

A Sogno SECONDO
ITALIAN FUSION

ANTIPASTO

<i>Zuppa Del Giorno</i>	7.95
<i>Our delicious homemade soup of the day</i>	
<i>Vongole Al Forno</i>	9.95
<i>Classic bakes clams stuffed with seasoned bread crumbs & finished with a white wine & garlic sauce</i>	
<i>Mozzarella Di Buffalo</i>	12.95
<i>Fresh mozzarella di buffalla with san marzano tomatoes, extra virgin olive oil, roasted pepper sauce</i>	
<i>Patate Viola Con Gamberi</i>	12.95
<i>Purple potato stuffed with shrimp and mixed vegetables in a lobster sauce</i>	
<i>Fiori Di Succa</i>	11.95
<i>Zucchini flowers stuffed with mascarpone cheese and spinach with roasted pepper puree</i>	
<i>Melanzane Torre di Parmigiano</i>	10.95
<i>A tower of breaded eggplant, tomato and fresh mozzarella</i>	
<i>Pesce alla Griglia ("Grilla Mixta")</i>	13.95
<i>Grilled calamari, pulpo and shrimp over a bed of arugula</i>	
<i>Polpette Di Manzo and Melanzana</i>	12.95
<i>Combination of Kobe beef meatballs and Sicilian eggplant drizzled with honey</i>	
<i>Calamari Fritti</i>	11.95
<i>Calamari fried to perfection served with a spicy red sauce</i>	

INSALATA

<i>Insalata Di Barbabietole Arancia</i>	9.95
<i>Golden beets, red beets, tomatoes, orange, brie cheese, finished with orange balsamic glaze</i>	
<i>Insalata Alla Cesare</i>	8.95
<i>Heart of romaine, croutons, grated cheese & Caesar dressing</i>	
<i>Insalata Di Goat Cheese</i>	9.95
<i>Arugula, cherry tomatoes, cranberries, orange, goat cheese with raspberry vinaigrette</i>	
<i>Insalata Sogno</i>	9.95
<i>Mixed greens, fresh mozzarella, sun-dried tomatoes, asparagus, house dressing</i>	

PASTA

<i>Papardelle Bolognese</i>	16.95
<i>Pappardelle pasta in a rich Bolognese sauce</i>	
<i>Orecchiette Barese</i>	17.95
<i>Ear shaped pasta with sausage and broccoli rabe, garlic oil</i>	
<i>Linguine Con Vongole</i>	18.95
<i>Linguini in a white wine sauce & manila clams</i>	
<i>Linguine Pescatore</i>	
<i>Linguini with clams, shrimps, mussels and fish in a light tomato sauce</i>	24.95
<i>Bucatini Siciliana</i>	16.95
<i>Bucatini pasta with baby eggplant, fresh tomato, basil and ricotta salata</i>	
<i>Ravioli Di Mais</i>	17.95
<i>Ravioli stuffed with corn, mascarpone cheese, diced lamb topped with a light creamy braised sauce</i>	

DAL MARE

<i>Dentice Alla Daniel</i>	24.95
<i>Snapper with sautéed artichoke hearts, asparagus, cherry tomatoes and shrimp in a pinot grigio sauce</i>	
<i>Spigola Cilena</i>	31.95
<i>Potato crusted Chilean sea bass served in a coconut cream sauce</i>	
<i>Salmone Salsa di Senape</i>	25.95
<i>Grilled wild salmon with honey Dijon mustard and a touch of cream</i>	

CONTORNI

BROCCOLI RABE MARKET PRICE, ESCAROLE 7.95, ASPARAGUS 7.95, SPINICH 7.95

POLLO

<i>Pollo Scarpariello</i>	17.95
<i>Bone-in chicken with sausage, potatoes and hot cherry peppers in a light brandy sauce with diced potatoes</i>	
<i>Pollo Alla Tiffi</i>	16.95
<i>Chicken breast sautéed with asparagus, roasted peppers, and porcini mushrooms and finished in a light brown sauce</i>	
<i>Mezzo Pollo Arrosto (Organic)</i>	13.95
<i>Half-roasted chicken</i>	
<i>Coniglio Brasato</i>	23.95
<i>Braised rabbit with black olives, potatoes over polenta</i>	

VITELLO

<i>Vitello Scaloppine Francese</i>	19.95
<i>Veal scaloppini in a lemon sauce</i>	
<i>Vitello Selvatico</i>	19.95
<i>Veal with mixed organic mushrooms in a brandy sauce</i>	
<i>Vitello Martino</i>	19.95
<i>Veal, cheese breaded, asparagus, green olives in a pinot grigio sauce</i>	

CARNE

<i>Filetto Mignon Cucihetta</i>	32.95
<i>Filet mignon medallions topped with fresh mozzarella than wrapped in prosciutto and fried. Served in a sherry wine mushroom sauce</i>	
<i>Braciola Di Maiale Alla Griglia</i>	24.95
<i>Pork chop grilled to perfection with cherry peppers, onions and finished in a sherry wine sauce</i>	
<i>Stinco Di Agnello</i>	26.95
<i>Lamb ossobucco served with Risotto Milanese</i>	
<i>Ossso Costola Bistecca Occhio</i>	31.95
<i>Bone in Ribeye steak with scallion and crab meat in a rich brown sauce</i>	
<i>Ossso Bistecca Strip</i>	29.95
<i>Bone in NY strip steak with mushrooms, peppers, onions and melted gorgonzola cheese in Barolo wine sauce</i>	