



SOGNO TOSCANO®
RISTORANTE & COCKTAIL BAR

BRUNCH

- AVAILABLE EVERY DAY UNTIL 2PM -

EGG WHITE FRITATTA

• 23 •

Organic Egg Whites, Pecorino
Pepperoncino, Spinach, Mixed
Greens Salad, Feta Cheese

SOGNO BREAKFAST

• 22 •

Scrambled eggs, avocado,
sourdough bread, herb salad,
tomatoes

TUSCAN AVOCADO TOAST

• 22 •

Avocado, Micro Herbs,
Mixed Greens Salad,
Balsamic Dressing
(ADD-ON) BURRATA + \$10

SEASONAL OMELETTES

- SUB EGG WHITES + \$3 -

• 24 •

ZUCCHINI

Fresh Zucchini and
Fontina Cheese

COTTO & FONTINA

Prosciutto Cotto and
Fontina Cheese

FUNGHI

Fresh mushrooms and
Fontina Cheese

BOWLS

• 22 •

FREGOLA E UOVA

Nut Free Pesto, Sardinian Fregula, Feta,
Hard Boiled Eggs, Pickled Red Onions,
Baby Gem Lettuce, Radish

PANZANELLA

Tuscan Bread, Tomatoes, Cucumber,
Nostralina Olives, Red Onion, Rose
Vinegar, Biancolilla EVOO, Basil

(ADD-ON)

GRILLED CHICKEN +9 / GRILLED SALMON +9 / SCRAMBLED EGGS +5

SCHIACCiate

TUSCAN STYLE FOCACCIA BREAD SANDWICHES

Made near Florence with Tuscan flour and finished here in
store using our fresh and imported ingredients

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

WHOLE SANDWICH

• 28 •

1/2 SANDWICH

• 16 •

GLUTEN-FREE BREAD +\$5

BUFALINA

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



CONTADINA

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

-VEGAN OPTION: SUB ROBIOLA CHEESE
WITH VEGAN MOZZARELLA-

DELICATA

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

BOLOGNA

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

- CONTAINS NUTS -

WE ARE A CASHLESS RESTAURANT

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.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HAPPY HOUR SPECIALS

- MONDAY-THURSDAY 3-5PM -

50% OFF Spritz

GL House Red or White
\$8

Half Pinsa Margherita
or Napoli
\$14

Happy Hour Plate
\$12

Mozzarella Fritta
\$12

Bruschetta Pomodoro
\$10

PLEASE INFORM YOUR WAITER OF YOUR ALLERGIES.

ALL DAY MENU



SOGNO TOSCANO®

RISTORANTE & COCKTAIL BAR

BREAD BASKET
\$7

ANTIPASTI

ADD-ON:
GRILLED CHICKEN + \$9
GRILLED SALMON* + \$9

FRITTURA DI CALAMARI

• 22 •

Fried Calamari, 00 Flour, Served with Lemon Aioli & Spicy San Marzano Tomato Sauce

ADD SHRIMPS + \$8

TAGLIERE TOSCANO

• 26 •

Selection of our Finest Italian Cured Meats, Cheeses & Olives

BURRATA PERA E CRUDO

• 24 •

Thinly Sliced Bartlett Pears, Imported Burrata from Puglia, 24mo. Prosciutto Di Parma, Basil, Biancolilla Evoo, Sourdough Toast

CAPRESE

• 26 •

Imported Mozzarella Di Bufala DOP, Fresh Cherry and Datterino Tomatoes, Basil

FINOCCHIO E CECI

• 26 •

Thinly Sliced Fennel & Purple Cabbage, Chickpeas, Carrots, Walnuts, Bartlett Pears, Fresh Herbs, Shaved Pecorino Romano, Rose Vinaigrette

ARTICHOKE SALAD

• 26 •

Artichokes, Baby Arugula, Parmigiano Reggiano, Lemon Evoo

OJAI SALAD

• 28 •

Baby Arugula, Citrus Segments, Pickled Red Onion, Parmigiano Reggiano, Avocado, Balsamic

TUNA TARTARE

• 31 •

Fresh Bluefin Tuna*, Shallots, Avocado Mash, Pane Carasau, Herb Oil, Lemon

BRUSCHETTE

• 17 •

GORGONZOLA PERA E MIELE

Toasted Sourdough, Gorgonzola Dolce, Bartlette Pears, Walnuts, Acacia Honey

POMODORO

Light brush of Garlic, Sourdough Bread, Seasonal Tomatoes, Basil, Biancolilla Evoo

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PASTA

Our pasta is handmade fresh everyday with Italian 00 and Semolina flour

ADD-ON IMPORTED BURRATA + \$10

POMODORO

• 28 •

Fresh Tonnarelli, Organic Tomato Sauce, 36 M. Parmigiano, Evoo

BOLOGNESE RAGÚ

• 34 •

Fresh Tagliatelle With Traditional Beef, Veal, And Pork Ragù, 36Mo. Parmigiano Reggiano, Evoo

PESTO

• 28 •

Fresh Cavatelli with Basil Pesto, 36 M. Parmigiano, Ligurian Evoo
- NUT FREE PESTO -

CARBONARA

• 28 •

Fresh Tonnarelli, Crispy Imported Guanciale, Egg Yolks, Parmigiano Reggiano 24mo., Pecorino Di Fossa, Black Pepper

TORTELLINI

• 32 •

Prosciutto & Mortadella filling, served with 36mo. Parmigiano Reggiano Cream, vegetarian option available

NERANO AI GAMBERI

• 29 •

Fresh Tonnarelli, Fried Zucchini, 36m Parmigiano Cream, Grilled Shrimp

RAGU D' ANATRA

• 29 •

Hudson Valley Farms Shredded Duck Confit, Mirepoix, White Wine, 24mo. Parmigiano, Parsley, Gnocchi, Mushrooms

LASAGNA

• 32 •

Handcrafted Lasagna with Bolognese Ragù and Besciamella

GLUTEN FREE GNOCCHI AVAILABLE FOR ALL PASTAS + \$3

PINSA ROMANA

Italian delicacy hand-pressed oval pizza, made from a blend of high digestible premium quality flours.

GLUTEN FREE DOUGH AVAILABLE +\$5

• 28 •

MARGHERITA

Tomato Sauce, Fior Di Latte Mozzarella, Fresh Basil

Add-on:

Burrata \$10 / Prosciutto di Parma \$10

DIAVOLA

Salame Piccante, Tomato Sauce, Fior Di Latte Mozzarella

NAPOLI

San Marzano Tomato Sauce, Anchovies, Capers, Basil, Biancolilla EVOO

Add-on:

Burrata \$10 / Prosciutto di Parma \$10

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MAINS

SALMONE

• 36 •

6oz Salmon Filet,
Sardianian Fregola, Sauteed
Spinach, Cherry Tomatoes, Pesto
Alla Genovese, Lemon, EVOO

BRANZINO

• 42 •

Mediterranean Branzino, Lemon
Butter, Capers, Sauteed
Spinach, Herb Oil

TAGLIATA DI MANZO

• 54 •

Prime 6oz Hanger Steak*, Herb
Roasted Potatoes, Arugula, Shaved
36m Parmigiano Reggiano,
Balsamic Reduction

MILANESE DI POLLO

• 34 •

Mary's Organic Chicken Breast,
Cherry Tomatoes and Shaved
Parmigiano Reggiano 36 mo.

POLPO SCOTTATO

• 49 •

Octopus Tentacles, Crispy Potatoes, Espalete, Paprika,
Olive Tapenade, Lemon Aioli, Calabrian Chili Peppers,
Herb Oil, Braised Fennel

SIDES

• 14 •

SEASONAL VEGETABLES

ROASTED POTATOES

FRENCH FRIES

Add-on: Truffle & Parmigiano \$9

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ITALIAN CRAFT BEERS

"NAZIONALE" ITALIAN BLONDE ALE, Baladin (Piozzo, Piedmont)	14
"SUPER FLOREALE" DRY HOPPED ALE , Baladin (Piozzo, Piedmont)	15

BUBBLES

	Glass	Bottle
PROSECCO EXTRA DRY, Avissi DOC (Valdobbiadene, Veneto)	15	54
PROSECCO ROSÉ BRUT, La Farra 2022 (Valdobbiadene, Veneto)	16	58
FRANCIACORTA SATÉN, Contadi Castaldi DOCG 2018 (Lombardy)	22	82
LAMBRUSCO REGGIANO, Villa di Corlo DOCG 2022 (Emilia Romagna)	17	65

WHITES

	Glass	Bottle
FALANGHINA, Mastroberardino 2023 (Avellino, Campania)	18	68
GAVI DI GAVI, Villa Sparina DOCG 2022 (Piedmont)	18	68
BOLGHERI BIANCO, Sauvignon Blanc and Vermentino, Santini DOC 2024 (Tuscany)	19	72
PINOT GRIGIO, Tenuta Sant' Helena DOC 2023 (Venezia Giulia)	20	78
VERMENTINO TOSCANO, Bronagh, Persico Winery DOC 2025 (Tuscany)	19	72
CHARDONNAY, Pio Cesare, L'Altro 2023 (Alto Adige)	25	92

ORANGES & ROSÉ

	Glass	Bottle
ORANGE ANSONACO, Le Anfore, IGT 2022 (Tuscany)	22	88
TOSCANA ROSÉ, Giovanni Persico, Hilarius 2023	18	72

DESSERT WINES

	Glass	Bottle
MOSCATO D'ASTI, Braida DOCG 2023 (Piedmont)	17	65

CHIANTI & MONTALCINO

	Glass	Bottle
CHIANTI CLASSICO, Poggio Bonelli 2021	17	68
CHIANTI RISERVA Molino di Grace 2020	25	95
TIGNANELLO, ANTINORI Sangiovese & Cabernet Blend IGT 2020		390
ROSSO DI MONTALCINO Camigliano 2023	20	80
BRUNELLO DI MONTALCINO Torre Guelfa, DOCG 2019	38	145

REDS

	Glass	Bottle
INSORTO (SERVED CHILLED), Cabernet Blend, Bolgheri 2022	16	68
APPARSO, Cabernet Blend, Bolgheri 2022	18	75
POGGIO AL MORO, Cabernet blend, Merlot & Syrah Enrico Santini, Bolgheri 2022	19	78
PRETE RIBELLE SUPERIORE, Cabernet Blend, Bolgheri Superiore 2020	29	105
MONTE PERGOLI SUPERIORE, Cabernet Blend and Merlot Enrico Santini, Bolgheri 2019	30	120
SASSICAIA '18, Cabernet Blend, Tenuta San Guido, 95 Points		620

REST OF ITALY

	Glass	Bottle
PINOT NERO, St. Paul DOC 2022 (Sud Tirol)	18	72
LANGHE NEBBIOLO, Cascina Alberta DOCG 2022 (Piedmont)	18	75
BARBERA, Monferrato Rosso, DOCG 2022 (Piedmont)	20	80
BAROLO, Villa Balestra, DOCG 2020	28	120
BARBARESCO "BRICCO", Pio Cesare DOCG 2018 (Piedmont)		310
VALPOLICELLA SUPERIORE CLASSICO, Tenuta Fornaiedo DOCG 2019 (Veneto)	18	72