



SOGNO TOSCANO®
T U S C A N D R E A M
ESPRESSO BAR • MARKET • WINE BAR

COFFEE BAR

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

Espresso	4	Americano	4
Double Espresso	4.5	Iced Coffee	5
Cappuccino	6	Iced Latte	6
Latte Macchiato	6.5	Iced Tea	7
Shakerato	7	Assorted Teas	5
Matcha	7	Fresh Squeezed	7
Chai Latte	6.5	Orange Juice	
Hot Chocolate	8	(Add Whipped cream + \$!)	

All non-dairy milk options + \$!

BREAKFAST

- AVAILABLE UNTIL 1PM -

PASTRIES

By Bianca Bakery, Culver City

Plain Croissant	6
Pistacchio Croissant	7
Chocolate Croissant	6.5
Cannoncino alla Crema	6.5
Banana Bread (Gluten Free)	6

SAVORY CROISSANT

• 12 •

Prosciutto di Parma 24 Months,
Imported Stracchino, Wild Arugula

SOGNO GRANOLA

• 14 •

Greek Yogurt with Wild Blueberries,
Granola, & Acacia Honey

PANE BURRO E MARMELLATA

• 12 •

EGG BREAKFAST SCHIACCIATA

• 24 •

Organic Eggs,
Imported Fontina
& Guanciale

ORGANIC EGG OMELETTE

• 19.5 •

Organic Eggs, Imported Feta,
Porcini Mushrooms,
O'Vesuvio Tomatoes

(ADD-ON PROSCIUTTO COTTO + \$4.50)

TUSCAN AVOCADO TOAST

• 20 •

Avocado & Vesuvio Tomatoes
(ADD-ON BURRATA + \$8)

WE ARE A CASHLESS RESTAURANT

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SCHIACCIATE

TUSCAN STYLE FOCACCIA BREAD SANDWICHES

Our bread is freshly baked at Bianca Bakery, Culver City
*All of our ingredients are selected from small-batch producers
and imported weekly from throughout Italy.*

BUFALINA

• 25 •

Prosciutto di Parma 24 mo.
Mozzarella di Bufala DOP,
Baby Red Tomato Confit,
Wild Arugula



CONTADINA

-VEGAN OPTION: SUB ROBIOLA CHEESE WITH MOZZARELLA VEGAN-

• 24 •

Eggplant,
Borettane Onions,
Grilled Artichokes,
Robiola Cheese,
Wild Arugula

DELICATA

• 25 •

Prosciutto Cotto,
Stracchino Cheese,
Baby Red & Yellow Tomato Confit,
Acacia Honey

MEDITERRANEA

• 27 •

Yellowfin Tuna in Olive Oil,
Robiola Cheese,
Borettane Onions,
Wild Arugula

PATA NEGRA

• 30 •

Jamon Iberico Pata Negra,
Aged Pecorino Toscano

MAREMMA

• 24 •

Salame Toscano,
Aged Pecorino di Montalcino,
Asparagus Spread,
Wild Arugula



DELIZIOSA

-VEGETARIAN OPTION: SUB PROSCIUTTO W/ PORCINI & RUCOLA-

• 29 •

Prosciutto di Parma
Aged 24 months,
Aged Pecorino di Montalcino,
Black Truffle Sauce

BOLOGNA

• 25 •

-CONTAINS NUTS-

Mortadella with Pistachio,
Imported Stracciatella DOP,
Genovese Pesto IGP,
Wild Arugula

SPORTIVA

• 27 •

Bresaola Punta D'Anca,
Parmigiano Reggiano 24 months,
O'Vesuvio Tomatoes,
Wild Arugula

CESARINO

• 23 •

Salame Felino, Robiola Cheese
Acacia Honey, Wild Arugula

WAGYU PASTRAMI COMBO

• 28 •

From McCall's Meat & Fish Co.

Half NY Style: Pastrami & Mustard

Half Modena Style: Pastrami, Onions, Balsamic Glaze, Arugula

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TAGLIERI

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

SALUMI EXPERIENCE Fine selection of our premium cured meats	35	SALUMI & FORMAGGI EXPERIENCE Assortment of our finest meats, cheeses, olives & jam	58
FORMAGGI EXPERIENCE Premium selection of quality cheeses	35	SALUMI & FORMAGGI EXTRAVAGANZA Top tier assortment of our best cheeses & meats usually reserved for our Michelin Star clients, Red Vesuvio Tomatoes, Imported Burrata DOP from Puglia	160

APPETIZERS & SALADS

BURRATA & CRUDO Weekly Imported Burrata DOP from Puglia, Prosciutto di Parma 24 months, Wild Arugula	25
CAPRESE SALAD Mozzarella di Bufala DOP, Wild Arugula, Baby Red Confit Tomatoes, Balsamic Vinegar	21
ARTICHOKE SALAD Wild Arugula, Sardinian Artichokes, Parmigiano Reggiano 24 months & Lemon Juice	24
MEDITERRANEAN SALAD O'Vesuvio Tomatoes, Castelvetrano Green Olives, Feta, Fresh Spring Mix, EVOO & Rose Vinegar	22
PROSCIUTTO & MELONE Prosciutto Toscano DOP & Fresh Melon	25
RUCOLA & BRESAOLA Wild Arugula, Bresaola Punta d'Anca, Shaved Parmigiano Reggiano 24 months	24
FARRO TUNA SALAD Italian Farro, O'Vesuvio Tomatoes, Yellowfin Tuna, Taggiasca Olives	26
SELECTION OF BRUSCHETTE Assorted Baby Red & Yellow Confit Tomatoes, Genovese Pesto, Roasted Peppers Spread, Parmigiano & Truffle Cream	20
ROAST BEEF ITALIAN STYLE Slow cooked Roast Beef, Broccoli rabe and Fig Balsamic Glaze	26

PANZANELLA Hearty Tuscan bread, O Vesuvio tomatoes, red onion, celery, cucumber, basil, tossed in a light Prosecco vinegar dressing. (Add Tuna + \$7) (Add Feta + \$6)	22
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SOUPS 16

- WILD ASPARAGUS •
OR
- RED PEPPER POMODORO •
OR
- SOUP OF THE DAY •

LUNCH SPECIAL

AVAILABLE
MONDAY TO THURSDAY
UNTIL 4PM

- HALF SCHIACCIATA (your choice) + SOUP or SEASONAL SALAD •
26

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FRESH PASTA

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

LASAGNA

• 26 •

Handcrafted Lasagna with Beef Ragu and Besciamella

VEGETARIAN LASAGNA

• 25 •

Handcrafted Lasagna with Spinaci and Ricotta

PORCINI LASAGNA

• 28 •

Handcrafted Lasagna with Porcini Mushrooms and Besciamella

GNOCCHI ALLA SORRENTINA

• 25 •

Tuscan Potato Gnocchi with San Marzano Tomato Sauce, Fresh Mozzarella and Parmigiano Reggiano

PASTA SPECIAL

Available every Monday and Tuesday

1 PASTA (your choice) + **1 GLASS** SUPER TUSCAN APPARSO ROSSO

• 26 •

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DRINKS
&
DESSERTS

WINE BAR

BUBBLES

	glass	bottle
PROSECCO BELLUSSI, EXTRA DRY DOCG (VALDOBBIADENE, VENETO)	15	52
PROSECCO ROSÉ BELLUSSI, BRUT MILLESIMATO DOCG (VALDOBBIADENE, VENETO)	15	52
FRANCIACORTA SATEN, CONTADI CASTALDI DOCG 2016 (LOMBARDY)	22	80
CA' DEL BOSCO CUVÉE PRESTIGE EDIZIONE, FRANCIACORTA DOCG (LOMBARDY)	30	120
LAMBRUSCO REGGIANO, LOMBARDINI DOCG 2021 (EMILIA ROMAGNA)	16	60

WHITES

ALCOHOL FREE PINOT GRIGIO 0.0, SENSAZIONI	14	56
GAVI DI GAVI, VILLA SPARINA DOCG 2022 (GAVI, PIEDMONT)	16	60
FALANGHINA, LA CAPRANERA IGT 2022 (PAESTUM, CAMPANIA)	16	60
SAUVIGNON BLANC, BORTOLUZZI IGT 2022 (VENEZIA GIULIA)	18	68
PINOT GRIGIO, LIVIO FELLUGA DOC 2022 (CORMONS, VENEZIA GIULIA)	19	72
VERMENTINO TOSCANO, CAMPO ALLE COMETE DOC 2022 (BOLGHERI, TUSCANY)	20	78
GRECO DI TUFO, FEUDI DI SAN GREGORIO DOP 2022 (AVELLINO, CAMPANIA)	22	88
CHARDONNAY, VIE DI ROMANS DOC 2020 (FRIULI ISONZO)	23	92

WHITE SUPER TUSCAN

QUERCIABELLA BATAR, CHARDONNAY & PINOT BIANCO IGT 2019 (TUSCANY)	58	220
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ORANGES & ROSÉ

ORANGE ANSONACO, LE ANFORE, IGT 2022 (TUSCANY)	22	88
ORANGE PINOT GRIGIO RAMATO, LE VIGNE DI ZAMO' DOC 2020	18	72
BIODYNAMIC ROSÉ, LA KIUVA (ARNAD, VALLE D'AOSTA)	16	62
TOSCANA ROSÉ, FATTORIA SARDI IGT (TUSCANY)	17	70

DESSERT WINES

MOSCATO D'ASTI, MARCO BONFANTE DOCG 2020 (ASTI, PIEDMONT)	12	52
BRACHETTO D'ACQUI, BRAIDA DOCG 2022 (ACQUI TERME, PIEDMONT)	17	70

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WINE BAR

REDS

TUSCANY

CHIANTI

glass bottle

ALBERTO CONTI, CHIANTI CLASSICO DOCG 2020	16	60
NERENTO, CHIANTI CLASSICO GRAN SELEZIONE DOCG, VILLA TRASQUA 2016	20	80
TIGNANELLO ANTINORI, SANGIOVESE & CABERNET BLEND IGT 2020	65	250

MONTEPULCIANO E MONTALCINO

BOSCARELLI, VINO NOBILE DI MONTEPULCIANO DOCG 2019	25	95
LA RASINA, ROSSO DI MONTALCINO DOC 2019	22	80
IL POGGIONE, BRUNELLO DI MONTALCINO DOCG 2018	39	150

SUPER TUSCANS

APPARSO, CABERNET BLEND, BOLGHERI DOC 2020	18	75
"IL BRUCIATO" ANTINORI, MERLOT & CABERNET FRANC, BOLGHERI DOC 2021	20	78
"PIASTRAIA" MICHELE SATTA, BOLGHERI SUPERIORE DOC 2020	29	116
CAIAROSSA, SUPERTUSCAN BLEND, IGT 2018	36	120
GREPPICAIA, CABERNET BLEND, BOLGHERI SUPERIORE DOC 2019	50	190
SASSICAIA '18, CABERNET BLEND, TENUTA SAN GUIDO, BOLGHERI DOC, 95 POINTS		620

REST OF ITALY

ALCOHOL FREE MONTEPULCIANO 0.0, SENSAZIONI	14	56
PINOT NERO, KETTMEIR, DOC 2022 (SUD TIROL, TRENTINO ALTO ADIGE)	17	68
PRIMITIVO "AVIA PERVIA", PODERE 29, IGT 2021 (APULIA)	16	65
ETNA ROSSO, MONTELEONE, DOCG 2019 (SICILY)	20	80
BARBARESCO, MARCO BONFANTE, DOCG 2019 (PIEDMONT)	16	65
BARBERA D'ALBA SUPERIORE, PAOLO MANZONE, DOCG 2019 (PIEDMONT)	18	72
BAROLO, BOVIO, DOCG 2019 (PIEDMONT)	28	120
AMARONE DELLA VALPOLICELLA, GREGORIS, DOCG 2018 (VENETO)	27	110

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BAR

SOGNO COCKTAILS

SOGNO SPRITZ	17
CAPPELLETTI, PROSECCO EXTRA DRY, SODA	
NEGRONI SBAGLIATO	18
VERMOUTH DI TORINO, CAPPELLETTI, PROSECCO EXTRA DRY	
SOGNO ESPRESSO	18
DOUBLE ESPRESSO, VERMOUTH, DI TORINO, ACACIA HONEY	
ROSA SOUR	18
COCCHI, LEMON JUICE, EGG WHITE, SIMPLE SYRUP	
Mi - To	17
VERMOUTH DI TORINO, CAPPELLETTI	
MIMOSA	15
FRESH ORANGE JUICE, PROSECCO EXTRA DRY	

ITALIAN CRAFT BEERS

"NAZIONALE" ITALIAN BLONDE ALE , BALADIN (PIOZZO, PIEDMONT)	13
"SUPER FLOREALE" DRY HOPPED ALE , BALADIN (PIOZZO, PIEDMONT)	14
ALCOHOL FREE BEER "ALTERNATIVA 0.0" , PRINCESS (TRENTINO ALTO ADIGE)	14

ITALIAN SODAS

LIMONATA , LEMON SODA, LURISIA (CUNEO, PIEDMONT)	7.50
ARANCIATA ROSSA , BLOOD ORANGE SODA, LURISIA (CUNEO, PIEDMONT)	7.50
CHINOTTO , CITRUS & HERBS SODA, LURISIA (CUNEO, PIEDMONT)	7.50
CLASSIC COLA , MOLECOLA (RIVOLI, PIEDMONT)	7.50
SUGAR FREE CLASSIC COLA , MOLECOLA ZERO (RIVOLI, PIEDMONT)	7.50

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DESSERTS

TIRAMISÚ

• 12 •

GELATO AFFOGATO

• 12 •

SCHIACCIATA GOLOSA

• 18 •

Nutella and Mascarpone
Schiacciata

CANNOLO SICILIANO

• 14 •

CRÈME BRÛLÉE

• 14 •

GELATO & SORBETTO

2 SCOOPS YOUR CHOICE

• 12 •

(Vanilla, Chocolate, Lemon)

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