

## APPETIZERS

### FRITTO MISTO 15

crispy calamari, zucchini, artichoke, lemon, cherry peppers

### ITALIAN LONG PEPPER 14

sausage, aged provolone, oreganata

### GRILLED OCTOPUS 18

gigante beans, sautéed rapini, black currant, pickled garlic, sherry vinegar

### MOZZARELLA DI BUFALA 16

imported buffalo mozzarella, roasted peppers

### CLAMS OREGANATA 13

parmigiano, lemon, oreganata

### 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

### RIBOLLITA TOSCANA 10

## SALADS

### CLASSIC CAESAR 12

romaine heart, focaccia croutons, white anchovies, shaved parmigiano

### AUTUMN SALAD 14

red apple, pecorino toscano, quinoa, roasted butternut squash

### TUSCAN KALE SALAD 15

Julienned kale, black currant, avocado, ricotta salata, pumpkin seeds, lemon, pickled egg

### ROASTED EGGPLANT SALAD 16

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

### CHOP SALAD 12

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

+ FILET 14, +CHICKEN 10, +SHRIMP 14, + TUNA 12

# sofia

## RAW BAR

### OYSTERS EAST OR WEST COAST

½ DOZEN 16 - DOZEN 32

### COLOSSAL SHRIMP COCKTAIL 8 EA

### ALASKAN KING CRAB LEGS 1 LB 50

STEAMED OR BROILED

### LOBSTER BY THE POUND M/P

2 LBS & UP STEAMED, BROILED, ANGRY

## THE BUTCHER SHOP

WOOD FIRED HAND SELECTED USDA PRIME DRY-AGED STEAKS

### BUTCHER BOARD CUT FILET MIGNON

8OZ./ 42- 12OZ./ 55

### NEW YORK STRIP 16 OZ. 51

### BONE IN LOLLIPOP RIB EYE 28 OZ. 74

### PORTERHOUSE FOR TWO 98

### COLORADO LAMB RIB CHOPS 42

garlic & mint marinated, roasted tomato

### BERKSHIRE DOUBLE CUT PORK CHOP 16 OZ. 32

pickled onions, cherry peppers, thyme

### ROASTED BONE MARROW 14

appetizer or compliment to steak

### VEAL RIB CHOP 55

milk fed 16 Oz. veal chop



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

## PASTA

### SPAGHETTI LOBSTER 42

1.5 lbs deshelled maine lobster fra diavolo sauce

### STROZZAPRETE 23

roasted cauliflower, pecorino, seasoned bread crumbs, truffle cream

### RAVIOLI 26

cacio e pepe, short rib filling, pecorino

### LINGUINE VONGOLE 22

manila clams, white wine & garlic sauce

### FETTUCCINE 24

rock shrimp, beech mushroom, black truffle, cultured butter

### PAPPARDELLE 25

short rib & porcini mushroom ragout

### SPAGHETTI AL POMODORO 18

imported vesuvio tomatoes, basil, garlic

*gluten free and whole grain pasta available*

## SEAFOOD

### WHOLE MARKET FISH M/P

daily selection of wild market fish

### COLOSSAL SHRIMP VENEZIANA 27

scampi style, gigante beans

### SKUNA BAY ROASTED SALMON 31

roasted squash, quinoa, mushroom

### COGNAC LOBSTER TAIL 20 OZ. 68

cognac flambé sauce or broiled

## POULTRY

### POLLO AL LIMONE 25

wood-fired, marinated half organic chicken

### CHICKEN MILANESE 27

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

## VEGETABLES

9ea. / 19 choice of three

### BURNT BRUSSELS SPROUTS

### BROCCOLI RABE

### SHISHITO PEPPERS

### SEASONAL MUSHROOM

### HEIRLOOM CAULIFLOWER

## CLASSIC SIDES

9

### TRUFFLE MAC & CHEESE

### CREAMED SPINACH

### GARLIC MASH POTATO

### FRENCH FRIES

### SAUTÉED SPINACH