

IL Sogno

PRIMI

Broccoli Della Nonna \$21.50

Deep fried broccoli balls, mustard mayo, pickled red onions, parmesan

Polpette \$22.50

Chicken and oregano meatballs, Napoli sauce, toasted sourdough, garlic

Calamari \$29.90

Calamari with house made mayonnaise and mixed salad

Capesante \$31.50

Seared scallops with cauliflower puree, cauliflower beignets, crispy capers, apple

PASTA E RISO

(Gluten free pasta available \$3)

Cannelloni \$34/45

Pork and sage filled tube pasta, baked, topped with grana Padano, roquette, fennel

Lasagna \$29/37

Pasta with layers of veal & pork ragu, béchamel, Parmigiano

Pappardelle \$32/42

Slow braised Lamb ragu with red capsicum, rosemary

Linguine Marinara \$36/46

Selection of seafood, garlic, cherry tomatoes, basil

Gnocchi \$33.50/42.50

Roasted pumpkin sauce, zucchini, peas, spinach, chili, garlic

SECONDI

Pork Rib Eye \$44.50

Charred pork cutlet, red peppers, scallop potato, red wine jus

Saltimbocca di Pollo \$43.5

Chicken layered with prosciutto and sage, Dutch carrots, asparagus, mash, caper jus

Pesce MP \$45.50

Oven baked barramundi fillet, beetroot puree, broccolini, Olives, Herbs

Manzo \$ 46

Beef Brisket with caramelized onion, pumpkin, pancetta, charred spring onion.

CONTORNI

Salad \$11.50

Cos lettuce, apple, chive, roasted pecans, parmesan dressing

Verdura \$13

Green beans, goats cheese, walnut

Patatine fritte \$11

Chips, rosemary, garlic

v = vegetarian, gf = gluten free. Please advise your waiter of any dietary requirements, preferences, or allergies. Whilst we do our best to ensure our guests safety, we cannot guarantee that any item will be free from cross contamination.

BYO Corkage \$5

Il Sogno

Desserts

Affogato \$10

Shot of espresso with vanilla ice-cream

Panna cotta 19.50

Orange, cinnamon, poached pear, hazelnuts, mango Sorbet

Tiramisu \$18

Mascarpone and savoiardi trifle, coffee and liqueur

Cannoli \$ 20.50

vanilla whipped ganache, poached figs, chocolate ice
cream