

# il Sogno

## PRIMI

- Arancini (V)** **\$26.90**  
Red pepper, tomato, basil flavoured risotto balls with mozzarella, saffron aioli
- Bruschetta (V)** **\$24.90**  
Toasted sourdough bread topped with a pumpkin purée, caramelised onion, goats' cheese, sage and rocket
- Calamari (GFO)** **\$33.90**  
Calamari with house made mayonnaise and mixed salad
- Capesante (GF)** **\$34.90**  
Seared scallops, pea sauce with chorizo, corn, charred spring onion.

## PASTA E RISO

- Rigatoni (GFO)** **\$38/47**  
Red wine braised beef cheek ragu, parsley oil, spinach, shaved Parmesan
- Lasagna** **\$34/43**  
Pasta with layers of Veal & pork ragu, béchamel, Parmigiano
- Ravioli** **\$39/48**  
Seafood filled ravioli, squid ink, prawn bisque sauce, cherry tomatoes, radish, zucchini
- Risotto (GFO)** **\$36/44**  
Caramelised bacon, porcini mushroom, chives, topped with charred oyster mushrooms
- Gnocchi (V)(GFO)** **\$38/46**  
Semi dried tomatoes, roasted green peppers, black olives in a creamy tomato sauce

V = Vegetarian, GF = Gluten Free, GFO = Gluten Free Options Available.



## SECONDI

- Veal scallopini** (GFO) **\$49**  
Pan seared veal fillet in a mushroom sauce with garlic roasted chat potatoes, cavalo nero
- Chicken Thigh** (GFO) **\$47**  
Spiced chicken in white wine, smashed sweet potato, silver beet, green olive, walnut, thyme jus
- Salmon** (GFO) **\$48**  
Crispy skin salmon, cauliflower purée, braised leeks, roasted greens, salsa Verde
- Lamb shank** (GFO) **\$ 48**  
Braised lamb accompanied by a medley of baby vegetables, sautéed spinach, confit shallots, red wine jus

## CONTORNI

- Salad** (GFO) **\$13**  
Ice burg lettuce, cucumber, dill, feta, oregano dressing
- Mash potato** (GFO) **\$16**  
Creamy mash potato, crispy bacon, thyme
- Chips** **\$13**  
Fries tossed in paprika and cayenne, garlic aioli

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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**

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## Desserts

### **Affogato**

**\$14**

Shot of espresso with vanilla ice-cream

### **Panna cotta**

**\$23**

Earl grey flavoured pannacotta with a pistachio shortbread crumble, fresh grapes, pistachio ice cream

### **Tiramisu**

**\$ 23**

Mascarpone and savoiardi trifle, coffee and liqueur

### **Tart**

**\$ 25**

Caramel filled tart topped with a salted caramel ganache, bruleed banana, meringue biscuit, pineapple jelly