



Lunch Table

3 courses \$45 – choose one per course

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	BRANZINO + 12 a filet oven roasted sea bass seasonal vegetables
SOFIA PLT SANDWICH pancetta, arugula, tomato, aioli on Tuscan bread, french fries	GRILLED CHICKEN SANDWICH roasted peppers, arugula, basil, mozzarella
CHICKEN MILANESE arugula, red onion, heirloom tomato, parmigiano	AIRLINE GRILLED CHICKEN BREAST seasonal market vegetables
MARGHERITA PIZZA fresh tomato sauce, mozzarella cheese	RIGATONI AL CACIO & PEPE pecorino cheese, telicherry peppercorn
	SPICY RIGATONI Calabrian chili spiced vodka sauce

DESSERT

- AFFOGATO AL CAFFE
- GELATO
- CANNOLI

Starters

FRENCH ONION SOUP - 17
FRITTO MISTO - 24 calamari, zucchini, artichokes, lemon, cherry peppers
MOZZARELLA DI BUFALA - 24 imported buffalo mozzarella, roasted peppers
ITALIAN LONG PEPPER - 23 sausage, aged provolone, oreganata
POLIPO E PANZANELLA - 29 grilled octopus, heirloom cherry tomatoes, roasted bell peppers, picked onions, focaccia croutons, basil, vinaigrette
POLPETTE - 22 prime beef meatballs, ricotta, pomodoro sauce
SIZZLING SLAB BACON - 14 extra thick by the slice
ARANCINI - 20 Sicilian riceballs, filet mignon ragout, mozzarella, marinara sauce

Salads

CLASSIC CAESAR - 19 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 +14

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 - 55 8 oz. butcher board cut	STEAK FRITES - 48 12 oz. prime ny strip
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HAND SELECTED, USDA PRIME, DRY-AGE
• DINNER MENU AVAILABLE ALL DAY •

Poultry

GIANNONE FARM
POLLO AL LIMONE - 38 wood-fired, marinated, organic half chicken
CHICKEN MILANESE - 38 pounded/breaded chicken breast, arugula, tomato, onion, parmigiano salad
CHICKEN PARMIGIANA - 38 pounded/breaded chicken breast, plum tomato sauce, mozzarella
CHICKEN PAILLARD - 38 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 grilled salmon, sauteed escarole, raisins, calabrian chili, pickled delicata squash
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 - 32 brioche, canadian lobster, lolla rossa, pickles, remoulade sauce	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

House-Made Pasta

*gluten free, whole grain and zucchini pasta available

SPAGHETTI LOBSTER - 36 half canadian lobster, fra diavolo sauce	RAVIOLI DI ZUCCA - 32 butternut squash filling, butter and sage sauce, parmigiano reggiano and crushed amaretto cookies
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	LOBSTER SPICY RIGATONI - 48 vodka sauce, calabrian chili, lobster chunks, parmigiano reggiano
LINGUINE VONGOLE - 29 manila clams, white wine and 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.