



Sogno

Cucina Italiana

SPECIAL EVENTS





Private events at sogno are designed to make planning fun and easy for you.

Host your private events in our vibrant dining room or intimate rooftop.

Custom food & beverage selections to meet the needs of any gathering.

We are happy to provide recommendations!

Additional event information contact by calling 630.682.5900
or email rosailsogno@gmail.com

Please contact us to better assist with planning.



100 N. Hale, 2nd Floor
Wheaton, IL 60187



sognowheaton.com



rosailsogno@gmail.com



630.682.5900

Let's Celebrate!

Choose the room:

DINING ROOM
ROOFTOP
BAR

Tuesday - Sunday minimum:

Daytime Events \$3,400

|11:00-3:00|

Sunday - Thursday minimum:

Evening Events \$7,500

Friday - Saturday minimum:

Main dining / Bar \$14,500

Rooftop \$10,500

Tax & gratuity not included

MAIN DINING ROOM



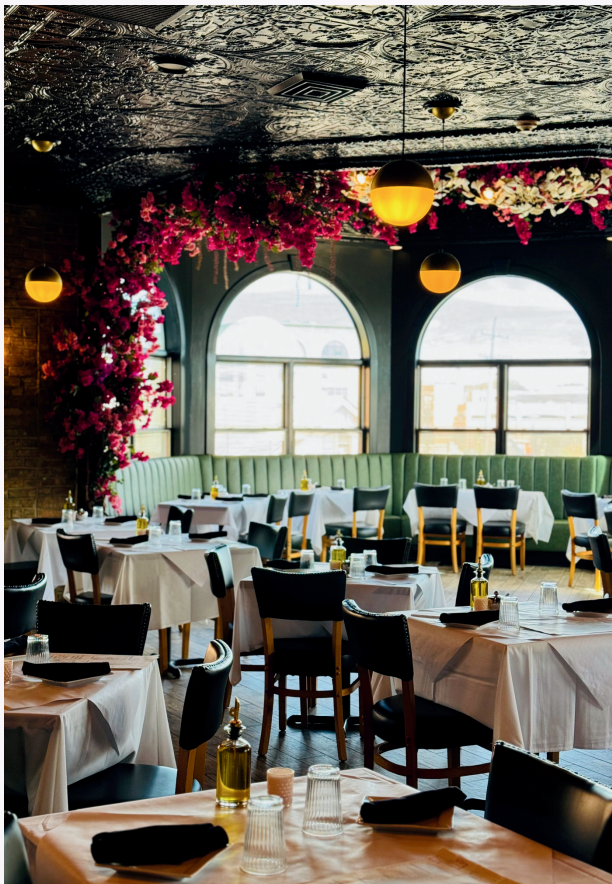
ROOFTOP



BAR



More photos of our space



Authentic Italian cuisine from scratch

Family Style

Passed

Buffet

Stationed

Lunch

Dinner

À la carte



Charcuterie Boards

Fruit & Crackers included with all Charcuterie Boards

MEATS 14

Choice of TWO:

CAPICOLA

MORTADELLA

PANCETTA

PROSCIUTTO

PROSCIUTTO COTTO

SALAMI

SPICY SALAMI

CHEESES 14

Choice of TWO:

BRIE

FONTINA

GOAT CHEESE

MERLOT

PARMESAN

MOZZARELLA

PARMESAN

PECORINO

PROVOLONE

SPREADS

Choice of ONE to accompany each board
(Add an additional spread for +\$3)

AVOCADO SPREAD

FRESH FRUIT

OLIVES

ORGANIC HONEY

RASPBERRY JAM

TOMATO RELISH

WALNUTS

individual dishes are as priced per person

Salads

HOUSE 5

Mixed greens, Tomato, Onion, Sogno Dressing

PEAR e PISTACHIO 6

Arugula, Honey Baked Pears, Gorgonzola Cheese, Roasted Pistachio, Honey Mustard & Apple Cider Vinaigrette

CAESAR 6

Romaine, Toasted Breadcrumbs, Parmigiano-Reggiano Black Pepper

ROASTED BEETS 6

Beets, Mixed Greens, Goat Cheese, Roasted Walnuts, Raspberry Vinaigrette

Sides

SPINACH 7

Sauteed in EVOO and Garlic

ASPARAGUS 7

Grilled with Balsamic Vinegar

VESUVIO POTATOES 7

Roasted with Garlic White Wine & Herbs

MUSHROOM MARSALA 7

Wild Mushrooms, Onions, Marsala Wine

VEGETABLE MEDLEY 7

Fresh Vegetables of the Season

GREEN BEANS 7

Parmesan Cheese & Butter

CREAMY POLENTA 7

PARMESAN RISOTTO 10



Appetizers

STUFFED MUSHROOMS 4

Three Cheese Blend, Port wine,
Breadcrumbs, Fig Balsamic Glaze

FRIED RAVIOLI 5

Four Cheese Blend, Garlic Breadcrumbs

FRIED CALAMARI 6

Flour Battered Calamari, Cocktail Sauce, Lemon

AVOCADO BRUSCHETTA FLATBREAD 6

Avocado Spread, Tomatoes, Garlic, Onion,
Basil, Balsamic Reduction, Parmesan

PUMPKIN SEASONAL 7

Homemade Filled Ravioli, Pumpkin,
Sweet Potato, Mascarpone Cheese,
Brown Butter Sage, Reggiano Parmesan

SHRIMP COCKTAIL 4 (EACH)

ARANCINI CON VODKA 5

Four Cheese Blend, Prosciutto Cotto,
Sweet Peas, Vodka Sauce, Arborio Rice

MEATBALLS & POLENTA 6

Basil, Grass-Fed Ground Beef,
Tomato Sauce, Golden Raisins

GRILLED CALAMARI 6

Calamari, EVOO, Lemon, Garlic Balsamic

SAUSAGE & PEPPERS 8

Kalamata Olives, Capers, EVOO, Garlic

MUSSELS CAPRI 8

Mediterranean Mussels, Garlic,
EVOO, Lemon Butter, Parsley

MISTO GRIGLIA 8

Grilled Lobster, Shrimp, Calamari
EVOO, Lemon, Garlic, Balsamic



individual dishes are as priced per person

CHICKEN 21

In the style of:

MARSALA

Wild Mushrooms, Onions, Asparagus

PICCATA

Capers, Lemon, Garlic, White Wine, Spinach

PARMIGIANA

Tomato Basil, Mozzarella, Pasta

VESUVIO

Garlic, White Wine, Herbs, Yukon Potatoes

SALMON PUTTANESCA 26

Salmon, Garlic, Cherry Tomato,
Kalamata Olives, Capers

LINGUINI & CLAMS 22

Manila Clams, Garlic, EVOO, Chili Pepper

LOBSTER CAPPELLACCI 24

Lobster Filled Pasta, Shrimp, Mushrooms,
Onion, Plum Tomato, Cream Sauce

BONELESS SHORT-RIB 27

Slow Cooked Bone in Short Ribs, Celery,
Carrots, Onions, Parmesan Risotto,
Asparagus, Red Wine Reduction

4 oz FILET VESUVIO 29

Rosemary, Herbs, Garlic, Butter, Yukon Potatoes

SPICY PIGGY 24

Garlic Breaded Pork Tenderloin, Baked in Spicy
Roasted Garlic Vodka Sauce, Melted Mozzarella,
Penne Pasta



Pastas

RIGATONI POMODORO 9

Tomato Basil, Garlic, Fresh Basil

PENNE VODKA 10

Add Meatballs +3

Tomato Cream Sauce, Reggiano Parmesan,
Fresh Basil

PENNE BOLOGNESE 12

Grass-Fed Beef, Basil, Reggiano Parmesan

GNOCCHI POMODORO 10

Add Meatballs +3 | Add Vodka Sauce +2

Yukon Potato, Tomato, Basil, Fresh Mozzarella

TORTELLINI PROSCIUTTO 12

Meat Filled Pasta, Wild Mushrooms, Peas,
Onions, Sweet Prosciutto, Cream Sauce

CACIO e PEPE 14

Spaghetti, Black Pepper, Pecorino Cheese,
Parmesan, Cream

VEGETABLE ROTOLO 15

Tubular Pasta Stuffed with Spinach, Ricotta
& Mozzarella, Baked in a Tomato Basil Sauce

MEATBALL LASAGNA 17

Tubular Pasta Stuffed With Crumbled
Meatballs, Ricotta and Mozzarella,
Baked in a Tomato Basil Sauce

BOWTIE SALSICCE 14

Sausage, Fresh Mozzarella, Garlic,
Cherry Tomatoes

CANNELLONI 15

Shredded Short Rib, Ricotta, Mozzarella,
Fontina, Light Garlic Cherry Tomato,
Pesto Aioli, Reggiano Parmesan



individual dishes are as priced per person

Bar Selections

Mixed Gallons

1 Gallon \$105 20-30 servings
1.5 Gallon \$135 30-40 Servings
2 Gallon \$175 45-60 servings

MIMOSA

Champagne & Orange Juice

WHITE OR RED SANGRIA

Rum, Vodka, Passionfruit, Red or White Wine

SOGNO BLISS

Peach Puree, Champagne, Red Wine

BELLINI

Champagne & Peach Puree

House Wine

\$35 PER BOTTLE

RED WINES

CHIANTI
CABERNET SAUVIGNON
PINOT NOIR
MERLOT

WHITE WINES

CHARDONNAY
PINOT GRIGIO
SAUVIGNON BLANC



Beer

Tank 7	7
Hazy Hero IPA	6
Miller Lite	5
Stella Artois	6
Peroni	6
Heineken	6
0.0 N/A	
Summer Shandy	7

Desserts 9

(Choice of Gelato)

LIMONCELLO

PISTACHIO

COOKIES & CREAM

STRAWBERRY

MANGO

Soda

Coke	5
Diet Coke	5
Sprite	5
Iced tea	5
Lemonade	5

EVENT NOTES

DEPOSIT:

\$500 is required when booking your Day event.

\$1500 is required for booking your evening event.

The deposit will be applied to the final bill. The deposit is non-refundable.

Please understand when booking your event that is your verbal contract with us.
You have committed to holding your event at Sogno.

PARTY TIMES:

Daytime event start from 10:30-12:30 | Night events start from 4:00-7:00

Daytime events allotted 3-hours.

Any additional time outside of the contracting time will result in a \$500 fee for every half hour.

ROOM RENTALS & MINIMUMS:

Main Dining room & Rooftop

Tuesday - Sunday daytime minimum: \$3,400

Sunday - Thursday evening minimum: \$7,500

Friday - Saturday minimum:

Main dining & Bar/: \$14,500 rooftop/: \$10,500

***Minimums include food & beverage**

If the minimum is not met, the difference will be charged.

PRIVATE DINING ROOMS:

Main dining room & bar hold up to 135 guests seated, up to 175 guests for a standing cocktail party.

Rooftop holds 60 guests seated, up to 90 guests for a standing cocktail party.

DECORATING:

Your room will be available for decorating 30-minutes prior to the event.

No confetti/glitter allowed.

Requests for extensive floor plan changes or additional set up and breakdown help
from Sogno staff members will result to an additional \$150.





EVENT NOTES

DESSERTS:

You may bring your own cake & desserts for the event.
But Sogno does not assume nor accept any responsibility for any illnesses or food safety.
Cake cutting fee \$2 per piece.

TIMELINE AFTER YOUR EVENT IS BOOKED...

Contract Signed.

Menus selections and guest count are due two weeks before event.
The final confirmed guest count is due three days before event.
The final bill will reflect confirmed guest count, regardless of any last-minute cancellations or no-shows.

GUEST COUNT:

Your final guest count (adults & children) is due three days prior to the event.
Finalized menu selections & pre-arranged guest dietary accommodations are due two weeks prior to the event.

PAYMENT:

All fees and minimums are based on day & time of the event. All prices shown do not include taxes and gratuity.

By booking at Sogno you acknowledge and consent to the terms and conditions above.

