

Sognoltalitano

SALUMI & FORMAGGI

(Minimum two items required)

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)	10
Nduja	10

Served with house made bread, olives and rocket.

SALADS/INSALATAS

ADD CHICKEN	10
ADD PRAWNS	10

Panzanella Con Burrata (GFO/V)	25
Burrata, heirloom tomatoes, basil, onion, olive oil and vinegar dressing with side of crostini .	
Add Bread	4
Insalata di Caesare (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
Bruschetta classico	22
House made toasted bread with marinated cherry tomatoes, basil, olive oil, balsamic vinegar, buffalo mozzarella and parmesan.	
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
Wood fire cooked Prawns with extra virgin olive oil, garlic, chilli, capers & parsley served with house made bread .	

Capesante (GF)	28
Hokkaido 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

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
Cherry tomatoes, garlic, Napoli Sauce, Buffalo Cheese 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, 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 (DFO/GF)	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** (V/VGO/DFO) 28
Cherry tomatoes, basil, crushed tomato.
- Add Burrata** 8
- Linguini Moreton Bay Bug** (DFO) 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** (DFO) 35
prawns, zucchini, chilli, cherry tomato, garlic, basil and olive oil.
- Spaghetti Carbonara** (VO) 33
Pancetta, Pecorino, cracked pepper, egg yolk.
- Rigatoni Amatriciana** (DFO/VO) 34
Pancetta, cherry tomato, onion, chilli, crushed tomato, pecorino.
- Rigatoni Boscaiola** (VO) 33
Chicken, mushroom, cherry tomato, touch of cream, basil pesto, Parmesan.
- Pappardelle Ragu** (DFO) 34
7-hour slow cooked Ox - tail & ribs with Napoli sauce, red wine, Parmesan.
- Spaghetti Vegana Norma** (V/VG/DF) 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 (DFO) 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 (DFO) 32

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

Sogno (DFO) 32

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

Capricciosa (DFO) 30

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

Puttanesca (DFO) 30

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

PIZZA (Bianca)

Quattro Formaggi (V) 28

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

Funghi (V/VGO) 30

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

Ragazzi (DFO) 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.: 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 42

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, cherry tomatoes, bisque, fish stock served with housemade bread.

Melanzane Lasagna (V) 36

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