



# SOGNO

## LUNCH

### SCEGLINE DUE PICK TWO

CHOOSE ANY COMBINATION OF SOUP, SALAD  
OR SANDWICH

**\$28**

### INSALATE SALAD

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

### ZUPPA SOUP

<b>ITALIAN WEDDING</b>	14
Pork Meatballs, Ditalini Pasta, Escarole, Parmesan & EVOO	
<b>ZUPPA DI POMODORO</b>	14
Creamy Tomato Soup, Parmesan & Basil	

### PANINI SANDWICHES

<b>POLLO ALLA B.L.T.</b>	18
Marinated Grilled Chicken, Smoked Bacon, Sliced Tomato, Arugula & Basil Almond Pesto	
<b>MICHELANGELO</b>	21
Mortadella, Sopressatta, Prosciutto, Mozzarella, Arugula, Pepperoncini & Aged Balsamic	
<b>PANINO CON POLPETTE</b>	19
House Made Meatballs, Sliced Mozzarella, Basil, Oregano & San Marzano	
<b>VERDURA</b>	18
Grilled Zucchini, Oven Cured Tomato, Caramelized Onions, Buffalo Mozzarella, Arugula & Basil Almond Pesto	

### CICCHETTI SMALL BITES

<b>FRIED PEPPERS / OLIVES</b>	15
Crispy Blue Cheese Stuffed Olives & Mortadella Stuffed Peppers	
<b>FRIED ARTICHOKE</b>	13
Lemon Aioli, Parmigiano-Reggiano	
<b>BRUSCHETTA DI PESTO</b>	12
Local Burrata, Basil Almond Pesto & EVOO	
<b>BRUSCHETTA DI PROSCIUTTO</b>	12
Local Burrata, Basil Almond Pesto & EVOO	
<b>POLENTA FRIES</b>	13
Truffle & Parmigiano-Reggiano	
<b>OLIVES</b>	13
Rosemary, Garlic & Citrus	

### ANTIPASTI

<b>ARANCINI</b>	15
Cacio e Pepe, Fior Di Latte, Basil Almond Pesto	
<b>POLPETTE</b>	15
Pork, Mortadella & Prosciutto Meatball, Tomato Sugo & Parmigiano-Reggiano	
<b>FRITTO MISTO</b>	20
Fried Calamari, Shrimp, Crispy Veggies & Calabrian Chili Aioli	
<b>WAGYU CARPACCIO</b>	26
Crispy Sourdough, Roasted Artichokes, Olive Aioli, Parmesan & Truffle Salt	
<b>POLPO ALLA GRIGLIA</b>	24
Grilled Octopus, N'duja, Fennel, Lemon, Parsley, Crispy Potatoes	
<b>MELANZANE FRITTE</b>	17
Fried Eggplant, Tomato, Fior Di Latte, Basil & Creamy Ricotta	
<b>SALUMI E FORMAGGI</b>	35
Meat and Cheese, Giardiniera, Roasted Peppers & Grilled Bread	

### PIZZE PIZZA

<b>MARGHERITA</b>	19
Fior Di Latte, San Marzano & Basil	
<b>SALSICCIA</b>	21
Sausage, Calabrian Chilies, Fior Di Latte, San Marzano, Oregano & Honey	
<b>FUNGHI</b>	20
Roasted Mushrooms, Ricotta, Arugula & White Truffle Oil	
<b>LA ZUCCA</b>	21
Fior Di Latte, Nduja, Roasted Squash & Caramelized Onions	
<b>PEPPERONI</b>	21
Ezzo Pepperoni, Fior Di Latte & San Marzano	
<b>FIG &amp; PROSCIUTTO</b>	24
Fig, Prosciutto, Arugula, Fior Di Latte & Aged Balsamic	

### PRIMI PASTA

<b>TAGLIATELLE ALLA BOLOGNESE</b>	33
Pork & Veal, Tomato, Parmesan, Garlic & Herbs	
<b>ORECCHIETTE</b>	31
Sausage, Rapini, Calabrian Chili & Garlic	
<b>SPAGHETTI ALLA GRICIA</b>	32
Pancetta, Pecorino, Romano, Black Pepper & Zucchini	
<b>MEZZI RIGATONI ALLA GENOVESE</b>	34
Braised Short Ribs, Pancetta, Caramelized Onions, Veal Stock & Parmesan	
<b>BURRATA RAVIOLI</b>	31
Handmade Burrata Ravioli, Parmesan Truffle Creama & Roasted Mushrooms	

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

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

## 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, 2022	
<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>LIBRANDI ROSATO</b>	15
Rosé, Calabria, Italy, 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, 2022	
<b>JUSTIN</b>	18
Cabernet Sauvignon, Paso Robles, California, 2020	
<b>CEMBRA</b>	17
Pinot Nero, Trentino DOC, 2021	
<b>MOUNT VEEDER</b>	24
Cabernet Sauvignon, Napa, California, 2019	
<b>TWO MOUNTAIN</b>	17
Merlot, Yakima Valley, Washington, 2021	

## COCKTAILS

<b>CALIBRATION</b>	16
Rum, Fall Spices, Apple Cider Served On the Rocks with a Cinnamon Rim	
<b>SANGRIA ROSSA</b>	16
Red Wine, Mixed Juices, Peach & Raspberry Pallini, Fresh Fruit & a Splash of 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
'Into The Wolf's Mouth' 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	Maine Lunch IPA	11
Allagash	9	Von Trapp Oktoberfest	9

### CANS & BOTTLES

Peroni	8	Second Fiddle IPA	8
Wachusett Blueberry	8	Coors Light	7
Carlson Cider	10	Sloop Brewing Juice Bomb	9
		Peroni O.O Non -Alcoholic	6

## DOLCE DESSERT

<b>AFFOGATO BISCOTTI</b>	14
<b>ZEPPOLE</b>	15
<b>DOLCE ZIO</b>	15
<b>CREME BRULEE</b>	15
<b>TORRE DEI CANNOLI</b>	15
<b>TIRAMISU</b>	15
<b>CHOCO TACO</b>	15