

Lunch Table

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

FIRST COURSE

SIZZLING SLAB BACON
extra thick by the slice

CHOPPED SALAD
chopped iceberg, cucumber, frisée
red onion, blue cheese, tomato

CAESAR SALAD
romaine, focaccia croutons,
white anchovies, shaved parmigiano

ITALIAN LONG PEPPER
sausage, aged provolone, oreganata

FRENCH ONION SOUP
MOZZARELLA DI BUFALA
imported buffalo mozzarella,
roasted peppers

SOFIA'S POLPETTE
dry aged meatballs, pomodoro
sauce, ricotta cheese

ARANCINI
sicilian riceball, filet mignon ragout,
mozzarella, marinara sauce

SECOND COURSE

**SOFIA'S SPAGHETTI
POMODORO**
Imported Vesuvius tomatoes,
basil, garlic
add meatball + 8

SOFIA PLT SANDWICH
pancetta, arugula, tomato, aioli on
Tuscan bread, french fries

CHICKEN MILANESE +7
arugula, red onion, heirloom
tomato, parmigiano

MARGHERITA PIZZA
fresh tomato sauce, mozzarella
cheese

SPICY RIGATONI
Calabrian chili spiced vodka sauce
add lobster + 12

FISH OF THE DAY + 7
seasonal vegetables

BRANZINO + 7
a filet oven roasted sea bass
seasonal vegetables

FILET MIGNON BITES + 7
butcher's cut filet mignon, garlic
mashed potato, cherry peppers, garlic
parmigiana crostini

**AIRLINE GRILLED CHICKEN
BREAST**
seasonal market vegetables

RIGATONI AL CACIO & PEPE
pecorino cheese, telicherry
peppercorn

DESSERT

AFFOGATO AL CAFFE

GELATO

CANNOLI

sofia

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 ARROSTO - 29
charred mediterranean octopus, sauteed escarole, chili
peppers, 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 **STEAK FRITES - 48**
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 - 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, squash noodles, sundried tomatoes,
crumbled goat cheese, sunflower seeds

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

**COLOSSAL SHRIMP
COCKTAIL - 12 EACH**

**LITTLE NECK
CLAMS - 22 HALF DZ**

**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
add kaluga caviar - 45

GRANDMA'S CHICKEN PARM - 24
pounded/breaded chicken
breast, tomato sauce,
parmigiano, mozzarella

CHICKEN MILANESE - 24
pounded/breaded chicken
breast, arugula, tomato, onion,
lemon, parmigiano

FILET MIGNON BITES - 39
butcher's cut filet mignon, garlic
mashed potato,
cherry peppers, crostini

SOFIA PRIME BURGER - 29
11 oz, dry aged blend, gruyère cheese

SALMON BURGER - 36
faroe island salmon, arugula, tomato,
balsamic horse radish mayo

SOFIA PLT SANDWICH - 24
pancetta, arugula, tomato, aioli
on Tuscan bread

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

**SPAGHETTI AL
POMODORO - 29**
imported vesuvius tomatoes,
basil, garlic

**RIGATONI AL CACIO E
PEPE - 30**
tellicherry peppercorns, pecorino
add kaluga caviar - 45

**SPAGHETTI ASPARAGI E
GRANCHIO - 39**
artisanal spaghetti, butter and
shallots sauce, asparagus, crab
meat, fresh herbs, lime zest

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