

Sogno Italiano

ENTREE/ANTIPASTO

Bruschetta Classica (V) 12

Toasted bread topped with marinated tomatoes, basil, olive oil and ricotta.

Arancini Fungi (V) 16

Hand rolled arborio rice provolone cheese and mushroom ball served with truffle aioli

Frittura di mare 19

Fried mix seafoods cornflour served with rocket salad

Olive Mix (V) 8

House marinated variety of Italian olives served with house made fresh bread

Garlic Bread 12

Toasted bread with garlic, butter, and parsley

Garlic Prawns 17

Pan fried Prawns with extra virgin olive oil garlic, chilli & parsley served with house made bread

SALUMI & FORMAGGI

Prosciutto 10

Mild Salami 7

Hot salami 7

Gorgonzola 8

Burrata 10

Parmesan 8

Asiago 8

Grilled veggies zucchini and eggplant 6

Served with house made bread

(Minimum two required)

KIDS MENU

Cotoletta 10

Chicken schnitzel served with chips

Fish and chips 10

Battered fish served with chips

Bolognese 12

Spaghetti with Bolognese sauce

Burro 9

Spaghetti butter and parmesan

SIDES

Chips 7

Green seasonal vegetables 10

Mashed potatoes 7

Truffle oil 3

GNOCCHI & RISOTTO

Gnocchi Formaggi (V) 24

Homemade gnocchi, Gorgonzola, Fontina, Parmesan

Gnocchi Pesto (V) 24

Homemade gnocchi with cherry tomato basil pesto, Parmesan

Risotto Marinara 26

Fish, calamari, prawns, mussels, cherry tomatoes, chili lemon, and parsley.

SALADS

ALL SALADS CAN BE SERVED WITH CHICKEN OR PRAWNS ADD 8

Panzanella Con Burrata 18

Burrata, basil, tomatoes, onion, croutons, olive oil and vinegar dressing.

Insalata Di Cesare 16

Baby gem cos lettuce, croutons, anchovies, crispy pancetta, shaved parmesan with Caesar dressing.

Rocket and shaved Parmesan 14

Rocket, shaved parmesan, walnut, pears oregano, olive oil and balsamic vinegar

PASTAS

Spaghetti Carbonara 24

Pancetta, pecorino, cracked pepper, egg yolk

Spaghetti Napoli (V) 20

Cherry tomatoes, basil, Napoli sauce,

Add burrata 6

Spaghetti Pescatore 26

(Olive oil or tomato base)

Fish, calamari, mussels, prawns, cherry tomatoes, white wine, basil, and parsley.

Rigatoni Amatriciana 24

Pancetta, cherry tomatoes, onion, chili, Napoli sauce, Pecorino Romano

Rigatoni Boscaiola 24

Chicken, mushroom, touch of cream, basil pesto, parmesan

Pappardelle Ragu 24

7-hour slow cooked ossobuco and ribs with white wine, Parmesan

Spaghetti con broccoli Gamberi 24

Broccoli, cherry tomatoes, chili, prawns

Spaghetti Bolognese 24

Slow cooked pork and beef mince crushed tomato.

MAINS

Straccetti di vitello \$34

Milk fed veal with creamy mushroom or pizzaiola served with seasonal vegetables and herb crushed potato

Cotoletta 30/ 28

Freshly crumbed veal or chicken served with seasonal vegetables and mashed potatoes

(Make it parmigiana add prosciutto, Napoli sauce and buffalo mozzarella)
\$8

Pesce Bara (GF) 32

Crispy skin Barramundi served with seasonal vegetables and herb crushed potato

All pasta can be served gluten free, ask our friendly staff for vegan options

Public holidays surcharge 15% applies