

# Lunch Menu

## Insalata

**INSALATA DI MANGO 7.95**

BABY ARUGULA, PEARS, DRY CRANBERRIES, WALNUTS, AND MANGO CHEESE WITH BALSAMIC VINAIGRETTE

**INSALATA ALLA CESARE 7.95**

HEART OF ROMAINE, CROUTONS, GRATED CHEESE AND CAESAR DRESSING

**INSALATA TRE COLORI 7.95**

ENDIVE, RADICCHIO AND ARUGULA WITH LEMON VINAIGRETTE

**INSALATA DI FORMAGGIO DI CAPRA 8.95**

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

**INSALATA SOGNO 8.95**

ARUGULA, STRAWBERRIES, PINEAPPLES, MANGO AND AVOCADO WITH POMEGRANATE DRESSING

## Pasta

**FRESCO GNOCCHI RICOTTA PESTO 9.95**

FRESH GNOCCHI PASTA STUFFED WITH RICOTTA CHEESE IN PESTO SAUCE

**PENNE ALLA MELANZANA 9.95**

PENNE PASTA, BABY EGGPLANT AND SAUSAGE SERVED IN TOMATO SAUCE

**FETTUCCHINE BOLOGNESE 9.95**

FETTUCCHINE PASTA IN MEAT SAUCE

**RAVIOLI ALLA MARINARA 9.95**

RICOTTA-FILLED RAVIOLI SERVED IN CLASSIC MARINARA SAUCE

**LINGUINE CON VONGOLE 12.95**

LINGUINE WITH YOUR CHOICE OF RED OR WHITE CLAM SAUCE

**PENNE AL POMODORO E BURRATA 11.95**

PENNE PASTA IN FRESH TOMATO SAUCE TOPPED WITH MELTED BURRATA CHEESE

## Wraps

**GRILLED CHICKEN WRAP 8.95**

GRILLED CHICKEN, LETTUCE, ASPARAGUS, GOAT CHEESE, CRANBERRIES AND ALMOND SLICES IN VINAIGRETTE

**SOGNO CHICKEN WRAP 8.95**

GRILLED CHICKEN, PORTOBELLO MUSHROOMS, ROASTED PEPPERS, CARROTS, ZUCCHINI, EGGPLANT, ONIONS AND FRESH MOZZARELLA WITH BALSAMIC VINEGAR

**CHEESE STEAK WRAP 13.95**

GRILLED STEAK, PROVOLONE CHEESE, MUSHROOMS, PEPPERS AND ONIONS

**SEAFOOD WRAP 12.95**

GRILLED CALAMARI, GRILLED SHRIMP, SUN DRIED TOMATOES AND TRICOLORED SALAD

**VEGGIE WRAP 8.95**

GRILLED VEGETABLES, FRESH TOMATOES, PORTOBELLO MUSHROOMS AND GOAT CHEESE

## Antipasto

**ZUPPA DI LENTICCHIE 5.95**

HEARTY LENTIL SOUP WITH VEGETABLES

**ZUPPA DI MINISTRONE 5.95**

HEARTY VEGETABLE SOUP WITH PASTA

**BUFALA CAPRESE 9.95**

BUFFALO MOZZARELLA, ROASTED PEPPERS, BASIL AND VIRGIN OLIVE OIL

**VONGOLE OREGANATA 6.95**

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

**MOZZARELLA IN CARROZZA 6.95**

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

**SALMONE E CARNE DI GRANCHIO TARTARO 9.95**

SALMON AND CRAB MEAT TARTARS IN CITRUS DRESSING

**COZZE, SALSICCIA E CALAMARI TRIO 8.95**

A TRIO OF MUSSELS, SAUSAGE AND CALAMARI IN A FRESH TARRAGON WHITE WINE SAUCE

**OSTRICA PICO DE GALLO 8.95**

FRESH OYSTERS TOPPED WITH ONIONS, PEPPERS AND GUACAMOLE

**RISOTTO CROQUET 9.95**

IN GORGONZOLA CHEESE SAUCE

**MELANZANE SICILIANA 9.95**

SICILIAN EGGPLANT DRIZZLED WITH HONEY

**CALAMARI FRITTI 8.95**

FRIED CALAMARI SERVED WITH A MARINARA DIPPING SAUCE

## Entrees

**POLLO ALLA TIFFI 11.95**

CHICKEN BREAST SAUTEED WITH ASPARAGUS, ROASTED PEPPERS AND PORCINI MUSHROOMS WITH MARSALA WINE SAUCE

**POLLO SORRENTINO 11.95**

CHICKEN BREAST TOPPED WITH EGGPLANT, PROSCIUTTO AND MELTED MOZZARELLA WITH MADEIRA WINE SAUCE

**POLLO SCARPARIELLO 11.95**

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

**POLLO ROLLATINI 11.95**

CHICKEN STUFFED WITH PROSCIUTTO AND FONTINA CHEESE WITH BROWN SHERRY WINE SAUCE

**COSTOLETTA DI MAIALE 13.95**

PORK CHOPS IN YOUR CHOICE OF PIZZAIOLA OR-MILANESE STYLE

**LOMBO DI MAIALE 13.95**

PORK LOIN WITH YOUR CHOICE OF CRANBERRIES OR PRUNES

**TILAPIA LIVORNESE 13.95**

PAN-SEARED WITH GREEN OLIVES, CAPERS, SHALLOTS, WHITE WINE AND A CHERRY TOMATO SAUCE

**SPIGOLA 14.95**

PAN-SEARED STRIPED BASS WITH ARTICHOKE, ASPARAGUS AND TOMATOES IN A WHITE WINE SAUCE

**SALMONE ALLA GRIGLIA 15.95**

GRILLED SALMON IN SCAMPI SAUCE

**BISTECCA ALLA GRIGLIA 15.95**

SLICES OF BLACK ANGUS STEAK SERVED OVER GRILLED POLENTA WITH A BAROLO WINE SAUCE

**COSTOLETTE DI AGNELLO RIPIENO 13.95**

LAMB CHOP STUFFED WITH PROSCIUTTO AND FONTINA CHEESE WITH SHERRY WINE SAUCE