

Lunch Table

2 courses \$35 - entrée & dessert
3 courses \$45

FIRST COURSE

SIZZLING SLAB BACON extra thick by the slice	FRENCH ONION SOUP
CHOPPED SALAD chopped iceberg, cucumber, frisée red onion, blue cheese, tomato	MOZZARELLA DI BUFALA imported buffalo mozzarella, roasted peppers
CAESAR SALAD romaine, focaccia croutons, white anchovies, shaved parmigiano	SOFIA'S POLPETTE dry aged meatballs, pomodoro sauce, ricotta cheese
ITALIAN LONG PEPPER sausage, aged provolone, oreganata	ARANCINI sicilian riceball, filet mignon ragout, mozzarella, marinara sauce

SECOND COURSE

SOFIA'S SPAGHETTI POMODORO Imported Vesuvius tomatoes, basil, garlic <i>add meatball + 8</i>	FISH OF THE DAY + 7 seasonal vegetables
SOFIA PLT SANDWICH pancetta, arugula, tomato, aioli on Tuscan bread, french fries	BRANZINO + 7 a filet oven roasted sea bass seasonal vegetables
CHICKEN MILANESE +7 arugula, red onion, heirloom tomato, parmigiano	FILET MIGNON BITES + 7 butcher's cut filet mignon, garlic mashed potato, cherry peppers, garlic parmigiano crostini
MARGHERITA PIZZA fresh tomato sauce, mozzarella cheese	AIRLINE GRILLED CHICKEN BREAST seasonal market vegetables
SPICY RIGATONI Calabrian chili spiced vodka sauce <i>add lobster + 12</i>	RIGATONI AL CACIO & PEPE pecorino cheese, telicherry peppercorn

DESSERT

AFFOGATO AL CAFFE
GELATO
CANNOLI

sofia

Starters

FRENCH ONION SOUP - 17
FRITTO MISTO - 26 calamari, zucchini, artichokes, lemon, cherry peppers
MOZZARELLA DI BUFALA - 24 imported buffalo mozzarella, roasted peppers
ITALIAN LONG PEPPER - 25 sausage, aged provolone, oreganata
POLIPO ARROSTO - 29 charred mediterranean octopus, butter beans diced potatoes, cherry tomatoes, pickled onions, vinaigrette
POLPETTE - 22 prime beef meatballs, ricotta, pomodoro sauce
SIZZLING SLAB BACON - 16 extra thick by the slice
ARANCINI - 22 Sicilian riceballs, filet mignon ragout, mozzarella, marinara sauce

Salads

CLASSIC CAESAR - 21 romaine heart, shaved parmigiano, white anchovies, focaccia croutons
INSALATA CENTOCOLORI - 26 baby kale, frisée, buffalo mozzarella, lolla rossa, radicchio, avocado, tomato, olives, mustard vinaigrette
CHOPPED - 19 chopped iceberg, cucumber, red onion, frisée, tomato, blue cheese
add: filet mignon +18, chicken +12, shrimp +16, salmon +16

Wood Fired Pizza

MARGHERITA - 18
PARMA E ARUGULA - 19 Prosciutto di Parma, baby arugula
LONG HOT PEPPER, MUSHROOM - 21 sausage, aged parmigiano, maitake mushroom
TARTUFATA - 21 porcini mushroom, truffle cream, mozzarella

THE Butcher SHOP

FILET MIGNON - 60 **STEAK FRITES - 54.**
8 oz. butcher board cut 12 oz. prime ny strip

HAND SELECTED, USDA PRIME, DRY-AGE
*** DINNER MENU AVAILABLE ALL DAY ***

Poultry

GIANNONE FARM
POLLO AL LIMONE - 39 wood-fired, marinated, organic half chicken
CHICKEN MILANESE - 39 pounded/breaded chicken breast, arugula, tomato, onion, parmigiano salad
CHICKEN PARMIGIANA - 39 pounded/breaded chicken breast, plum tomato sauce, mozzarella
CHICKEN PAILLARD - 39 grilled chicken breast, sautéed onions and mushrooms or milanese style salad

From THE Sea

SHRIMP VENEZIANA - 34 2 colossal shrimp, scampi style
MEDITERRANEAN BRANZINO - 36 a filet oven roasted sea bass, seasonal vegetables
FAROE ISLAND SALMON - 42 pan roasted salmon, mashed sweet potatoes, pecans, dried cranberry and maple syrup crumble
SEAFOOD SALAD - 48 octopus, calamari, rock shrimp, clams, mussels, lobster, cherry tomato, pickled onion, lemon dressing

Raw Bar

LOBSTER COCKTAIL - 29 1.5 lb half lobster	LITTLE NECK CLAMS - 22 HALF DZ
COLOSSAL SHRIMP COCKTAIL - 12 EACH	OYSTERS EAST - 19 HALF DZ WEST - 24 HALF DZ



Sandwiches

served on baguette with french fries

LOBSTER ROLL - 34 brioche, canadian lobster, lolla rossa, pickles, remoulade sauce <i>add kaluga caviar - 50</i>	SOFIA PRIME BURGER - 29 11 oz, dry aged blend, gruyère cheese
GRANDMA'S CHICKEN PARM - 24 pounded/breaded chicken breast, tomato sauce, parmigiano, mozzarella	SALMON BURGER - 36 faroe island salmon, arugula, tomato, balsamic horse radish mayo
CHICKEN MILANESE - 24 pounded/breaded chicken breast, arugula, tomato, onion, lemon, parmigiano	SOFIA PLT SANDWICH - 24 pancetta, arugula, tomato, aioli on Tuscan bread
FILET MIGNON BITES - 39 butcher's cut filet mignon, garlic mashed potato, cherry peppers, crostini	STEAK SANDWICH -29 sliced ny strip, gruyère cheese, arugula, sautéed onions
	GRILLED CHICKEN - 24 roasted peppers, arugula, basil, mozzarella
	MEATBALL PARM - 26 prime beef meatballs, parmigiano, mozzarella, tomato sauce

House-Made Pasta

**gluten free, whole grain and zucchini pasta available*

SPAGHETTI LOBSTER - 36 half canadian lobster, fra diavolo sauce	RAVIOLI DI ZUCCA - 32 filled with butternut squash and mascarpone, butter and sage sauce, parmigiano reggiano, crushed amaretto cookies <i>add kaluga caviar - 50</i>
SPAGHETTI AL POMODORO - 29 imported vesuvius tomatoes, basil, garlic	FETTUCCINE - 32 rock shrimp, mushroom, black truffle, cultured butter, pecorino romano
RIGATONI AL CACIO E PEPE - 30 tellicherry peppercorns, pecorino <i>add kaluga caviar – 50</i>	LOBSTER SPICY RIGATONI - 54 vodka sauce, calabrian chili, lobster chunks, parmigiano reggiano
SPAGHETTI ASPARAGI E GRANCHIO - 39 artisanal spaghetti, butter and shallots sauce, asparagus, crab meat, fresh herbs, lime zest	LINGUINE VONGOLE - 36 manila clams, white wine, garlic sauce

FULL PASTA SELECTION AVAILBALE FROM DINNER MENU

extras

\$15 ea

CLASSICS mac & cheese creamed spinach garlic mash potato french fries sautéed spinach roasted potatoes	VEGETABLES charred brussels sprouts broccolini seasonal mushroom shishito peppers chickpea hummus, sea salt
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**parties of 6 or more will incur an automatic gratuity of 20% **If you have allergies, please alert us as not all ingredients are listed. Consuming raw or under cooked meat, seafood, or eggs may increase your risk of foodborne illness.*