

APPETIZERS

FRITTO MISTO 15

crispy calamari, zucchini, artichokes, lemon, cherry peppers

ITALIAN LONG PEPPER 14

sausage, aged provolone, oreganata

GRILLED OCTOPUS 18

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

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

RIBOLLITA TOSCANA 10

SALADS

CLASSIC CAESAR 12

romaine heart, focaccia croutons, white anchovies, shaved parmigiano

TUSCAN KALE 15

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

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

AUTUMN SALAD 14

red apple, pecorino toscano, quinoa, roasted butternut squash

+ 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

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

SANDWICHES

SERVED WITH FRENCH FRIES

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

SOPIA 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

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

deshelled maine lobster fra diavolo sauce

CAVATELLI 22

roasted cauliflower, pecorino, seasoned bread crumbs

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



FROM THE SEA

COLOSSAL SHRIMP VENEZIANA 27

scampi style, gigante beans

SKUNA BAY ROASTED SALMON 26

roasted squash, quinoa, mushroom

MARKET FISH M/P

daily preparation

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

BROCCOLI RABE

SALT ROASTED BEETS

SEASONAL MUSHROOM

HEIRLOOM CAULIFLOWER

CLASSIC SIDES

~ 6 ea ~

TRUFFLE MAC & CHEESE

CREAMED SPINACH

GARLIC MASH POTATO

FRENCH FRIES

SAUTÉED SPINACH