

APPETIZERS

FRITTO MISTO 15

crispy calamari, zucchini, artichokes, lemon, cherry peppers

ITALIAN LONG PEPPER 14

sausage, aged provolone, oreganata

GRILLED OCTOPUS 18

pickled onion, olives, calabrian chili, celery, pepperoncini

CLAMS OREGANATA 13

Parmigiano, lemon, oreganata

MOZZARELLA DI BUFALA 16

imported buffalo mozzarella roasted peppers

POLPETTE 15

prime beef meatballs, ricotta, pomodoro sauce

P.E.I MUSSELS 15

celery, carrots, anise, sour cream, muscadet, string fries

SOUPS

FRENCH ONION SOUP 12

SPRING MINISTRONE 10

SALADS

CLASSIC CAESAR 12

romaine heart, focaccia croutons, white anchovies, shaved parmigiano

TUSCAN KALE SALAD 15

black kale, farro, strawberries, black currant, aged balsamic, pecorino-tosciano

ROASTED EGGPLANT SALAD 13

marinated eggplant, field greens, roasted cherry tomatoes, goat cheese, aged balsamic

ARUGULA & SHRIMP 18

wild arugula, shaved parmigiano, frisee, grilled shrimp, crab meat, avocado

CHOPPED SALAD 10

chopped iceberg, cucumber, red onion, bleu cheese, tomato

SQUASH SALAD 14

yellow and green zucchini, mint, parmigiano, pea leaves, lemon, coriander

+ FILET 9, +CHICKEN 6, +SHRIMP 9, + TUNA 9

sofia

CHICKEN MILANESE 24

fried chicken breast, arugula, tomato, onion, parmigiano salad

GRANDMA'S CHICKEN PARM 25

crispy chicken breast, earthy tomato sauce, parmigiano, mozzarella

GRILLED CHICKEN BREAST 23

Whole 12 oz bone in breast, grilled market vegetables

WE PROUDLY SERVE GIANNONE FARMS, FREE RANGE HUMANLY RAISED CHICKEN PRODUCTS

SANDWICHES

SERVED WITH FRENCH FRIES

GRILLED VEGETABLE SANDWICH 14

seasonal vegetables, basil

OPEN FACE STEAK SANDWICH 18

sliced NY strip, gruyere cheese, arugula

GRILLED CHICKEN 15

roasted peppers, arugula, basil, fresh mozzarella

GRANDMA'S CHICKEN PARM 15

crispy chicken breast, earthy tomato sauce, parmigiano, mozzarella

SOFIA PRIME BURGER 16

11 oz, dry aged blend, gruyere cheese

WOOD-FIRED PIZZA

MARGHERITA 12

PARMA E ARUGULA 16

SAUSAGE, PEPPER, MUSHROOM & ONION 15

TARTUFATA 16

LITTLE NECK CLAMS 18

PIZZA OF THE DAY M/P

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

PASTA

SPAGHETTI LOBSTER 29

maine lobster fra diavolo sauce

♦ TAGLIOLINI NERI 24

Squid ink pasta, jumbo lump crab meat, light tomato sauce,

♦ RAVIOLI 23

buffalo ricotta, swiss chard, vermont butter, confetti tomato, seasoned bread crumbs

LINGUINE VONGOLE 19

manila clams, white wine & garlic sauce

♦ FETTUCINE 22

rock shrimp, shaved parmigiano, arugula, cherry tomatoes, lemon zest

♦ PAPPARDELLE 25

short rib & porcini mushroom ragout

SPAGHETTI AL POMODORO 18

imported vesuvio tomatoes, basil, garlic

gluten free and whole grain pasta available

♦ home made pasta

FROM THE SEA

SKUNA BAY ROASTED SALMON 21

watercress, lemon, mushroom, celery

MARKET FISH M/P

daily preparation

COLOSSAL SHRIMP VENEZIANA 25

3 pc scampi style over grilled Tuscan bread

LUNCH STEAK SELECTION

HAND SELECTED USDA PRIME DRY-AGED

8 OZ. BUTCHER BOARD CUT FILET MIGNON 39

12 OZ PRIME STEAK FRITES 27

FILET MIGNON BITES 22

6 OZ. PETIT FILET MIGNON 28

OUR FAMOUS PRIME STEAKS AND DINNER MENU

ALWAYS AVAILABLE

VEGETABLES

6 ea ~ 15 choice of three

BURNT BRUSSELS SPROUTS

SAUTÉED BROCCOLI RABE

DANDELION GREENS

ASPARAGUS

SEASONAL MUSHROOM

CLASSIC SIDES

~ 6 ea ~

SAUTÉED SPINACH

TRUFFLE MAC & CHEESE

CREAMED SPINACH

GARLIC MASH POTATO

FRENCH FRIES