

### **Sogni D'oro Breakfast**

Saturday & Sunday 10am till 12pm

<b>Blueberry &amp; Ricotta Pancakes</b>	Thick Blueberry & Ricotta Pancakes, Strawberry Salsa Served With Vanilla Ice Cream Or Fresh Whipped Cream	\$12.90
<b>Sogni Big Brunch</b>	Grilled Sirloin Steak, Bacon, Italian Sausage, Tomato, Two Free Range Eggs Poached Fried Or Scrambled & Sautéed Mushrooms Served On Grilled Italian Bread GF	\$17.90
<b>Sogni Sunrise</b>	Grilled Bacon, Italian Sausage, Free Range Eggs Poached, Fried Or Scrambled, Served With Grilled Italian Bread GF	\$13.90
<b>Smoked Salmon &amp; Soft Herb Omelette</b>	Three Free Range Eggs, Smoked Salmon, Mushroom, Herbs, e.v.o.o., With Grilled Tomato & Italian Bread V*, GF	\$14.90
<b>Extra's Available</b>	Grilled Tomato, Crisp Bacon, Sautéed Mushrooms, Grilled Sausage	\$3.0ea

### **LUNCH**

#### **Primi- First Course**

<b>Pane Con Condimenti</b>	Italian Bread with Condiments	\$4.5
<b>Pane Con Aglio E Origano</b>	Baked, Fresh Garlic and Oregano Bread	\$4.5
<b>Olive Ripiene Impanate</b>	Green Olives Filled With Anchovies, Parsley, Lightly Crumbed & Shallow Fried	\$8.5
<b>Bruschetta</b>	Slow Roasted Roma Tomato, Green Olives, Bocconcini	\$8.5
<b>Antipasto Della Sogni</b>	Grilled Vegetables, Sopresso, Olives, Artichoke, Gorgonzola V, GF*	\$13.9
<b>Cozze alla Provencale</b>	Fresh Mussels, Garlic , White Wine, Rich Tomato Sauce , Fresh Herbs GF	Sml \$15.9 Lrg \$23.9
<b>Polenta Con Salsiccia</b>	Grilled Thick Italian Sausages, Polenta, Buttered Broccoli Tomato & Herb Sauce, Parmigiano Reggiano	\$15.9 \$22.9

#### **Insalata - Salads**

<b>Insalata Di Calamari</b>	Paprika & Lemon Pepper Dusted Calamari, Roma Tomato, Cucumber Red onion & Mixed Leaf Salad Served With Fresh Lemon	\$14.9
<b>Insalata Di pollo co E Rucola</b>	Smoked Chicken, Rocket, Cherry Tomato, Caramelised Red Onion, & White Balsamic Dressing GF	\$15.9
<b>Agnello alla griglia Filetti</b>	Tender Marinated Lamb Fillet, Marinated In Red Wine, Garlic & Rosemary, Grilled On A Roast Pepper Salad With A Lemon Pepper Aioli	\$16.9



### Contorni- Side Dishes

<b>Insalata Di Rucola</b>	Rocket, Corella Pear, Parmigiano Reggiano	\$8.5
<b>Patate Al Forno</b>	Rosemary & Garlic Roasted Kipfler Potato	\$8.5
<b>Fagiolini Verde</b>	Sautéed Green Beans In A Nut Brown Butter, Almond Slivers	\$8.5
<b>Patate Fritte</b>	Fried Potato Chips	\$6.5

### Sogni D'oro Pizza Menu

		<b>8"</b>	<b>12"</b>
<b>1. Pizza alla Margherita</b>	Fresh Tomato, Basil, Bocconcini Mozzarella, Pink Salt, e.v.o.o	\$10.9	\$17
<b>2. Pizza Ai Funghi Misti</b>	Mixed Forest Mushrooms, Tomato, Garlic, Lemon Thyme, Parsley, Regiano Parmesan	\$12.9	\$18
<b>3. Pizza Alla Pescatora</b>	'Fisherman's Pizza', Prawns, Mussels, Baby Octopus, Calamari, Cherry Tomato, Fresh Herbs, Mozzarella	\$14.9	\$23
<b>4. Pizza Quattro Stagioni</b>	'Four Seasons Pizza', ¼ Seafood, ¼ Prosciutto & Mozzarella, ¼ Artichoke & Black Olive ¼ Capsicum, Green Olive	\$13.9	\$21
<b>5. Pizza Con Le Salsicce</b>	Italian Sausage, Pecorino Cheese, Pancetta, Fresh Tomato, Basil, Rosemary	\$13.5	\$19
<b>6. Pizza Con Pollo</b>	'Sogni' Smoked Chicken, Fresh Basil Pesto, Roast Peppers, Artichoke, Bocconcini V*, GF*	\$13.9	\$19
<b>7. Pizza Bianca Alle Pancetta E Potate</b>	Pancetta, Desiree Potato, Fresh Rosemary, Pink Salt, Fontina Cheese	\$12.9	\$18
<b>8. Pizza Al Prosciutto E Gorgonzola</b>	Prosciutto, Queen Green Olives, Gorgonzola, Mozzarella, Parsley, Garnished With Fresh Rocket V* GF*.	\$13.5	\$19
<b>9. Calzone Di Vegetale</b>	Stone Roasted Eggplant, Pumpkin, Zucchini, Capsicum, Spanish Onion, Pine nuts, Salted Capers	\$12.9	\$18

## Children's Menu

<b>Pizza alla Margherita, 6"</b>	Fresh Tomato, Basil, Bocconcini GF*	\$8.5
<b>Linguini Alla Napolitana</b>	Fresh Handmade Pasta, Tossed Through Our Napolitana Sauce	\$8.5
<b>Cannelloni Di Zucca</b>	Roast Pumpkin, Pine Nuts, Basil, Parmigiano Reggiano & Ricotta	\$9.5
<b>Patate Al Forno</b>	Plain Fried Potato Chips GF	\$7.5
<b>Linguini Alla Bolognese</b>	Fresh Handmade Pasta, Premium Beef and Veal Mince, Slow Braised To A Traditional Family Recipe	\$10.5

## Bambino Dolce – Baby Desserts

<b>Tiramisu</b>	Our Own Version Of This Italian Classic, Homemade Saviardi Biscuits Soaked In Chocolate, With Mascarpone Cream Topped With Shaved Bittersweet Chocolate V	\$7.5
<b>Gelato E Sorbetto</b>	Selection Of Handmade Vanilla Bean Or Chocolate Gelato V,GF	\$4.5p/s

\*Gluten free pizza base, add \$1.50

V= vegetarian, V\*= vegetarian option available, GF= gluten free, GF\*=gluten free available upon request  
(Vegan upon request), p/s= per scoop

**e. v. o. o.\*** = Extra Virgin Olive Oil

## Non-Alcoholic

### **Soft Drink** \$3.5

Coke, Lift, Sprite, Fanta, Coke Zero,  
Diet Coke, Lemon Squash

Lemon, Lime & Bitters \$3.8

### **Italian Soft Drink** \$4.5

San Pellegrino Limonata  
San Pellegrino Aranciata Rosa  
San Pellegrino Chinotto

### **Mineral Water** \$4.5

San Pellegrino 500ml

### **Juices** \$3.5

Orange, Apple, Pineapple, Cranberry,  
Guava, Tomato

### **Shakes** \$4.0

Chocolate, Vanilla, Strawberry  
or Caramel

### **Iced Chocolate** \$6.0

Chocolate, Chocolate Gelato,  
Whipped cream

### **Iced Coffee** \$6.0

Espresso coffee, Vanilla Bean Gelato,  
Whipped cream

### **Coffee**

Espresso \$3.0

Macchiato \$3.2

Long Black \$3.2

Cappuccino \$3.5

Flat White \$3.5

Café Latte \$3.8

Mocha \$4.0

Vienna \$4.2

Babycino \$1.0

Affogatto \$5.5

Soy milk, decaf \$0.5

Flavourings \$0.7

Hot Chocolate with marshmallow \$3.8

Traditional thick Italian Hot \$3.5

Chocolate (short glass), with Biscotti

Chai Latte (Vanilla or Cinnamon) \$3.8

### **Tea (Pot)**

Various Blends

### **Black**

\$2.9

### **Milk**

\$3.9

Black, Earl Grey, English Breakfast, Camomile, Green, Peppermint,

## Alcoholic

### Sogni D'oro Birra -Beer Selection

#### Australian

James Boag Premium light	2.7%	\$4.8
Full flavoured light premium lager		
Pure Blonde	4.5%	\$5.8
Fresh & crisp low carb lager		
James Squire Amber	5.0%	\$6.5
English style brown ale		
Carlton Draught	4.7%	\$5.8
Full strength lager		
Crown Lager	4.9%	\$6.5
Full strength premium lager		
Little Creatures Pale Ale	5.2%	\$6.5
Well balanced pale ale		
Knapstein Reserve Lager	5.6%	\$8.5
Premium Bavarian lager		
Barefoot Radler	4.2%	\$6.5
Authentic Bavarian radler lemon & lime infused		
Blue Tongue Alcoholic Ginger Beer	4.0%	\$8.5
Light & refreshing sweet ginger liveliness		

#### International

Peroni Nastro Azzurro	5.2%	\$7.0
Young sparkling lager		
Peroni Gran Reserve	6.6%	\$12
Rich malt-lager, 'Italy's best'		
Menabrea Birra Pale Ale	5.1%	\$8.5
Full flavoured Italian Pale Ale		
Stella Artois	5.2%	\$7.0
Full strength pilsner lager		
Corona Extra	4.6%	\$7.5
Full strength lager		

#### Aperitifs

	neat	mix
Cinzano Rosso	\$5.5	\$6.5
Cinzano Bianco	\$5.5	\$6.5
Campari	\$5.5	\$6.5

#### Sweet Fortified

	Glass
Liebich 10yr Semillon	\$7.5
Seppelt DP63 Grand Muscat	\$8.5

#### Dessert Wines

	Bottle
Cookoothama Botrytis Semillon	\$40
Jeir Creek Semillon Sauvignon	\$31

#### Ports

	Glass
Penfolds Bluestone 10yrs	\$6.0
Penfolds Grandfather Tawny	\$14.0

#### Brandy

	Glass
House Brandy	\$5.0
Black Bottle Brandy	\$7.0
(Mix - Add \$1)	

#### Spirits (various)

	neat	mix
House spirits	\$5.5	\$6.5
Middle Shelf Spirits	\$6.5	\$7.5
Top Shelf (from)	\$10.0	\$11.0

#### Premium Cognac, Armagnac, Grappa, Malt

Berta Grappa Bric del Gaian 1999	\$23.0
Paul Giraud Vieille Reserve Cognac	\$20.0
Francois Voyer Napoleon 15yrs	\$12.5
Hennesey Cognac VS	\$10.0
Delord Bas Armagnac 25yrs	\$15.0
Chivas Regal Scotch Whiskey 18yrs	\$20.0
Dalwhinnie 15yr Single Malt	\$12.5
Highland Park Malt Whisky 12yrs	\$10.5

\*Cocktails available from \$12.5 (see chalkboard)

\*Mixed shots from \$6.5