

APPETIZERS

Crispy Ravioli 16

Topped with basil pesto cream sauce & pecorino Romano cheese

Mussels Fra Diavolo 19

Spicy marinara sauce. Served with artisan bread

Zucchini Fritti 13

Crispy breaded zucchini with dressed arugula. Served with marinara

Garlic Knots 9

Tossed in olive oil, garlic, parsley & Parmesan. Served with marinara

Zuppa di Clams 19

White wine garlic sauce. Served with artisan bread

Fritto Misto 18

Crispy calamari, shrimp, zucchini, asparagus, shishito peppers & Calabrian drizzle

Meatballs 15

Zesty marinara & shredded Parmesan
Make it Sophia's way topped with melted provolone & baby arugula 2

Blistered Shishito Peppers 11

Sea salt & fresh lemon

Caprese Board 14

Beefsteak tomatoes, fresh mozzarella & balsamic drizzle

Burrata & Prosciutto 16

Olives & tomatoes. Served with rosemary flatbread

Sausage & Peppers 14

Olive oil, garlic, onions, pepperoncini & bell peppers

Shrimp Scampi 17

White wine sauce topped with tomatoes & capers



SOUP & SALADS

add chicken 7 shrimp 9 *salmon 11

Minestrone cup 5 bowl 9

Carrots, squash, zucchini, celery & basil in tomato broth

Chopped Wedge 15

Chopped iceberg lettuce, tomatoes, bacon, hardboiled egg, onions, bleu cheese crumbles & homemade bleu cheese dressing

Greek 14

Mixed greens, cucumbers, red onion, cherry tomatoes, Kalamata & Castelvetrano olives, feta cheese & herb vinaigrette

WOOD FIRED PIZZAS

Pizzas are 13", thin crust
Sub cauliflower crust 6

Margherita 15

Tomato sauce, mozzarella & fresh basil

Diavolo 16

Tomato sauce, mozzarella, spicy salami & basil

Brussels Sprout 18

Olive oil, garlic, fresh mozzarella, shredded Brussels sprouts, balsamic marinated red onion & pancetta

Wild Mushroom 18

EVOO, garlic, fresh mozzarella, ricotta & wild mushrooms

Prosciutto & Fig 18

Fig jam, prosciutto di Parma, mozzarella, gorgonzola, arugula & balsamic drizzle

Create Your Own 17

Includes two toppings

TOPPINGS 2.5

meat

sausage
pepperoni
ham
prosciutto di parma
bacon
meatballs
chicken
spicy salami

cheese

Parmesan
ricotta
feta
goat cheese

veggies

mushroom
arugula
sun-dried tomatoes
tomato
roasted red peppers
jalapeños
garlic

green pepper
Kalamata olives
zucchini
basil
red onion
white onion
artichokes

BRUSCHETTA

4 for 18



Fig jam, gorgonzola crumbles & almonds

Roasted red pepper, whipped feta & cracked black pepper

Creamy brie, granny smith apples & honey drizzle

Wild mushroom, goat cheese & truffle oil

Prosciutto, mascarpone, arugula, tomato & balsamic

*Smoked salmon, capers, red onion & dill aioli

Spicy soppressata, ricotta & parsley

Tomato, basil, onion, EVOO & balsamic drizzle

HAPPY HOUR 11-6 M-F
all bruschetta, appetizers & pizzas 2 off

*Caesar 12

Romaine, crushed homemade herb croutons, shaved Parmesan & Caesar dressing

Beet 14

Arugula, goat cheese & almonds in a champagne vinaigrette

Tuscan Kale 13

Pecorino Romano cheese, herbed panko crumbs, golden raisins, pine nuts & lemon vinaigrette

Brussels Sprout 14

Dried cranberries, red onion, goat cheese, roasted pecans & Dijon vinaigrette

Spinach 14

Strawberries, blueberries, pecans, red onion, goat cheese, champagne vinaigrette

PANINI

Served on focaccia with choice of cup of soup or Caesar salad. Sub French fries 2

Turkey & Brie 16

Apples, arugula & fig jam

Meatball Parmigiana 16

Fresh mozzarella & marinara

Italian 17

Soppressata, mortadella, Genoa salami, spicy salami, prosciutto di Parma, provolone, arugula & Italian dressing

Crispy Chicken 17

Avocado spread, tomato, cucumber, red onion, arugula & herb dressing

**PASTAS MADE
IN HOUSE DAILY**

ENTRÉES

Parmigiana

Italian classic with fresh mozzarella.
Served with spaghetti
eggplant 19 chicken 25 veal 34

Piccata

White wine lemon butter sauce & capers.
Served with Parmesan risotto
chicken 25 veal 34 *salmon 27

Francese

White wine, lemon butter sauce topped
with artichokes & served with linguini
chicken 25 veal 34

Shrimp Scampi 23

Tagliatelle, tomatoes & capers in a
white wine sauce

Spaghetti & Meatballs 18

Zesty marinara & herbed panko crumbs

Arrabiata 20

Casarecce, ground sausage & Calabrian chillis

Short Rib 30

Braised short rib, crimini mushroom sauce
Served with tagliatelle

Linguini & Clams 26

Hard shell & baby clams in a white wine sauce

Alfredo 21

Tagliatelle, blackened chicken & Parmesan

*Mahi Fra Diavolo 29

Blackened Mahi in a spicy marinara.
Served with linguini

Ravioli 23

Five cheese ravioli in a pesto cream sauce

Cacio e Pepe 19

Spaghetti, Parmesan Romano & cracked black pepper

Primavera 19

Linguini tossed with olive oil, garlic, asparagus,
broccoli, cherry tomato & tri-colored cauliflower

Rigatoni alla Vodka 21

Pink cream sauce, grilled chicken & chopped tomato

Lazy Lasagna 24

Pappardelle, Bolognese, ricotta, herbed panko
crumbs & cracked pepper

*Branzino 32

Rosemary vinaigrette. Served with grilled asparagus

*Notice: Salmon may be cooked to order. Notice the consumption of undercooked or raw eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
Please inform us of any allergies. For your convenience, a gratuity of 20% will be added to parties of 10 or more.

VINO & BIRRA

SPARKLING

*Chloe Prosecco | Italy 10 38
Scarpetta Brut Rosé | Italy 11 42

CHARDONNAY

*Aviary | Napa Valley 8 30
Landmark Overlook | Sonoma 12 46
Truchard | Napa Valley 16 62
Hartford Court | Russian River Valley 18 70
Rombauer | Carneros 85

INTERESTING WHITES

*Bieler Pere Et Fils | Rosé | Provence 9 34
*Matteo Braidot | Pinot Grigio | Italy 8 30
Mount Riley | Sauvignon Blanc | Marlborough 11 42
*Max Mann | Rielsing | Mosel 8 30
Westmount | Pinot Gris | Willamette Valley 12 46
Miner | Sauvignon Blanc | Napa Valley 13 50

INTERESTING REDS

Benziger | Merlot | Sonoma 13 50
Piattelli | Malbec Reserve | Lujan de Cuyo 9 34
Smith & Hook | Red Blend | Central Coast 14 54
The Prisoner | Red Blend | Napa Valley 85
*Caparzo | Sangiovese | Tuscany 9 34
Fantini | Montepulciano d'Abruzzo | Italy 11 42
*Ricasoli | Chianti DOCG | Tuscany 8 30

PINOT NOIR

*Hahn | Monterey 9 34
Fossil Point | Edna Valley 12 46
Emeritus | Russian River Valley 90
Belle Glos 'Las Alturas' | Santa Lucia Highlands 65
Cambria "Julia's Vineyards" | Santa Maria Valley 16 62
Elk Cove | Willamette Valley 19 74
Patz & Hall | Sonoma Coast 75

CABERNET SAUVIGNON

*Drumheller | Columbia Valley 8 30
Juggernaut | Alexander Valley 12 46
Serial | Paso Robles 14 54
Silver Ghost | Napa Valley 18 70
Tribute | Sonoma 10 38
Turnbull | Napa Valley 75
Mt Veeder | Napa Valley 85

DRAFT BIRRA

Peroni 7 | Modelo 6
Four Peaks Kilt Lifter 6
San Tan Juicy Jack Hazy IPA 7
Firestone Walker 805 7
Stone IPA 7
Lumberyard Hefeweizen 6
Coors Light 5

BOTTLED BIRRA

Bud Light 4 | Michelob Ultra 5
Negro Modelo 6 | Dos XX 6
Coors Light 4 | Miller Lite 4
Green Flash West Coast IPA 7
Stella Artois 6
Heineken 00 (N/A) 5

SPECIALTY DRINKS

Sangria 14

Refreshing blend of wine & fresh citrus.
Choice of red or white

Blackberry Smash 16

Basil Hayden dark rye, agave, muddled
blackberries & fresh lemon juice

Cucumber Jalapeño Margarita 14

21 Seeds cucumber jalapeño tequila, lime juice,
triple sec & Tajín rim

Cucumber Basil Martini 16

Effin cucumber vodka, simple syrup, basil &
muddled limes

Blueberry Acai Martini 16

Van Gogh blueberry acai vodka, muddled
blueberries, agave, triple sec & fresh lemon

Espresso Martini 16

Tito's vodka, Baileys, espresso & Kahlua

Cranberry Pomegranate Mule 13

Deep Eddy's cranberry vodka, pomegranate
juice & ginger beer

HAPPY HOUR 11-6 M-F

***selected wines 7/gls • all beer 1 off
all specialty drinks 2 off**