



SOGNO

INSALATE SALAD

ARUGULA	14
Castelvetro Olives, Almonds, Mandarins, Fennel & Lemon Vinaigrette	
CAVOLO	15
Chopped Kale, Blue Cheese, Pickled Red Onion, Candied Walnuts, Roasted Butternut Squash, Pomegranates, Lemon & Olive Oil	
SOGNO CESARE	14
Pepperoni Breadcrumbs, Parmigiano, Pepperoncini & White Anchovy	
ADD PROTEIN: Shrimp 18 Chicken 10 Salmon 14	

ANTIPASTI

WAGYU CARPACCIO	26
Crispy Sourdough, Roasted Artichokes, Olive Aioli, Parmesan & Truffle Salt	
MELANZANE FRITTE	17
Fried Eggplant, Tomato, Fior Di Latte, Basil & Creamy Ricotta	
POLPO ALLA GRIGLIA	24
Grilled Octopus, N'duja, Fennel, Lemon, Parsley, Crispy Potatoes	
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 & Basil Almond Pesto	
POLPETTE	15
Pork, Mortadella & Prosciutto Meatballs, Tomato Sugo & Parmesan	

PIZZE PIZZA

MARGHERITA	19
Fior Di Latte, San Marzano & Basil	
LA ZUCCA	23
Fior Di Latte, Nduja, Roasted Squash & Caramelized Onions	
FIG & PROSCIUTTO	24
Fig, Prosciutto, Arugula, Fior Di Latte & Aged Balsamic	
FUNGHI	23
Fior Di Latte, Roasted Mushrooms, Ricotta, Arugula & White Truffle Oil	
SALSICCIA	21
Sausage, Calabrian Chilies, Fior Di Latte, San Marzano, Oregano & Honey	
PEPPERONI	21
Ezzo Pepperoni, Fior Di Latte & San Marzano	

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	
TAGLIATELLE ALLA BOLOGNESE	33
Pork & Veal, Tomato, Parmesan, Garlic & Herbs	
SPAGHETTI ALLA GRICIA	32
Pancetta, Pecorino, Romano, Black Pepper & Zucchini	
BURRATA RAVIOLI	31
Handmade Burrata Ravioli, Parmesan Truffle Crema & Roasted Mushrooms	
MEZZI RIGATONI ALLA GENOVESE	34
Braised Short Ribs, Pancetta, Caramelized Onions, Veal Stock & Parmesan	

SECONDI MAIN COURSE

COTOLETTA DI VITELLO ALLA VALDOSTANA	42
Fried Veal Cutlet with Prosciutto, Fontina, Farro Mushroom Risotto, Marsala & Sage	
SALMONE ALLA GRIGLIA	39
Grilled Salmon, Mushroom Brodo, Crispy Potatoes & Salsa Verde	
ARROSTO DI PESCE	43
Roasted Cod, Shrimp & Tomato Risotto, Basil & Shellfish Broth	
POLLO AL MATTONE	36
Roasted Chicken, Crispy Polenta, Rapini, Garlic, Lemon & Rosemary	
PORK CHOP ALLA GRIGLIA	37
Grilled Pork Chop, Vinegar Peppers, Garlic, San Marzano, Fresh Mozzarella & Pancetta	
FILETTO	48
8 oz. Filet Mignon A La Carte, Vincotto & Bone Marrow Butter	
BISTECCA DI COSTALA	59
16 oz. Rib Eye A La Carte, with Vincotto & Bone Marrow Butter	

CONTORNI SIDES

BROCCOLI RAPINI	14	CAVOLETTI DI BRUXELLES	16	CAVOLFIOR GRATINATO	14
Garlic, Chili, EVOO		Roasted Brussels Sprouts, Pancetta, Maple Syrup Vinaigrette		Roasted Cauliflower Crema Fontina, Crunchy Garlic Crumbs, Parsley	
RISOTTO	24	PATATE CROCCANTI	14	POLENTA FRIES	13
Shrimp & Tomato Risotto, Basil & Shellfish Broth		Roasted Potato, Crispy 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, 2019	13/26
Justin Isosceles, Paso Robles, 2019	16/32
Col D' Orcia, Brunello di Montalcino, 2018	15/30
I Greppi, Greppicante DOC, 2021	9/18
Tomaresco Boca di Lupo, 2014	21/42
Prunotto Barbaresco DOCG, 2019	12/24
Masi Amarone Costasera DOCG, 2017	17/34

FRIZZANTE SPARKLING WINES

VALDO MARCA ORO	14
'Marca Oro', Prosecco DOC, Brut, 187 ml	
LA GIOIOSA	15
Prosecco DOC, Brut Rosé Millesimato, NV	
SOURGAL	13
Elio Perrone, Moscato d'Asti, 2022	
SCARPETTA	13
'Frico', Lambrusco, Veneto, 250 ml	

BIANCO WHITE

WINES

LUISA	15
Sauvignon Blanc, Isonzo del Friuli DOC, 2022	
CANTINA PUIATTI	14
Pinot Grigio, Isonzo del Friuli DOC, 2022	
LA SPINETTA	15
Toscana Vermentino, 2022	
CANTINA LAVIS	14
Chardonnay, Trentino DOC, 2021	
'HANDS OF TIME' BY STAG'S LEAP	16
Chardonnay, Napa, California, 2021	

ROSATO ROSÉ WINES

LIBRANDI ROSATO	15
Rosé, Calabria, Italy, 2022	

ROSSO RED WINES

FRESCOBALDI CASTIGLIONE	15
Chianti DOCG, Tuscany, 2020	
ZENATO	18
Valpolicella Ripassa DOC, Veneto, 2019	
ALTESINO	17
Rosso di Altesino IGT, Sangiovese/Cabernet, Tuscany, 2022	
JUSTIN	18
Cabernet Sauvignon, Paso Robles, California, 2020	
CEMBRA	17
Pinot Nero, Trentino DOC, 2022	
MOUNT VEEDER	24
Cabernet Sauvignon, Napa, California, 2019	
TWO MOUNTAIN	17
Merlot, Yakima Valley, Washington, 2021	

COCKTAILS

CALIBRATION	16
Rum, Fall Spices, Apple Cider Served On the Rocks with a Cinnamon Rim	
SANGRIA ROSSA	16
Red Wine, Mixed Juices, Peach & Raspberry Pallini, Fresh Fruit & a Splash of Ginger Beer Served on the Rocks	
ITALIAN MARGARITA	16
Tequila, Amaretto Disaronno, Fresh Lime juice & Italian blood orange soda. Served on the Rocks	
SOGNO SIP	16
Pineapple Infused Vodka, Shaken & Served Straight Up	
BOCCA AL LUPO	16
'Into The Wolf's Mouth' 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	Lunch IPA	11
Allagash	9	Von Trapp Oktoberfest	9

CANS & BOTTLES

Peroni	8	Second Fiddle IPA	8
Wachusett Blueberry	8	Coors Light	7
Carlsoln Cider	10	Sloop Brewing, Juice Bomb	8
		Peroni O.O Non -Alcoholic	6

DOLCE DESSERT

AFFOGATO BISCOTTI	14
ZEPPOLE	15
TIRAMISU	15
CHOCO TACO	15
TORRE DEI CANNOLI	15
DOLCE ZIO	15
CREME BRULEE AL LIME	15