

APPETIZERS

**Calamari Fritti** ..... 17  
Hand-breaded, fried calamari served with a side of marinara

**Arancini** ..... 12  
Rice formed into balls made with parmigiana, parsley, and white truffle oil, deep fried and served with chipotle aioli

**Mussels Alla Tarantina** ..... 16  
Mussels sautéed in garlic, olive oil, and a white wine sauce, (or fra diavolo sauce), and served with crostini bread

**Antipasto Italiano** ..... 20  
An assortment of Italian cured meats, cheeses, and Mediterranean olives

**Funghi Ripieni**..... 13  
Breaded stuffed mushrooms with pancetta, pine nuts, parmigiana, and truffle oil

**Montanara** ..... 10  
Napolitano fried pizza dough topped with marinara, parmigiana, and basil

**Carpaccio Di Manzo** ..... 18  
Thinly sliced raw beef drizzled with extra virgin olive oil, and lemon, shaved parmigiana, capers and arugula

**Fried Mozzarella** ..... 12  
Homemade hand-cut mozzarella sticks battered and deep fried, served with a mildly spicy marinara

**Bruschette** ..... 12  
Toasted bread topped with goat cheese, ricotta, tomatoes, red onions, basil and aged balsamic

INSALATA

**Caprese Salad**..... 16  
Homemade fresh mozzarella with sliced tomatoes, fresh basil, and topped with a drizzled balsamic glaze

**Beets Carpaccio** ..... 16  
Thinly sliced beets topped with arugula, cherry tomatoes, onions, carrots, feta cheese, truffle oil, and a balsamic glaze

**Caesar Salad**..... 14  
Romaine lettuce, croutons, shaved parmigiana with a classic Caesar dressing

**Arugula Salad** ..... 14  
Arugula topped with red onions, carrots, cherry tomatoes, feta cheese and fresh seasonal fruit with a balsamic dressing

**Spring Mix Salad** ..... 12  
Mixed greens, topped with red onions, tomatoes, cucumber, carrots, with a balsamic dressing

**Toscana Salad** ..... 14  
Mixed greens, caramelized walnuts, sliced pears, gorgonzola cheese with a balsamic dressing

**Prosciutto and Burrata** ..... 20  
Homemade burrata, prosciutto di parma, tomato, and fresh basil with a balsamic glaze

**Add Protein:** Chicken 6, Shrimp 8, or Salmone 14

CONTORNI

**Broccoli Rabe** ..... 9

**Mixed Vegetables** ..... 9

**Asparagus** ..... 9

**Mashed Potatoes** ..... 9

PIZZE

(Gluten-free available)

**Margarita** ..... 16  
Tomato sauce, fresh mozzarella, and basil

**Calabria** ..... 18  
Tomato sauce and mozzarella topped with pepperoni

**Four Seasons**..... 20  
Tomato sauce and mozzarella topped with prosciutto di parma, artichoke, mushrooms, and pears

**Doretta** ..... 18  
Tomato sauce and mozzarella topped with arugula and burrata cheese, drizzled with a balsamic reduction and white truffle oil

**Di Parma** ..... 20  
Tomato sauce and mozzarella topped with arugula, prosciutto di parma, and shaved parmigiana

**Marinara** ..... 15  
Tomato sauce, fresh garlic, oregano, basil, and olive oil

**Four Cheese** (white)..... 18  
Fresh mozzarella, ricotta, gorgonzola, and parmigiana

**Salsiccia** ..... 18  
Tomato sauce and mozzarella topped with Italian sausage, and broccoli rabe

**Sofia’s** ..... 20  
Tomato sauce and mozzarella topped with pepperoni, soppresatta, sausage, and pancetta

**Funghi** (white)..... 18  
Assorted mushrooms, mozzarella and pecorino cheeses, drizzled with truffle oil

**Diavola** ..... 20  
Tomato sauce and mozzarella topped with soppresatta, caramelized onions, and peperoncino

RISOTTO

**Risotto Di Mare** (Gluten-free)..... 35  
Mixed seafood risotto with clams, mussels, baby scallops, calamari, and shrimp in a light tomato sauce

**Risotto Funghi** (Gluten-free)..... 20  
Assorted mushroom risotto with shallots, parmigiana cheese and white truffle oil

HOMEMADE RAVIOLI

**Cheese** ..... 18  
Ravioli stuffed with ricotta and parmigiana cheeses in a pink sauce (Gluten-free available)

**Mushroom** ..... 25  
Ravioli stuffed with ricotta, pecorino cheese, assorted mushrooms served in porcini cream sauce with a touch of truffle oil

**Lobster** ..... 27  
Ravioli stuffed with lobster in a pink, asparagus and cherry tomato reduction

**SOFIA'S HOMEMADE PASTA**  
served al dente

<b>Fiocchetti Pear and Gorgonzola</b> .....	<b>22</b>
Stuffed fiocchetti pasta with fresh pears and gorgonzola cheese in a cream sauce	
<b>Rigatoni Alla Bolognese</b> .....	<b>22</b>
Homemade flat rigatoni in a classic tomato and meat sauce with a touch of cream	
<b>Tagliatelle Alla Aurelio</b> .....	<b>27</b>
Homemade tagliatelle with shrimp and asparagus in a cream sauce	
<b>Linguine Alla Vongole</b> .....	<b>26</b>
Sautéed clams over linguine in a garlic, olive oil and cherry tomatoes in a white wine sauce	
<b>Cavatelli con Salsiccia</b> .....	<b>24</b>
Homemade ricotta cavatelli with sausage and broccoli rabe in a garlic and olive oil sauce	
<b>Penne Alla Vodka</b> .....	<b>19</b>
Penne in a creamy vodka sauce of tomato, butter, and parmigiana	
<b>Spaghetti Carbonara</b> .....	<b>22</b>
Spaghetti with pancetta, parmigiana, egg yolk and black pepper	
<b>Pappardelle Al Ragù Napolitano</b> .....	<b>29</b>
Homemade pappardelle served with short rib ragù in a light brown sauce	
<b>Gnocchi Alla Sofia</b> .....	<b>22</b>
Homemade ricotta dumplings in a creamy spinach and gorgonzola cheese sauce	
<b>Shrimp Scampi</b> .....	<b>27</b>
Sautéed shrimp served over homemade linguine in a garlic white wine butter lemon sauce	
<b>Linguine Alla Pescatore</b> .....	<b>35</b>
Linguine with mussels, clams, shrimp, calamari, and scallops in a mildly spicy tomato sauce	
<b>Fettucine Alla Salmone</b> .....	<b>27</b>
Homemade fettuccine served with zucchini, salmon bits and cherry tomatoes in a pink cream sauce	
<b>Lasagna al Forno</b> .....	<b>20</b>
Homemade layered flat wide fresh pasta with meat sauce, bechamel sauce, and ricotta cheese	
<b>Spaghetti con Polpetta</b> .....	<b>22</b>
Spaghetti with made-fresh-daily ground beef meatballs, marinara and basil	
<b>Spaghetti Pomodoro</b> .....	<b>16</b>
Spaghetti with fresh, homemade tomato sauce and basil	
<b>Tortellini Alla Panna</b> .....	<b>22</b>
Cheese tortellini served with pancetta in a white cream sauce, mushrooms with black and red crushed peppers	
<b>Bucatini Alla Amatriciana</b> .....	<b>22</b>
Bucatini pasta with onions, white wine, pancetta, cherry tomatoes, topped with mildly spicy tomato sauce	
<b>Linguine Alla Aragosta</b> .....	<b>38</b>
Linguine served with lobster in a light spicy roasted cherry tomato sauce	
<b>Rigatoni Pesto</b> .....	<b>20</b>
Homemade pesto, pine nuts, basil, olive oil, garlic, parmigiana, and a touch of cream	
<b>Eggplant Parmigiana</b> .....	<b>23</b>
Eggplant breaded, fried, and topped with marinara and mozzarella, served with pasta	
Gluten-free pasta substitutions: penne, fusilli, or ziti	

**POLLO**

<b>Pollo Milanese</b> .....	<b>23</b>
Chicken breast sliced and pounded, breaded and deep fried, served with arugula, cherry tomatoes, and fennel with a balsamic dressing	
<b>Pollo Marsala</b> .....	<b>25</b>
Golden pan-fried chicken and mushrooms in a rich marsala wine sauce, served with vegetables	
<b>Pollo Alla Francese</b> .....	<b>25</b>
Chicken breast sliced and pounded, egg wash dipped and breaded, sautéed in a lemon, butter and white wine sauce, served with vegetables	
<b>Pollo Alla Sofia</b> .....	<b>26</b>
Sautéed chicken breast topped with eggplant, prosciutto di parma, sliced tomatoes and fresh mozzarella, served with vegetables	
<b>Pollo Parmigiana</b> .....	<b>25</b>
Chicken breast sliced, pounded, breaded, fried, and topped with marinara and mozzarella, served with pasta	
<b>Pollo Piccata</b> .....	<b>26</b>
Golden pan-fried chicken, served in a white wine lemon and capers sauce, served with vegetables	

**VITELLO**

<b>Veal Alla Saltimbocca</b> .....	<b>28</b>
Pounded veal medallions topped with sage, prosciutto di parma, and capers in a white wine butter sauce, served with vegetables	
<b>Veal Portobello</b> .....	<b>28</b>
Pounded veal medallions with portobello mushrooms and a demi-glaze, served with vegetables	
<b>Veal Parmigiana</b> .....	<b>27</b>
Pounded veal, breaded, fried, and topped with marinara and mozzarella, served with pasta	

**MANZO**

<b>Ribeye Steak</b> (14 oz) .....	<b>42</b>
USDA Choice black Angus ribeye steak in a barolo sauce, cooked to your order, served with vegetables and roasted potatoes	
<b>Filet Mignon</b> (10 oz) .....	<b>40</b>
USDA Choice black Angus filet mignon in a barolo sauce, cooked to your order, served with vegetables and roasted potatoes	

**AGNELLO**

<b>Lamb Chops</b> .....	<b>39</b>
New Zealand grilled lamb chops in a balsamic glaze, cooked to your order, served with vegetables and roasted potatoes	

**PESCALE**

<b>Salmone Dello Chef</b> .....	<b>29</b>
12 ounce pan seared salmon in a white wine sauce with garlic, capers and cherry tomatoes, served with spinach	
<b>Branzino Alla Brace</b> .....	<b>32</b>
Whole grilled branzino, served with mashed potatoes, and asparagus in a piccata sauce	
<b>Zuppa Di Pesce</b> .....	<b>35</b>
Mixed seafood zuppa with mussels, clams, calamari, shrimp, and scallops in a red sauce	
<b>Chilean Sea Bass</b> .....	<b>37</b>
10 ounce golden pan-fried sea bass, served with mashed potatoes, broccoli rabe, and our Chef's secret sauce	

- Chef Aurelio

