

SONO

Cafe / Tampa Museum of Art

WELCOME.

Mise en Place, as the proprietors, invite you to experience Sono – A Slow Food Café. Slow Food is an idea, a way of living and a way of eating which encourages us to relish the dining moment and know how it connects us to the world. At Sono we say - slow down and eat, drink, be.

PANINI

Bunny's Barcelona - Tuna Barcelona, vine ripened tomatoes, fontina cheese, tapenade aioli	\$7.50
A Panini full of style and flavor - just like the woman it has been named after by Blake Casper and Allison Casper Adams...with love.	
Parma ham, sundried tomato, buffalo mozzarella, arugula.	\$7.50
Grilled chicken, goat cheese, roast red pepper, fresh basil.	\$7.50
Speck ham, gorgonzola, dried figs, red onions, arugula	\$7.50
Veggie, grilled eggplant, roast red peppers, artichoke hearts, sundried tomatoes, tapenade aioli, arugula	\$7.50
The Paisan: capicola, parma ham, speck ham, fontina, roast red peppers, fresh basil, tapenade aioli	\$7.50
Peanut Butter & Jelly	\$4.00
Grilled Cheese	\$4.00
Nutella & Banana	\$5.00
Minaret Mix - Pick a Panini, we add an arugula salad and drink for the full experience - while you gaze at the Minarets of the University of Tampa. From Renee and Ron Vaughn. Add a tasting gelato	\$12.50
From Renee and Ron Vaughn. Add a tasting gelato	\$13.50

SALAD

Caprese, buffalo mozzarella, vine ripened tomatoes, fresh basil, olive oil, sea salt	\$6.50
Arugula, grape tomatoes, shaved parmesan, toasted pinenuts, lemon white truffle vinaigrette	\$6.50
Mix greens, shaved fennel, calamata olives, red onions, ricotta salata, blood orange vinaigrette	\$6.50
Sara's Big Salad - Watercress, endive, arugula, garbanzo beans, artichoke hearts, grape tomatoes, gorgonzola, lemon white truffle vinaigrette. Chef's interpretation of Sara Richter's favorite green ingredients plus a dose of her 'can do' spirit - enjoy and inspire. Add chicken or tuna Barcelona to any salad	\$3.00

SWEETS

Madeleine - A classic European cookie dedicated to the classic little girl by the same name - Debra Williams McDaniel's niece!	\$0.85
Tiramisu	\$4.00
Biscotti	\$1.00
Double Chocolate Brownie	\$3.00
Chocolate Fondant Cake	\$4.50
Grandmother's Cake	\$4.50

COFFEE

Espresso (single/double)	\$1.85/\$2.50
Espresso Con Panna (with whipped cream)	\$2.50
Espresso Macchiato (with light milk)	\$2.50
Caffé Latte (espresso coffee & half milk)	\$3.50
Cappuccino (espresso & steamed milk)	\$3.50
Ciocolata (hot chocolate)	\$3.25
Caffé Americano (espresso & hot water)	\$2.50
Caffé D'orzo (barley coffee)	\$2.10
Camomilla (chamomille)	\$2.10
Thé (black)	\$2.10

The Mad Cap - A cappuccino laced with sweetness of chocolate and caramel - it's powerful, full bodied and Carlton Carter's tribute to Margaret. Also with a "shot" \$4.00

Espresso Goloso \$2.25
(Topping of your choice, espresso)
Cioccolato | Cioccolato Bianco | Caramello

Espresso Macchiato Goloso \$2.50
(Topping of your choice, espresso, milk froth, and cacao powder)
Cioccolato | Cioccolato Bianco | Caramello

Mokaccino (Chocolate flavored cappuccino) \$3.65

Mokaccino Bianco \$3.65
(White chocolate flavored cappuccino)

Caffé Latte Aromatizzato (Flavored caffè latte) \$3.65

Affogato Al Caffé \$4.65
(Two scoops of gelato of your choice, espresso, fresh whipped cream, wafer stick, and topping of your choice)

Affogato Al Cioccolato \$4.65
(Two scoops of gelato of your choice, hot chocolate, fresh whipped cream, wafer stick, and topping of your choice)

Caffé Dolce (Honey cappuccino) \$3.50

Factor in the amount of caffeine you consume. Stay hydrated and enjoy your coffee!

FRUIT

Small Cup	\$3.85
Large Cup	\$4.85

Bacio • Chocolate • Pistachio • Tiramisu
Vanilla • Chocolate Chip • Yogurt • Lemon Sorbet
Strawberry Sorbet • Mango Sorbet
Mixed Berries Sorbet
'Hole-y' Gelato - Its Peanut Butter.
Peanut butter gelato named by the McNichol family in honor of the thousands of holes in the metal on the building.