

# A Sogno

## RISTORANTE ITALIANO

### Antipasta

#### MINESTRE DEL GIORNO 7.95

OUR SOUP OF THE DAY

#### PULPO MEDITERRANEO 13.95

OCTOPUS SAUTEED WITH ARTICHOKE HEARTS, CHERRY TOMATOES, MUSHROOMS AND RED ONIONS SERVED OVER ARUGULA

#### IL TERZETTO 15.95

A TRIO THAT INCLUDES RISOTTO CROQUET, SICILIAN EGGPLANT DRIZZLED IN HONEY AND SHRIMP ALLA ROCCA IN A SPICY MAYONNAISE

#### VONGOLE OREGANATA 10.95

CLASSIC BAKED CLAMS STUFFED WITH SEASONED BREAD CRUMBS WITH A WHITE WINE AND GARLIC SAUCE

#### POLENTA MORBIDA CON PANCETTA E SALSICCIA 11.95

SOFT POLENTA SERVED WITH SMOKED BACON AND SAUSAGE

#### TARTARE DI TONNO 15.95

TUNA TARTAR STUFFED WITH CRAB MEAT AND AVOCADO IN LEMON DRESSING

#### CALAMARI FRITTI 13.95

FRIED CALAMARI SERVED WITH A MARINARA DIPPING SAUCE

#### COZZE ALLA TARRAGON 11.95

MUSSELS, CALAMARI, AND SAUSAGE IN TARRAGON SAUCE

#### TRIPPA VENEZIANA 12.95

FRESH TRIPE SERVED WITH PEAS, CARROTS AND POTATOES IN A LIGHT TOMATO SAUCE AND TOPPED WITH SHAVED PARMIGIANO CHEESE

#### POLPETTE DI MANZO 13.95

KOBE BEEF MEATBALLS IN A SWEET BRANDY SAUCE

#### MOZZARELLA EN CARROZZA 9.95

WHITE BREAD WITH FRESH MOZZARELLA DIPPED IN EGG AND BUTTER AND SEASONED WITH BREAD CRUMBS

### Insalata

#### INSALATA ALLA CESARE 9.95

HEART OF ROMAINE, CROUTONS, GRATED CHEESE AND CAESAR DRESSING

#### INSALATA DI BARBABIETOLE 9.95

BEETS, ARUGULA, ONIONS, PIGNOLI NUTS AND GOAT CHEESE IN A LEMON VINAIGRETTE

#### INSALATA DI FORMAGGIO DI CAPRA 10.95

BABY ARUGULA, CUCUMBER, ORANGE, WALNUTS, RAISINS AND GOAT CHEESE WITH RASPBERRY DRESSING

#### INSALATA DI FORMAGGIO GORGONZOLA 9.95

BABY ARUGULA, CARAMELIZED PEARS, CHERRY TOMATOES, WALNUTS, DRIED CRANBERRIES AND GORGONZOLA CHEESE WITH RASPBERRY DRESSING

#### INSALATA DI SPINACI 9.95

SPINACH WITH MUSHROOMS AND BACON

### Pasta

#### ORECCHIETTE ALLA BARESE 18.95

EAR SHAPED PASTA WITH BROCCOLI RABE, CHERRY TOMATOES, AND SAUSAGE IN A GARLIC AND OIL, WHITE WINE SAUCE

#### LINGUINE CON VONGOLE 19.95

LINGUINE WITH YOUR CHOICE OF RED OR WHITE CLAM SAUCE

#### RIGATONI RIPIENO 20.95

RICOTTA STUFFED RIGATONI PASTA IN A FILET MIGNON SAUCE

#### PAPPARDELLE BURRATA 20.95

PAPPARDELLE PASTA WITH BURRATA CHEESE IN A PLUM TOMATO, GARLIC AND OIL SAUCE

#### ZUPPA DI PESCE 28.95

MIXED SEAFOOD SERVED WITH PASTA

#### BUCATINI CON GAMBERI E PESCE SPADA 23.95

BUCATINI PASTA WITH SHRIMP, SWORDFISH AND BLACK OLIVES IN A FRESH TOMATO SAUCE

#### PENNE ALLA VODKA 17.95

PENNE PASTA IN A TRADITIONAL TOMATO CREAM SAUCE

#### FRESCO GNOCCHI RICOTTA CARBONARA 17.95

FRESH GNOCCHI PASTA STUFFED WITH RICOTTA CHEESE IN AN EGG, PARMIGIANO CHEESE AND PANCETTA CREAM SAUCE

#### RISOTTO CON FILETTO MIGNON 23.95

RISOTTO SERVED WITH SLICES OF FILET MIGNON AND WILD MUSHROOMS, TOPPED WITH BLACK TRUFFLE SHAVINGS

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### Pollo

#### **POLLO SCARPARELLO 18.95**

CHICKEN WITH SAUSAGE, POTATOES AND HOT CHERRY PEPPERS  
IN A LIGHT BRANDY SAUCE

#### **POLLO ALLA TIFFI 18.95**

CHICKEN BREAST SAUTEED WITH ASPARAGUS, ROASTED PEPPERS, AND  
PORCINI MUSHROOMS IN WHITE WINE WITH A LIGHT BROWN SAUCE

#### **POLLO PROSECCO 18.95**

CHICKEN BREAST WITH ARTICHOKE HEARTS, SUN DRIED TOMATOES AND  
FAVA BEANS IN A PROSECCO SAUCE

#### **POLLO CARDINALE 18.95**

CHICKEN BREAST WITH ASPARAGUS, ROASTED PEPPERS AND TOPPED  
WITH MELTED FRESH MOZZARELLA IN A LIGHT MARSALA WINE SAUCE

### Vitello

#### **COTOLETTA DI VITELLO CON FUNGHI TRIFOLATI 43.95**

VEAL CHOP WITH SAUTEED MUSHROOMS, CARAMELIZED ONIONS AND  
ASPARAGUS IN A BALSAMIC REDUCTION

#### **COSTOLETTE DI VITELLO ALLA MILANESE 37.95**

VEAL CHOP POUNDED AND BREADED, TOPPED WITH ARUGULA SALAD

#### **VITELLO SCALOPPINE FRANCESE 25.95**

VEAL SCALOPPINE IN A LEMON SAUCE

### Dal Mare

#### **DENTICE ALLA DANIEL 27.95**

SNAPPER WITH SAUTEED ARTICHOKE HEARTS, ASPARAGUS, CHERRY  
TOMATOES AND SHRIMP IN A PINOT GRIGIO SAUCE

#### **SALMONE SELVATICO ALLA DIJON 28.95**

GRILLED WILD SALMON WITH HONEY DIJON MUSTARD  
AND A TOUCH OF CREAM

#### **PESCE SPADA CON PETTINI 29.95**

SWORDFISH WITH SCALLOPS SERVED OVER CAPELLINI IN  
A LIGHT TOMATO BRODETTO

#### **TILAPIA RIPIENO 26.95**

TILAPIA STUFFED WITH SEAFOOD IN A LOBSTER CREAM SAUCE

#### **PESCE INTERO DEL GIORNO MARKET PRICE**

WHOLE FISH OF THE DAY

### Carne

#### **COTOLETTA D'AGNELLO ALL GRIGLIA 34.95**

GRILLED LAMB CHOP

#### **BISTECCA SICILIANA 35.95**

RIBEYE STEAK WITH SEASONED BREAD CRUMBS AND SLICED  
HOT PEPPERS IN A BRANDY BROWN SAUCE

#### **FILETTO DI MANZO 33.95**

8OZ. TENDERLOIN TOPPED WITH MELTED PEPPERONCINO CHEESE  
IN A BAROLO SAUCE

#### **COSTATINE E RISOTTO MILANESE 29.95**

SHORT RIBS SERVED OVER RISOTTO MILANESE

#### **COTOLETTA DI MAIALE ALLA GRIGLIA O MILANESE 26.95**

PORK CHOPS IN YOUR CHOICE OF GRILLED WITH ONIONS, HOT  
AND SWEET PEPPERS IN A MADEIRA WINE SAUCE

OR

MILANESE STYLE TOPPED WITH SAUTEED SPINACH, TOMATOES,  
ONIONS AND SHAVED PARMESAN CHEESE

### Contorni

#### **BROCCOLI RABE**

MARKET PRICE

#### **ESCARLOE**

7.95

#### **ASPARAGUS**

7.95

#### **ROASTED OR MASHED POTATOES**

4.95

#### **POLENTA**

5.95