

IL SOGNO ITALIANO

*Fine Dining & Music*

LIVE ENTERTAINMENT  
7 NIGHTS A WEEK

**SAN DIEGO**  
**Restaurant**  
**Week**   
SEPT 25 - OCT 2 

PRESENTED BY THE  
CALIFORNIA RESTAURANT ASSOCIATION

**\$48 TASTING MENU**

ANTIPASTI  
CHOOSE ONE

**POPLETTE**

Grass Fed Beef & Lamb Meatballs, Mascarpone Polenta, Pomodoro

**TRUFFLE MUSHROOM RISOTTO**

Arborio Rice Cream, Wild Mushrooms, Sweet Peas, Parmesan, Truffle

**IL SOGNO'S SIGNATURE WEDGE**

Iceberg Lettuce, Applewood Smoked Bacon, Chives, Heirloom Cherry Tomatoes, Blue Cheese Dressing

SECONDI  
CHOOSE ONE

**CAPRESE**

Fresh Mozzarella, Heirloom Tomatoes, Pesto, Balsamic Reduction, Micro Basil

**SHORT RIB TAGLIATELLE**

Cabernet Braised Short Rib, Cremini Mushrooms, Root Vegetables

**SHRIMP FRA DIAVOLO**

Sauteed Shrimps, Heirloom Cherry Tomatoes, Saffron Sauce, Tagliatelle Baby Kale, Lemon, Calabrian Chili

**SAFFRON LOBSTER RAVIOLI DUO**

Lobster Ravioli, Sautéed Shrimps, Saffron Cream Sauce

**PRIME FILET MIGNON +15**

Marscapone Whipped Potatoes, Charred Broccolini, Demi-Glace

**SALMON FLORENTINE +10**

Atlantic Wild Caught Salmon, Blistered Heirloom Cherry Tomatoes, Mascarpone Whipped Potatoes, Baby Artichokes Spinach, Lemon Caper Sauce

DOLCE  
CHOOSE ONE

**TIRAMISU**

Lady Fingers, Mascarpone Mousse, Espresso, Whipped Cream, Shaved Chocolate

**TRIPLE CHOCOLATE MOUSSE CAKE (gf) +4**

Dark & White Chocolate Mousse, Chocolate Cake, Vanilla Chantilly

A 5% surcharge will be added to all guest checks to help cover increasing costs and support recent increases to minimum wage and benefits for our dedicated team.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness, especially if you have certain medical conditions.