

## ~Celestial Salads~

**Belgium Endive & Celery** ~ matchstick cut, lightly tossed in our champagne mustard vinaigrette and finished with shaved Parmigiano and served with toasted artesian bread 11

**Raw Marinated Green Beans** ~ with olive oil and herbs tossed with grape tomatoes and toasted pine nuts served with toasted artesian bread 11

**Tonno Sotto Olio** ~ olive oil marinated yellow fin tuna served over a bed of mixed herbs and lettuces lightly tossed in our rice wine vinaigrette 13

**Stuffed Avocado** ~ with smoked turkey, feta cheese, veggies and baby pasta on a bed of mixed greens with marinated artichoke hearts dressed in our lemon-parsley dressing 13-

**Strawberries & Brie** ~ tossed with mixed greens and roasted pecans in our aged balsamic vinaigrette 12

**Heirloom Tomato** ~ sliced and topped with herb crusted goat cheese and balsamic marinated onion 12

**Marinated Shrimp** ~ on a bed of watercress and herbs with grapes and dashes of crumbled French Roquefort lightly tossed in our orange thyme vinaigrette 14

**Smoked Salmon** ~ on a bed of fresh spinach with orange slices, pecans and cherry tomatoes tossed in our orange vinaigrette 13

**Bresaola** ~ on a bed of arugula, cherry tomatoes and shaved Parmesan in a porcini mushroom oil and lemon dressing 12



## ~Exquisite Panini~

All Panini is served on our homemade foccacia bread and comes with pasta salad

**Sur'prese** ~ San Daniele Prosciutto, buffalo mozzarella and Blueberry jam 11

**Black Forest** ~ black forest ham, mustard, Gruyere, roasted red bell peppers and basil leaves 11

**Smoked Grilled Chicken Caesar** ~ with Caesar dressing and shaved Parmesan 12

**Muffaletta** ~ hot Calabrese salami, Ham, provolone, capers, tomatoes, red onion and pickled peppers 11

**Mediterranean Delight** ~ Mortadella, feta cheese, black olives, curly Frisee with a secret spread served in a pitaf! 11

**Turkey** ~ roasted red bell peppers, arugula and imported provolone 10

**Santa Fe Turkey** ~ spicy oven roasted turkey with Manchego, basil leaves and tomato 11

**Roast Beef** ~ with Danish blue and watercress 11

**Perffeto!** ~ fresh sliced pears, sour cream, Havarti and Gorgonzola 10

**San Diego Breeze** ~ cucumber, tomato, arugula, goat cheese, red onion and capers 9

**California Dreamin'** ~ fresh asparagus, Havarti and roasted red bell peppers 10

**Marinated Veggies** ~ with provolone 9

**Panini al Bosco** ~ grilled Portobello, fontina and asparagus with a roasted red bell pepper spread 12

**Caprese** ~ fresh mozzarella, basil and tomato with a pesto spread 11

**Smoked Salmon** ~ with dill and Supreme Grand Camembert Brie 12

**Smoked Yellowtail** ~ with caper berries and marinated artichokes on grilled artesian bread 12

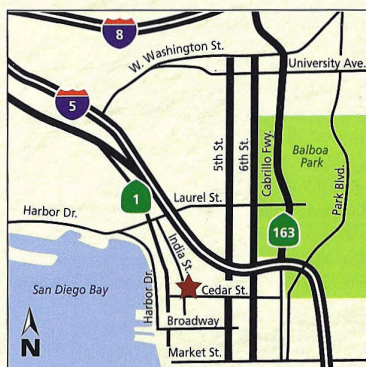
**Sogno di Gabriel** ~ marinated shrimp with horseradish, cheddar cheese, cucumber and tomatoes 12

**Tonno Melt** ~ yellow fin tuna mousse with sun-dried tomatoes, onion, red bell pepper and Gouda 10

**Taleggio & Fontina** ~ on grilled crusty Italian bread with a note of white truffle oil 9

**Quattro Formaggio** ~ provolone, fontina, cheddar and Morbier cheese melted deliciously together 11

Don't see your mouth-watering Panini on here, ask! If we have the ingredients we'll make it!



1607 India Street  
San Diego, CA 92109



Sogno DiVino  
A Place For Wine And Appetizers



Located in the heart of Little Italy

## ~Heavenly Tastes~

**Cheese Plate** ~ Chef's choice of cheeses served with accompaniments and a variety of toasted artesian breads and crackers 16 large (5 cheeses), 11 small (3 cheeses)

**Cheese & Fruit** ~ Chef's choice of 3 soft cheeses and fresh fruits of the season 12

**Meat & Cheese Plate** ~ Chef's choice of 3 meats, 3 cheeses served with accompaniments, toasted artesian breads and crackers 17

**Crostini & Olive Plate** ~ toasted artesian breads served with 3 different spreads of the day and a melody of marinated imported olives 11

**Smoked Fish Plate** ~ smoked Yellowtail, smoked albacore and smoked King salmon served with caper berries, dried cranberries and toasted artesian breads 15

**Jumbo Shrimp Cocktail** ~ five jumbo shrimp served with SDV cocktail sauce 13

**Stuffed Mushrooms** ~ stuffed with shrimp, spinach & Gorgonzola w/ marinated red & yellow peppers drizzled with aged balsamic vinegar 10

**Crab Salad** ~ served in Belgium Endive leaves accompanied by caper berries 11

**Pate Plate** ~ served with accompaniments and toasted artesian breads 14

**Eggplant Wrap** ~ buffalo mozzarella, sun-dried tomato, basil, raisins and balsamic vinegar wrapped in grilled eggplant 10

## ~Rare & Raw~

**Sea Scallop Ceviche** ~ raw scallops marinated in citrus juices, a dash of chili flakes and fresh herbs with fresh melon 14

**Hawaiian Ahi Poke** ~ lightly marinated with sesame oil, sesame seeds, green onion, minced ginger and served on lemon and sesame oil dressed Bok Choy 14

**Ahi Sashimi** ~ with a wasabi lemon dressing on Belgium Endive 14

**Raw Veggie Plate** ~ a variety of fresh veggies served with our roasted red bell pepper dip and roasted garlic and chive dip 8

WE CATER  
FOR ALL OCCASIONS