



IL SOGNO *Inspired Italian Fare*

Executive Lunch

In and Out In An Hour Or Lunch Is On Us

Private Rooms Available • In Bridgeland – #24 - 4th St. N.E. • Ample Free Parking
Lunch Monday - Friday, 11:30am to 2:00pm • 403-232-8901 • www.ilsogno.org



Experience Our New Lunch Menu

ANTIPASTI

*A selection of cured meats, vegetables and crostini
For two 17.95*

SMALL PLATES

ZUPPA

*Potato soup with smoked paprika and tomato broth
Winter vegetables*
9.99

SALAD

*Salad leaves, organic hothouse tomatoes Balsamic,
EVOO, grana padano*
12.99

TIGER PRAWNS

*Grilled with bread salad, crisp carrots
Sweet and sour orange dressing*
15.99

CALAMARETTI

*In casserole with cherry tomatoes, nicoise olives
Onion and rosemary bread*
12.99

MUSHROOMS

*Foraged mushrooms sautéed with garlic and herbs
Toasted home made bread, Cheese fondue*
12.99

LAMB

*Ewe-nique Farms slow cooked meatballs
Creamy barley, spicy braising jus*
12.99

LARGE PLATES

RISOTTO

Chef's risotto of the season
12.99

RICOTTA GNOCCHI

Cherry tomato sauce, basil and bocconcini
15.99

GNOCCHI

*House made potato dumplings
Rapini, smoked bacon, chili, brown butter*
17.99

TAGLIERINI

*Long noodle pasta, butter poached side stripe prawns
Lima bean and tomato ragu*
18.99

ORECCHIETTE

*Egg-less ear shaped pasta
Slow cooked beef ragu, ricotta salata*
18.99

GRAIN FED CHICKEN

*Confit leg of Grain Fed Chicken
Mushroom risotto, porcini essence*
22.99

PESCE DEL GIORNO

*Seasonal sea and freshwater fish
Market Price*

BEEF RIBEYE

*Scallopine of Spring Creek Ribeye
Crisp potatoes, arugula
Lemon, EVOO, grana padano*
27.99

CHEF DE CUISINE: CHRISTOPHER PICEK

SOUS CHEF: ROBERT FEDOSOFF