

Sogno Italiano

SALUMI & FORMAGGI

Chef's selection of Italian cured meats. 35

Prosciutto de Parma 24 months, hot salami, grilled zucchini and eggplant, roasted capsicum, olives, rocket and home made fresh bread.

Burrata 14

Buffalo mozzarella 14

Prosciutto de Parma 24 Months 15

Mild / Hot salami 12

Grilled zucchini and eggplant (V/VG) 10

Fresh Bread 7

SALADS/INSALATAS

ADD CHICKEN 10

ADD PRAWNS 10

Insalata di Cesare (GFO) 23

Baby Gem cos lettuce, crostini, anchovies, parmesan, pancetta, soft boiled eggs, and Caesar dressing .

Rocket shaved Parmesan (GF/V/VG) 21

Rocket, shaved Parmesan, walnut, pears, oregano, olive oil, balsamic vinegar .

ENTREE/ANTIPASTI

Garlic Focaccia (V/VG) 18

Oven baked crust with confit garlic, mixed herbs, and Sicilian salt .

Add Cheese 4

GF Option Available 3

Panzanella Con Burrata (GFO/V) 27

Burrata, heirloom tomatoes, basil, onion, olive oil and vinegar dressing with side of crostini .

Add Bread 4

Arancini Funghi (V) 26

Hand rolled mushroom balls with arborio rice, Provolone cheese served with truffle aioli, shaved Provolone, and parsley.

Olive Mix (GF/DF/VG) 12

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

Calamari Fritti 28

Herb crumbed marinated calamari with rocket salad and aioli .

Garlic Prawns (GFO) 29

Wood fire cooked Prawns with extra virgin olive oil, garlic, chilli, capers & parsley served with house made bread .

Seafood Platter 75

2 Whole Moreton Bay Bug, 10 pcs Grilled Calamari, 6 pcs Garlic Prawns, with House Salad and Salmoriglio Sauce

KIDS MENU/BAMBINI

Cotoletta 16

Crumbed chicken tenderloin with chips .

Kids Pizza 15

Ham and cheese OR Margherita .

Bolognese 15

Spaghetti with Bolognese .

Burro / Sugo 14

Spaghetti with Butter OR Napoli sauce and Parmesan .

SIDES/CONTORNI

Truffle chips & Parmesan 16

Garlic and chili Seasonal Vegetables with Almond Crumble 13

House Salad 12

Rocket, Baby Gem Cos Lettuce, cherry tomato, onion, balsamic vinegar and olive oil .

Roasted Kipfler Potato 10
oven roasted potatoes cooked with garlic, butter and parsley.

Chips 12

Fresh Bread 7

GNOCCHI & RISOTTO

House made gluten free gnocchi 5

Add Sausage in all gnocchi 6

Gnocchi Napoli Sorrentina (V) 36

Napoli Sauce, garlic, white wine, buffalo mozzarella and cooked in wood fire oven .

Gnocchi Formaggi (V) 36

House made gnocchi, Gorgonzola, Asiago, Parmesan, touch of cream .

Gnocchi Pesto (V) 36

House made gnocchi, garlic, white wine, basil pesto, touch of cream, Parmesan .

Gnocchi Funghi (V) 36

House made gnocchi, mixed mushrooms, garlic, white wine, thyme, truffle oil, touch of cream and Parmesan.

Risotto Marinara 39

Salmon, calamari, prawns, clams, mussels, chilli, lemon, garlic, white wine and parsley.

PASTAS

All Pasta can be made Gluten free 4

Add Buffalo Mozzarella on all pasta 5

Pappardelle Napoli 28

Garlic, white wine, basil, crushed tomato.

Add Burrata 8

Linguini Moreton Bay Bug 42

Bugs meat, garlic, white wine, chilli, bisque, basil, and parsley.

Spaghetti Pescatore (Olive / Tomato) 39

Salmon, calamari, mussels, prawns, clams, wine, basil, cherry tomato and parsley.

Linguini Gamberi 37

prawns, zucchini, chilli, cherry tomato, garlic, basil and olive oil.

Spaghetti Carbonara 34

Pancetta, Pecorino, cracked pepper, egg yolk.

Rigatoni Amatriciana 34

Pancetta, garlic, white wine, onion, chilli, crushed tomato, pecorino.

Rigatoni Boscaiola 34

Chicken, mushroom, garlic, white wine, touch of cream, basil pesto, and Parmesan .

Pappardelle Ragu 34

7-hour slow cooked Ox - tail & ribs with Napoli sauce, red wine, Parmesan.

Spaghettini Vegana Norma 32

Eggplant , chilli, garlic, white wine, Napoli sauce, almond crumble.

Rigatoni Salsiccia 34

House made chilli and fennel pork sausage, cherry tomato, chilli, olives crushed tomato.

Spaghetti Bolognese 32

Slow cooked pork and beef mince with onion, carrot, celery, red wine and crushed tomato.

PIZZA (Rosso)

All Pizza can be made Gluten free 5

Add Buffalo Mozzarella on all pizza 4

Margherita (V/ VGO) 26

Pomodoro, Buffalo Mozzarella, basil, evoo.

Diavola (DFO) 30

Pomodoro, Fior di latte, Hot salami, basil.

Pescatore (DFO) 33

Pomodoro, Fior di latte, prawns, baby squid, garlic, chilli, parsley, evoo.

Prosciutto (DFO) 33

Pomodoro, Fior di latte, 24 months parma, prosciutto, rocket shaved Parmesan.

Pollo (DFO) 30

Pomodoro, Fior de latte, herb marinated chicken thigh, grilled onion, chilli, basil.

Ortolana (V/VG/DFO) 28

Pomodoro, Fior di latte, grilled zucchini, eggplant, onion, basil, evoo.

Quattro Carne 33

Pomodoro, Fior di latte, mild salami, smoked ham, chilli fennel sausage, pancetta, basil.

Sogno 33

Pomodoro, Fior di latte, ham, pancetta, grilled onion, chilli, potato, parsley, evoo.

Capricciosa 30

Pomodoro, Fior di latte, smoked ham, mushrooms, olives and artichokes.

Suprema 33

Pomodoro, Fior de latte, hot salami, smoked ham, salsiccia, mushrooms, olives, onion and capsicum.

PIZZA (Bianca)

Quattro Formaggi (V) 30

Fior di latte, Gorgonzola, Parmesan, Pecorino and Olive Oil.

Funghi 30

Fior di latte, mixed mushrooms, mixed herbs, truffle oil & parsley.

Ragazzi 35

Fior di latte, Prosciutto di Parma, burrata rocket and olive oil.

Ask our friendly staff for vegan options

All dietary requirements can be looked after.

Banquet menu available for more than

10 people.

Public holiday's surcharge 15% applies

Ph. no.: 0756334494 (BURLEIGH)

Please do check our other restaurant at

Mermaid waters 4218 & Broadbeach 4218

MAINS

All Mains can be made Gluten free

Vitello 47

Milk fed veal served with seasonal vegetables, & roasted Kipfler potatoes.

Choose your sauce

Saltimbocca

Prosciutto, sage, butter, garlic & white wine.

Funghi

Mix mushroom, thyme, garlic, white wine & a touch of cream.

Piccante

Limoncello, capers, garlic, butter & white wine.

Pollo 44

Free range chicken breast filled with seasonal vegetables, and roasted Kipfler potatoes.

Choose your sauce

Saltimbocca

Prosciutto, sage, butter, garlic & white wine.

Funghi

Mix mushroom, thyme, garlic, white wine & a touch of cream.

Piccante

Limoncello, capers, garlic, butter & white wine.

Riverina Scotch Fillet (DFO) 55

350 gms steak cooked your way served with broccolini, roasted Kipfler potatoes, red wine jus.

Zuppa di Pesce 52

Barramundi, mussels, bugs, calamari, clams, prawns, chilli, bisque, fish stock served with housemade bread.

Melanzane Lasagna (V) 38

Baked eggplant, Buffalo Mozzarella, Napoli sauce, basil, Parmesan.