

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

FETTUCINE BOLOGNESE 9.95

FETTUCINE 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 ARTICHOKES, 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