SOGNO TOSCANO®

LIFESTYLE CAFÉ • SPECIALTY MARKET • WINE BAR

WEST VILLAGE, NEW YORK CITY

COFFEE BAR

Available until 4 pm Friday - Sunday

*We proudly use only Italy's best coffee roast from **Caffè Vergnano 1882**.*

Espresso	4
Double Espresso	4.5
Cappuccino	5.5
Latte Macchiato	6.5
Shakerato	7
Matcha Latte	7
Chai Latte	6
Hot Chocolate	7.5
(Add Whipped cream + $1)	

Americano	4
Iced Coffee	5.5
Iced Latte	6.5
Iced Tea	6
Assorted Teas	5
(English, Green & Chamomile)	
Orange Juice	6

All non-dairy milk options + $1
Add Vanilla shot + $1
Add Extra Boost + $1

BRUNCH

- AVAILABLE UNTIL 2PM -

SOGNO YOGURT
• 16 •

Yogurt With Blueberries, Gluten Free Granola & Honey

PASTRIES

Pistachio Sponge Cake	14
Italian Cake of the Day	9

UOVA POMODORO
• 22 •

Organic Eggs,Organic Campania Tomatoes, Parmigiano Reggiano 24 mo

SICILIAN TOAST
• 23 •

Sicilian Orange Marmalade Ricotta Bufala, Acacia Honey

PARMIGIANO OMELETTE
• 23 •

Organic Eggs, Porcini Mushroom, Parmigiano Reggiano 24 Mo

(ADD-ON) + $4.50 EA
PROSCIUTTO COTTO, GUANCIALE

OMELETTE
• 23 •

Organic Eggs, Prosciutto Cotto, Fontina Cheese

TUSCAN AVOCADO TOAST
• 24 •

Avocado, Organic Egg, Vesuvio Tomato

EGG BREAKFAST SCHIACCIATA
• 26 •

Organic Eggs, Imported Fontina, Speck

ALLERGEN STATEMENT: Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information please speak with a manager.

TAGLIERI

All of our boards are made to order with freshly cut ingredients and include a mix of Italian olives & taralli from the Puglia region.

FORMAGGI EXPERIENCE 32
Premium Selection Of Quality Cheeses

SALUMI & FORMAGGI EXPERIENCE 60
Assortment of our finest meats, cheeses, olives & jam

GRAN RISERVA EXPERIENCE 74
Pata Negra, Prosciutto Parma 24m, Iberico Chorizo, Culatello Salame, Felino Salame, Salchichon Vuelta, Premium Selection Of Quality Cheeses

APPETIZERS & SALADS

SMOKED SALMON TARTINE 28
Smoked Salmon, Valtaleggio Robiola Cheese Capers, O'vesuvio Tomatoes

BURRATA E CRUDO 27
Weekly Imported Burrata Dop From Puglia, Prosciutto Di Parma 24 Mo, Wild Arugula & Evoo

SELECTION OF BRUSCHETTE 29
Assorted Vesuvio Red Tomato And Baby Yellow Confit, Genovese Pesto, Roasted Pepper Spread, Truffle & Parmigiano Cream

CAPRESE SALAD 26
Mozzarella Di Bufala Dop, Wild Arugula, Baby Red Confit Tomato & Balsamic Vinegar Of Modena

MEDITERRANEAN SALAD 27
Yellow Datterino tomato In Sea Water, Castelvetrano Green Olives, Feta, And Rose Vinegar

ARTICHOKE SALAD 27
Wild Arugula, Sardinian Artichoke Parmigiano 24 Mo. & Lemon Juice

FARRO GARDEN BOWL 28
Italian Farro, Pesto alla Genovese, Pickled Shallots, Radish chips, Goat Cheese, Arugula, Pistachio

FENNEL CITRUS SALAD 27
Shaved Fennel, Citrus Segments, Parsley, Mint, Fennel Fronds, Shallot Vinaigrette, Pistachio Crumble

SALMON CARPACCIO 30
Smoked Salmon, Sicilian capers, Fennel fronds, Radish, Served with Sardinian Pane Carasau

BRESAOLA CARPACCIO 28
Fassona Beef Carapaccio marinated in Barolo wine, Wild Baby Arugula, Parmigiano Reggiano 24mo., Lemon EVOO

INSALATA DI STAGIONE 29
Romaine, Arugula, Parmigiano Reggiano 24m dressing, Chicken breast, Taralli breadcrumbs

ADD-ONS FOR APPETIZERS & SALADS

HALF PLAIN SCHIACCIATA + $8
PROSCIUTTO PARMA 24MO. + $5
CASTELVETRANO OLIVE $3
ITALIAN FRESH BURRATA $8
YELLOWFIN SARDINIAN TUNA $6
SMOKED SALMON $8
MOZZARELLA DI BUFALA $6
AVOCADO $5
FRESH TRUFFLE $12

GLUTEN-FREE BREAD +$8

- SUBSTITUTE ANY PORK PRODUCT WITH BRESAOLA FREE OF CHARGE-

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SCHIACCIATE

TUSCAN STYLE FOCACCIA BREAD SANDWICHES

All of our ingredients are selected from small-batch producers and imported weekly from throughout Italy.

GLUTEN-FREE BREAD +$5
VEGAN MOZZARELLA +$3

BUFALINA
• 26.5 •
Prosciutto Di Parma 24 Mo.
Red O'Vesuvio tomatoes, Wild Arugula, Mozzarella Di Bufala Dop

TUSCAN TUNA
• 29 •
Yellowfin Tuna in conserva, Lemon aioli, Cornichons, Avocado, O'Vesuvio Tomatoes

CONTADINA
-VEGAN OPTION: SUB ROBIOLA CHEESE WITH MOZZARELLA VEGAN-
• 27 •
Robiola Cheese, Eggplant, Borettane Onions, Grilled Artichokes, Wild Arugula

DELIZIOSA
-VEGETARIAN OPTION: SUB PROSCIUTTO W/ PORCINI & RUCOLA-
• 31 •
Aged Pecorino Di Montalcino, Prosciutto Di Parma 24 Mo. Black Truffle Paste

DELICATA
• 27 •
Robiola Cheese, Prosciutto Cotto, Red & Yellow O'Vesuvio tomatoes, Acacia Honey

BOLOGNA
• 28 •
-CONTAINS NUTS-
Mortadella with Pistachio, Genovese Pesto IGP, Wild Arugula, Burrata DOP

LUNCH SPECIAL
• 29 •
Half Schiacciata + Mixed Greens Salad
Monday,Tuesday, Wednesday until 3.00 pm

ADD ON: Italian Yellowtail Tuna $8, Italian DOP Burrata $8, Smoked Salmon $8, Fresh Truffle $12

SOUPS

BUTTERNUT SOUP
• 19 •
Creamy butternut squash
-CONTAINS ALLIUM AND DAIRY-

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FRESH PASTA

Our pasta is made fresh in Salerno, Italy from 100% wheat semolina and flown into our store weekly.

GLUTEN FREE GNOCCHI +$3

TROFIE AL PESTO
• 27 •
Fresh Trofie Topped With Pesto Alla Genovese, Parmigiano 24 Mo & Evoo

FUSILLI AL TONNO
• 28 •
Fresh Fusilli Pasta, Premium Yellowfin Tuna, San Marzano Dop Sauce, O"Vesuvio Dop Tomatoes & Taggiasca Olives

CACIO E PEPE
• 30 •
Fresh Cavatelli Pasta With Truffle Sardinian Sheep's Milk And Ricotta, Black Pepper

FUSILLI POMODORO
• 27 •
(Vegetarian)
Fresh Fusilli Ferretto With San Marzano tomato Sauce, Parmigiano 24 Mo & Evoo

BOLOGNESE
• 30 •
-CONTAINS PORK-
Fresh tagliatelle With. Imported Bolognese Ragu From Bologna, Parmigiano Reggiano 24 Mo

TARTUFO
• 37 •
Fresh Tagliatelle, Fresh Truffles (Abruzzo), Truffle Parmigiano Sauce

TORTELLINI CREMA DI PARMIGIANO
• 32 •
Fresh Tortellini filled with Pork Loin, Prosciutto di Parma and Mortadella with Parmigiano Regiano 24 mo. Cream
-VEGETARIAN OPTION: FRESH TAGLIATELLE-

GLUTEN-FREE VEGAN GNOCCHI
• 31 •
Gluten-free Gnocchi with San Marzano Tomato sauce, Olives and Parsley

LASAGNA BOLOGNESE
• 30 •
-CONTAINS PORK-
Traditional Bolognese Ragu imported from Bologna, Homemade Besciamella, Agerola Fior de Latte Mozzarella

PASTA LUNCH SPECIAL
*Available **Monday-Friday** from 12pm-3pm*

• 19 •

1 PASTA
from our signature menu

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