



STARTERS & FIELD GREENS

**brussels sprouts al forno**  
a sono wood fired favorite  
crisp prosciutto, lemon aioli,  
smoked paprika migas 10

**grilled eggplant**  
feta, roasted red peppers, charred  
red onions, yogurt dill sauce,  
balsamic glaze 12

**lamb meatballs**  
roasted garlic tomato sauce,  
parmigiano 12

**heirloom beet salad**  
arugula, baby frisee, goat cheese,  
pickled red onions, pine nuts,  
honey mustard vinaigrette 12

**wood roasted chicken salad**  
crisp prosciutto, red onions, candied  
walnuts, blue cheese, dried cherries,  
sunchoke chips, white balsamic 14

**zesty caesar\***  
romaine, manchego, cornbread  
croutons, spicy caesar dressing 12

CHEF SPECIALTY WOOD FIRED PIZZA

**margherita**  
oven roasted tomato, fresh  
mozzarella, basil 24

**basil chicken**  
grilled chicken, provolone, spinach,  
parmigiano, basil butter, roasted  
peppers, tomatoes, pine nuts 26

**salsiccia bianche**  
spicy italian sausage, provolone,  
fior di latte, spinach, roasted  
garlic 27

**crispy bbq chicken**  
buttermilk fried chicken, honey  
mop bbq sauce, fontina, oven dried  
tomatoes, pickled red onions,  
fresh cilantro 26

**shrimp banh mi**  
ginger-garlic shrimp, pork belly  
lardons, miso bechamel, daikon-  
carrot salad, fresno chilies & our  
cilantro vinaigrette 34

**prosciutto**  
prosciutto, fresh mozzarella,  
provolone, arugula 28

**funghi**  
oyster and cremini mushrooms,  
fontina, gruyere, leeks, crispy sage,  
truffle essence 26

**smoked french dip\***  
bbq rub smoked ribeye, provolone,  
charred onions, horseradish cream,  
crispy shallots, smokey jus 32

CREATE YOUR OWN MASTERPIECE

THE BASE

Start with a handmade  
14" wood fired crust,  
our signature sono  
tomato sauce and  
provolone 16



other sauces

herbed olive oil  
bechamel  
pesto

fresh herbs

oregano  
basil  
rosemary  
sage

cheeses +4

fresh mozzarella  
provolone  
fontina-gruyere  
gorgonzola  
goat cheese  
feta  
parmigiano

meats +5

sausage  
soppressata  
prosciutto  
smoked ham  
bacon  
grilled chicken  
smoked ribeye  
duck sausage  
shrimp

veggies +3

roasted tomatoes  
roasted garlic  
spinach  
roasted peppers  
pickled red onions  
caramelized onions  
charred onions  
olives  
mushrooms

FINISHING TOUCHES ROUND OUT YOUR ORDER

SWEET TREATS

**zeppoles**  
our "little doughnuts" with  
hazelnut chocolate filling 10

**chocolate panna cotta**  
whipped mascarpone,  
ginger cookie crumble,  
mango puree 10

BOTTLED COCKTAILS

**chicagoan**  
the better manhattan  
serves four, with garnish 48  
**en fuego margarita**  
featuring habanero agave  
serves three, with garnish 36  
**sangria**  
classic red or seasonal white  
serves two, with garnish 24  
**nitro martini**  
an upgrade to the espresso  
martini, with nitro cold brew  
serves three, with garnish 36

WINE

**bottle 25**  
yealands sauv blanc  
tarrica pinot noir  
**bottle 30**  
tikal malbec-bonarda  
bellaruche cote du rhone  
**bottle 35**  
daou chardonnay  
daou cabernet  
**N/A BEVERAGE 2.25**  
coke, diet coke, sprite  
smartwater, aha sparkling

BEER

**bottle 4 six pack 20**  
lagunitas ipa  
metro flywheel lager  
amstel light



\*ITEMS COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.