

Sogno Italiano

SALUMI & FORMAGGI

(Minimum two items required)

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| Prosciutto de Parma 24 Months | 15 |
| Mild / Hot salami | 12 |
| Gorgonzola | 10 |
| Burrata/Buffalo mozzarella | 14 |
| Parmesan | 10 |
| Provolone | 10 |
| Grilled zucchini and eggplant (V/VG) | |
| Nduja | 10 |

Served with house made bread, olives and rocket.

SALADS/INSALATAS

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| ADD CHICKEN | 10 |
| ADD PRAWNS | 10 |

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| 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

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| 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) | 25 |
| Burrata, heirloom tomatoes, basil, onion, olive oil and vinegar dressing with side of crostini . | |
| Add Bread | 4 |
| Arancini Funghi (V) | 24 |
| 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 | 26 |
| Herb crumbed marinated calamari with rocket salad and aioli . | |
| Garlic Prawns (GF0) | 28 |
| Pan fried Prawns with extra virgin olive oil, garlic, chilli & parsley served with house made bread . | |
| Capesante (GF) | 28 |
| Scallops Cooked in Pizza oven with nduja butter and salsa verde . | |
| Seafood Platter | 75 |
| 1 Whole Moreton Bay Bug, 10 pcs Calamari Fritti, 6 pcs Garlic Prawns, 4 pcs Scallops with House Salad . | |

KIDS MENU/BAMBINI

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| 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

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| 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

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| House made gluten free gnocchi | 5 |
| Add Sausage in all gnocchi | 6 |
| Gnocchi Napoli Burrata (V) | 36 |
| Cherry tomatoes, garlic, Napoli Sauce and Burrata Cheese. | |
| Gnocchi Formaggi (V) | 36 |
| House made gnocchi, Gorgonzola, Asiago, Parmesan, touch of cream . | |
| Gnocchi Pesto (V) | 36 |
| House made gnocchi, cherry tomato, basil pesto, touch of cream, Parmesan . | |
| Gnocchi Funghi (V) | 36 |
| House made gnocchi, mixed mushrooms, thyme, truffle oil, touch of cream and Parmesan. | |
| Risotto Marinara | 38 |
| Salmon, calamari, prawns, clams, mussels, cherry tomatoes, chilli, lemon, parsley. | |

PASTAS

All Pasta can be made Gluten free 4

Add Buffalo Mozzarella on all pasta 5

Pappardelle Napoli 28

Cherry tomatoes, basil, crushed tomato.

Add Burratta 8

Linguini Moreton Bay Bug 42

Cherry tomato, chilli, bisque, basil, parsley.

Spaghetti Pescatore (Olive / Tomato) 39

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

Linguini Gamberi 35

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

Spaghetti Carbonara 33

Pancetta, Pecorino, cracked pepper, egg yolk.

Ravioli 34

Burratta stuffed Ravioli, Butter, Sage, & Parmesan Sauce .

Rigatoni Boscaiola 33

Chicken, mushroom, cherry tomato, touch of cream, basil pesto, Parmesan .

Pappardelle Ragu 34

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

Spaghetti Vegana Norma 30

Eggplant, cherry tomato, chilli, garlic, 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) 32

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

Prosciutto (DFO) 32

Pomodoro, Fior di latte, prosciutto, heirloom tomatoes, rocket shaved Parmesan.

Pollo (DFO) 30

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

Ortolana (V/VG/DFO) 28

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

Quattro Carne 32

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

Sogno 32

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

PIZZA (Bianca)

Quattro Formaggi (V) 28

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

Puttanesca 30

Fior de latte, Anchovies, Olives, capers and Olive Oil.

Funghi 30

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

Ragazzi 30

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.: 0756791979 (MERMAID)

Please do check our other restaurant at

Treetops plaza burleigh waters 4220

& 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 42

Free range chicken thigh 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, cherry tomatoes, bisque, fish stock served with housemade bread.

Melanzane Lasagna (V) 36

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