



IL Sogno's Kick-Ass Holiday Party

\$ 45.00 ++ per person

Starters: Buffet

(Choose 3 Options)

Bruschetta: grilled ciabatta bread marinated tomatoes

Formaggi Misti: imported mixed cheeses

Affettati Misti: assorted cold cuts

Caprese: mozzarella and tomatoes salad

Umberto's Polpette: famous Umberto Meat BALLS

Arancini di riso: rice ball stuffed with cheese and meat sauce

Bruschetta: grilled ciabatta bread marinated tomatoes

Polenta Ripiena: baby peppers stuffed with polenta and fresh mozzarella cheese

Funghi Marinati: marinated mushroom

****Piatto Di Pesci:** chilled shrimps

****Tartara Tonno:** tuna tartar

****Piatto Di Pesci:** Blue Point Oysters served on the half-shell

Chicken Wings: your choice of homemade sauce; IL Sogno tangy&spicy, BBQ or Asian with honey sriracha, sliced jalepeno, mint and cilantro

Spare Ribs: with your choice of sauce; tangy and spicy Louisiana, housemade BBQ or Asian style with honey sriracha, sliced jalepeno, mint and cilantro

Loaded Nachos: with your choice of meat; chicken tinga, pork & beef sausage (both options topped with tomato salsa, jalapenos, beans, sour cream, mixed cheeses, avocado and unpitted olives

Jalapeno Poppers: homemade jalepeno poppers stuffed with blue cheese, mascarpone cheese wrapped in bacon and puff pastry

Fried Pickles: CBC beer infused batter; fried to golden brown and served with assorted homemade dipping sauces

Cheese Curds: CBC infused beer batter, sun dried tomatoes and garlic, served with Chef Umberto's FAMOUS Boss of Sauce Marinara

Insalate: Buffet

(Choose 2 Option)

INSALATA AFRODISIACA: Mixed greens, strawberry, feta cheese, balsamic dressing

INSALATA DI CESARE: Hearts of roman, parmesan cheese and house made Cesar dressing
Cesar salad, anchovies

INSALATA ROSSA: Tomatoes, strawberry, watermelon, and feta cheese tossed in homemade orange basil vinaigrette

Insalata IL Sogno: butter lettuce tossed with fresh blueberries, pomegranate seeds, crispy bacon and lemon citronette

Primi Piatti: Buffet

(Choose 2 Options)

Penne Bolognese: penne pasta tossed in meat ragout sauce

Fusilli Ai Funghi: fusilli pasta tossed in a truffle cream sauce with fresh local mushrooms finished with parmesan cheese

Lasagna: layers of fresh homemade pasta with meat ragout and béchamel

Gnoccho Sorrentina: homemade potatoes dumpling in house marinara sauce and fresh mozzarella

Fusilli Al Pollo: fusilli pasta, chicken, broccoli and sundried tomatoes in a pesto cream sauce

Penne Polpette: penne pasta with Chef Umberto's Famous Meatballs and house marinara sauce

Penne Tutto Mare: fresh mussels, clams, calamari, prawns and salmon sautéed with garlic, white wine, spicy homemade marinara and fish broth

Farfalle Ai Crostacei: farfalle pasta, prawns, lobster meat, crab meat, sautéed with a vodka cream sauce infused with Louisiana spices

UMBERTO'S SPECIALTIES

(Choose 1 Options)

Pollo Marsala: chicken breast Marsala mixed mushroom

Pollo Picata: chicken breast lemon capers white wine

Salmone Aragosta: grilled salmon served with either lobster sauce or lemon picata sauce

****Branzino Al Forno** Chilean Seabass baked blue berry beurreblanc

****Tonno Alla California** grilled AHI tuna crab meat and avocado

Cinghiale E Polenta braised Wild boar over polenta

Brasato E Polenta Braised short ribs over polenta

Tagliatelle Con Bistecchina Di Maiale: pasta tossed in pistachio pesto cream sauce, topped with flat iron pork steak and drizzled with fig balsamic reduction

****Tagliata Manzo** Grilled New York or Sirloin arugula parmesan balsamic reduction

****Costolette Agnello** grilled lamb Chop truffle citronette

Filetti Maiale Pork loin wrapped in bacon bourbon pepper sauce

**** Roasted Prime Rib:** prime rib seasoned with house special blend and roasted low and slow until tender and juicy

Added to all event dinner packages Seasonal Vegetable and Roasted Potatoes

Options Listed with ** Please Add \$ 5.00 Per Item, Per Person



