouth'</i> Bourbon, Amaro Canto, Blackberries, Fresh Lemon Juice & Vanilla. Served On the Rocks.	
SPRITZ	15
Your Choice! Aperol, Peach or Lemon Pallini	
IL FICO	16
A Refreshing Blend of Fig Vodka, Pomegranate Juice and Lemon Served Up.	
POMPELMO	15
Close Your Eyes And Pretend You're On The Amalfi Coast...Campari, Tequila, Fresh Grapefruit & Smoked Sea Salt. Served On the Rocks.	
ESPRESSO MARTINI	16
Galliano Espresso, Vanilla Vodka, Espresso, Topped with a Thin layer of Cream.	

BIRRA BEER

DRAFT			
Peroni	9	Rotating IPA	11
Allagash	9	Timberyard	9

CANS & BOTTLES

Peroni	8		
Glutenberg (G.F.)	8	Budweiser	7
Wachusett Blueberry	8	Bud Light	7
Carlsoln Cider	10	Timberyard Liquid Art	9
Lawson's Sip of Sunshine	9	Kaliber Non -Alcoholic	6

DOLCE DESSERT

AFFOGATO BISCOTTI	14
ZEPPOLE	15
TORTA DI RICOTTA, BRULEED, FRESH BERRIES	15
VA BENE	14
CIOCCOLATO TROPICALE	15
TORTA DI LIMONE	15
PALMARE NOCCIOLA	15