



# SO GNO

## INSALATE SALAD

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

## ANTIPASTI

<b>POLPO ALLA GRIGLIA</b> _____	<b>24</b>
Grilled Octopus, N'duja, Fennel, Lemon, Parsley, Crispy Potatoes	
<b>WAGYU CARPACCIO</b> _____	<b>26</b>
Crispy Sourdough, Roasted Artichokes, Olive Aioli, Mizuna, Parmesan & Truffle Salt	
<b>MELANZANE FRITTE</b> _____	<b>17</b>
Fried Eggplant, Tomato, Fior Di Latte, Basil & Creamy Ricotta	
<b>SALUMI E FORMAGGI</b> _____	<b>35</b>
Meat and Cheese, Giardiniera, Roasted Peppers & Grilled Bread	
<b>FRITTO MISTO</b> _____	<b>20</b>
Fried Calamari, Shrimp, Crispy Veggies & Calabrian Chili Aioli	
<b>CHILLED CORN SOUP</b> _____	<b>14</b>
Grilled Local Corn, Calabrian Chili Oil, Sourdough Croutons	
<b>BUFFALO MOZZARELLA</b> _____	<b>24</b>
Imported Campania Buffalo Mozzarella, Local Heirloom Tomatoes, Olive Oil & Basil	

## PIZZE PIZZA

<b>MARGHERITA</b> _____	<b>19</b>
Fior Di Latte, San Marzano & Basil	
<b>SALSICCIA</b> _____	<b>21</b>
Sausage, Calabrian Chilies, Fior Di Latte, San Marzano, Oregano & Honey	
<b>FIG &amp; PROSCIUTTO</b> _____	<b>24</b>
Fig, Prosciutto, Arugula, Fior Di Latte & Aged Balsamic	
<b>PEPPERONI</b> _____	<b>21</b>
Ezzo Pepperoni, Fior Di Latte & San Marzano	
<b>MAIS</b> _____	<b>21</b>
Corn Puree, Fior Di Latte, Grilled Corn, Guanciale & Green Onions	
<b>POMODORO ANTICO</b> _____	<b>25</b>
Heirloom Tomatoes, Fior Di Latte, Grilled Corn, Italian Long Peppers & Basil	

## PANUOZZO

Neapolitan Bread from our brick oven, sliced and filled with Chef's choice of classic ingredients

Ask your server for today's selection

## PRIMI PASTA

<b>ORECCHIETTE</b> _____	<b>31</b>
Sausage, Rapini, Calabrian Chili & Garlic	
<b>TAGLIATELLE ALLA BOLOGNESE</b> _____	<b>33</b>
Pork & Veal, Tomato, Parmesan, Garlic & Herbs	
<b>BURRATA RAVIOLI</b> _____	<b>31</b>
Handmade Burrata Ravioli, Parmesan Truffle Crema & Roasted Mushrooms	
<b>SPAGHETTI ARRABBIATA</b> _____	<b>32</b>
Shrimp, San Marzano, Garlic, Olives, Chili & Capers	
<b>MEZZI RIGATONI ALLA GENOVESE</b> _____	<b>34</b>
Braised Short Ribs, Caramelized Onions, Veal Stock & Parmesan	

## CICCHETTI SMALL BITES

<b>ARANCINI</b> _____	<b>15</b>
Cacio e Pepe, Fior Di Latte, Basil Almond Pesto	
<b>OLIVES</b> _____	<b>8</b>
Rosemary, Garlic & Citrus	
<b>FRIED ARTICHOKE</b> _____	<b>13</b>
Lemon Aioli, Parmigiano-Reggiano	
<b>FRIED PEPPERS/ OLIVES</b> _____	<b>15</b>
Crispy Blue Cheese Stuffed Olives and Mortadella Stuffed Peppers	
<b>BRUSCHETTA DI PROSCIUTTO</b> _____	<b>12</b>
Prosciutto, Stracciatella, Fig & Vin Cotto	
<b>BRUSCHETTA DI PESTO</b> _____	<b>12</b>
Local Burrata, Basil Almond Pesto & EVOO	
<b>POLENTA FRIES</b> _____	<b>13</b>
Truffle & Parmigiano-Reggiano	
<b>POLPETTE</b> _____	<b>15</b>
Pork, Mortadella & Prosciutto Meatball, Tomato Sugo & Parmigiano-Reggiano	

# LUNCH

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, 2019	13/26
Justin Isosceles, Paso Robles, 2019	16/32
Col D' Orcia, Brunello di Montalcino, 2018	15/30
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

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

## BIANCO WHITE

### WINES

<b>LUISA</b>	15
Sauvignon Blanc, Isonzo del Friuli DOC, 2022	
<b>CANTINA PUIATTI</b>	14
Pinot Grigio, Isonzo del Friuli DOC, 2021	
<b>LA SPINETTA</b>	15
Toscana Vermentino, 2022	
<b>CANTINA LAVIS</b>	14
Chardonnay, Trentino DOC, 2021	
<b>'HANDS OF TIME' BY STAG'S LEAP</b>	15
Chardonnay, Napa Valley, California, 2020	

## ROSATO ROSÉ WINES

<b>LA SPINETTA</b>	15
Il Rosé Di Casanova, Tuscany, 2022	

## ROSSO RED WINES

<b>FRESCOBALDI CASTIGLIONE</b>	15
Chianti DOCG, Tuscany, 2020	
<b>ZENATO</b>	18
Valpolicella Ripassa DOC, Veneto, 2019	
<b>ALTESINO</b>	17
Rosso di Altesino IGT, Sangiovese/Cabernet, Tuscany, 2021	
<b>JUSTIN</b>	18
Cabernet Sauvignon, Paso Robles, California, 2019	
<b>CEMBRA</b>	17
Pinot Nero, Trentino DOC, 2021	
<b>TURNBULL</b>	24
Cabernet Sauvignon, Napa, California, 2020	
<b>TWO MOUNTAIN</b>	17
Merlot, Yakima Valley, Washington, 2020	

## COCKTAILS

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

## BIRRA BEER

### DRAFT

Peroni	9	Rotating IPA	11
Allagash	9	Exhibit A	9

### CANS & BOTTLES

Peroni	8	Coors Light	7
Wachusett Blueberry	8	Timberyard Liquid Art	9
Carlson Cider	10	Kaliber Non -Alcoholic	6
Lawson's Sip of Sunshine	9		

## DOLCE DESSERT

<b>AFFOGATO BISCOTTI</b>	14
<b>ZEPPOLE</b>	15
<b>TRE LATTE</b>	15
<b>POP FRAGOLA</b>	14
<b>CIOCCOLATO TROPICALE</b>	15
<b>TORTA DI LIMONE</b>	15
<b>BANANA SPLIT TACO</b>	15