Reserve Wine

Italian BY THE Bottle

DAL FORNO VALPOLICELLA SUPERIORE - 2019 285
Corvina, Randinella, Croatina, Oselata

TIGNANELLO, ANTINORI - 2019 305
Sangiovese, Cabernet Sauvignon, Cabernet Franc

BIONDI-SANTI BRUNELLO DI MONTALCINO - 2017 550
Sangiovese

ORNELLAIA - 2019 675
Cabernet Sauvignon, Merlot, Petit Verdot, Carbernet Franc

SASSICAIA, TENTUTA SAN GUIDO - 2022 675
Cabernet Sauvignon, Cabernet Franc

American BY THE Bottle

CAIN 5 - 2009 405
Cabernet Sauvignon, Malbec, Cabernet Franc, Merlot, Petit Verdot

M BY MICHAEL MONDAVI - 2019 475
Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot

QUINTESSA - 2019 625
Cabernet Sauvignon, Cabernet Franc, Petit Verdot

DOMINUS ESTATE - 2019 725
Cab. Sauvignon, Cab. Franc, Merlot, Carmenere, Petit Verdot

INSIGNIA, JOSEPH PHELPS - 2017 675
Cabernet Sauvignon, Malbec, Cabernet Franc

CHATEAU MONTELENA ESTATE - 2008 750
Cabernet Sauvignon, Cabernet Franc

OPUS ONE - 2008 750
Cab Sauvignon, Petit Verdot, Merlot, Cab. Franc, Malbec

Starters

COGNAC LOBSTER TAIL - 75
10 OZ. AUSTRALIAN LOBSTER TAIL FRENCH COGNAC SAUCE

FRITTO MISTO - 26
crispy calamari, zucchini, artichoke, lemon, cherry peppers

ITALIAN LONG PEPPERS - 25
sausage, aged provolone, oreganata

POLIPO ARROSTO - 29
charred mediterranean octopus, butter beans, diced potatoes, cherry tomatoes, pickled onions, vinaigrette

TUNA TARTARE - 28
Sushi grade yellow fin tuna, cucumber carpaccio, avocado, japanese yuzu dressing

MOZZARELLA DI BUFALA -24
imported buffalo mozzarella, roasted peppers

SAILOR'S MUSSELS - 23
white wine, onion, garlic, chives, plum tomato, lemon, butter, pecorino romano

CLAMS OREGANATA - 22
parmigiano, lemon, oreganata

EGGPLANT ROLLATINI - 20
baked eggplant rolls, filled with cheese and basil mousse, served broiled with tomato sauce and parmigiano

POLPETTE -22
prime beef meatballs, ricotta, pomodoro sauce

ARANCINI - 22
Sicilian rice balls, filet mignon ragout, mozzarella, marinara sauce

SIZZLING SLAB BACON - 16
extra thick by the slice
appetizer or compliment to a steak

LOBSTER A LA PLANCHA - 29
Charred half 1.5lb canadian lobster, melted butter, fresh herbs

Soups & Salads

FRENCH ONION SOUP 17

INSALATA DI BARBABIETOLE - 22
beets, crumbled goat cheese, frisée, espresso dust

INSALATA CENTOCOLORI - 26
baby kale, frisée, buffalo mozzarella, lolla rossa, radicchio, avocado, tomato, olives, mustard vinaigrette

CHOPPED - 19
iceberg, frisée, cucumber, red onion, blue cheese, tomato

CLASSIC CAESAR - 21
romaine heart, shaved parmigiano, white anchovies, focaccia croutons

SOFIA - 32
grilled shrimp, crab meat, avocado, arugula, frisée, cherry tomato, shaved parmigiano, roasted peppers

add *to any salad: filet mignon +18, chicken +12, shrimp +16, salmon +16*

*If you have allergies, please alert us as not all ingredients are listed.
**Consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.
***Parties of 6 or more will incur an automatic gratuity of 20%

Raw Bar

LOBSTER COCKTAIL -29
Half Canadian lobster

COLOSSAL SHRIMP COCKTAIL
12 each

LITTLE NECK CLAMS
½ dozen 22

SEAFOOD TOWER
lobster,
oysters,
little neck clam,
colossal shrimp
for two 140
for four 270

SEAFOOD SALAD - 48
octopus, calamari, rock shrimp,
clams, mussels, lobster,
cherry tomato, pickled onion, lemon
dressing

OYSTERS 1/2 DOZEN

WEST COAST

totten inlet (WA) 24
larger in size, medium brine with sweet watermelon accents

kumamoto (WA) 38
mild brine with creamy meats and a sweet honeydew finish

EAST COAST

blue point (CT) 19
medium salinity, springymeat and a light mineral finish

cheebooktook (CA) 26
balanced salinity with large, smooth meats, and a sweet, brothy finish

Caviar

KALUGA - 110

IMPERIAL OSSETRA - 190

30 grams served with homemade blinis, chives, scallions, crumbled egg white, crumbled egg yolk, shallots, crème fraiche

Seafood

CANADIAN LOBSTER - 59 & UP
1.5 lbs & up, steamed, broiled, angry, cognac

MEDITERRANEAN BRANZINO - 49
fileted whole oven roasted mediterranean
sea bass, seasonal vegetables

FAROE ISLAND SALMON - 42
pan roasted salmon, mashed sweet potatoes, pecans
dried cranberry and maple syrup crumble

COLOSSAL SHRIMP VENEZIANA - 49
scampi style, parmigiano crostini

NIGERIAN JUMBO PRAWNS - 24 EA
grilled large black tiger shrimp with moist
firm flesh and a medium flavor

WHOLE MARKET

Fish

wild caught
grilled or livornese style

RED SNAPPER - 64
florida

BLACK SEA BASS - 56
atlantic

BRANZINO - 49
greece

American Reds BY THE Bottle

LINGUA FRANCA "AVNI" Pinot Noir, *Willamette Valley, OR* - 2023 — 85
BEAULIEU VINEYARD Cabernet Sauvignon, *Napa Valley, CA* - 2022 — 90
PERIGEE, L'ECOLE NO41 Cabernet/Merlot — 120
Walla Walla Valley, WA - 2019
BELLE GLOS "CLARK & TELEPHONE" Pinot Noir — 135
Santa Barbara, CA - 2023
FLOWERS Pinot Noir, *Sonoma Coast, CA* - 2023 — 145
AUSTIN HOPE Cabernet Sauvignon, *Paso Robles, CA* - 2023 — 150
JORDAN Cabernet Sauvignon, *Alexander Valley, CA* - 2020 — 155
STAG'S LEAP WINE CELLARS "ARTEMIS" Cabernet Sauvignon — 195
Napa Valley, CA - 2022
CAKEBREAD Cabernet Sauvignon, *Napa Valley, CA* - 2022 — 195
CAYMUS VINEYARDS Cabernet Sauvignon, *Napa Valley, CA* - 2023 — 250
FAR NIENTE Cabernet Sauvignon, *Napa Valley, CA* - 2022 — 300
CAYMUS VINEYARDS "SPECIAL SELECTION" Cabernet — 495
Napa Valley, CA - 2019

International Reds BY THE Bottle

SIERRA CANTABRIA GRAN RESERVA Tempranillo/Graciano — 85
Rioja, Spain - 2015
DOMAINE FAIVELY "MERCUREY", Pinot Noir-Burgundy, *Fr*- 2024 — 95
CHATEAU PALMER "ALTER EGO DE PALMER" Bordeaux — 245
Margaux, Bordeaux, Fr - 2017

Large Format BOTTLE 1.5l

GROTH Cabernet Sauvignon, *Napa Valley, CA* - 2022 — 224
CAYMUS VINEYARDS Cabernet Sauvignon, *Napa Valley, CA* - 2020 — 490
NICKEL & NICKEL "STATE RANCH" Cabernet Sauvignon — 595
Napa Valley, CA - 2017
MERCURY HEAD, ORIN SWIFT Cabernet Sauvignon — 800
Napa Valley, CA - 2019
INSIGNIA, JOSEPH PHELPS Bordeaux Blend — 1300
Napa Valley, CA - 2019

Bubbles BY THE Bottle

SOFIA COPPOLA Blanc De Blanc, *Central Coast, California* - NV 65
SOFIA COPPOLA Brut Rose, *Central Coast, California* - NV 65
MOET ET CHANDON Brut Imperial, *Champagne, France* - NV 140
MOET ET CHANDON Rose Imperial, *Champagne, France* - NV 165
VEUVE CLICQUOT "Yellow Label", *Champagne, France* - NV 175
PERRIER-JOUET "Blason Rose", *Champagne, France* - NV 205
RUINART BLANC DE BLANCS *Champagne, France* - NV 205
DOM PERIGNON Brut, *Champagne, France* - 2015 495
ROEDERER "Cristal" Brut, *Champagne, France* - 2015 595

Whites BY THE Bottle

CERETTO(375ML) Moscato D'Asti, *Piedmont, Italy* - 2022 30
LA SCOLCA "White Label", *Gavi, Gavi, Italy* - 2024 58
MUROS ANTIGOS, ANSELMO MENDES Alvarinho, *PT – 2024* 52
UMANI RONCHI Pecorino *Abruzzo, Italy* - 2023 55
HONIG Sauvignon Blanc *Napa Valley, California* - 2024 57
FEUDI DI SAN GREGORIO Greco Di Tufo, *Campania, Italy* - 2022 60
LOUIS JADOT Pouilly-Fuisse, *Burgundy, France* - 2023 87
STAGS' LEAP Chardonnay, *Napa Valley, California* - 2023 74
JORDAN Chardonnay, *Russian River Valley, California* - 2023 89
LA SCOLCA "Black Label", Gavi Di Gavi, *Gavi, Italy* - 2024 95
FLOWERS Chardonnay, *Sonoma Coast, California* - 2024 135
CHATEAU MONTELENA Chardonnay, *Napa Valley, California* - 2022 145
FAR NIENTE Chardonnay, *Napa Valley, California* - 2023 150

Italian Reds BY THE Bottle

CROGNOLO, TENUTA SETTE PONTI Sangiovese/Cabernet - 2023 90
LE VOLTE DELL'ORNELLAIA Baby Ornellaia - 2023 85
LE DIFESE, TENUTA SAN GUIDO Cabernet/Sangiovese - 2024 105
MARCHESE, ANTINORI Chianti Classico Riserva – 2022 115
GUIDALBERTO, TENUTA SAN GUIDO Cabernet/Merlot - 2023 125
SITO MORESCO LANGHE, GAJA Nebbiolo/Barbera - 2021 135
IL POGGIONE, Brunello Di Montalcino – 2020 145
LA SPINETTA VIGNETO GARRETTI Barolo - 2021 160
PIAN DELLA VIGNE, ANTINORI Brunello Di Montalcino - 2021 180
BERTANI Amarone - 2015 285

THE Butcher Shop

WOOD FIRED HAND SELECTED USDA PRIME DRY-AGED STEAKS, SELECTED CUTS OF CHOPS & RIBS

FILET MIGNON
butcher board cut
8 oz. 60
12 oz. 78

COLORADO LAMB - 72
lamb chops, oven roasted with rosemary,
lemon & yukon gold potatoes

FOR TWO
PORTERHOUSE
165

RIBEYE - 105
bone-in lollipop

SURF & TURF - 94
charred canadian half 1 ½ lb lobster &
8oz filet mignon

NEW YORK STRIP - 72
14 oz. prime

PORK CHOP - 52
16 oz. berkshire double cut,
pickled onions,
cherry peppers, thyme

SOFIA PRIME BURGER - 29
double 5 oz sofia special blend
patty, american cheese, burger
sauce, lettuce, tomato

Housemade Pasta

handmade daily
gluten free, whole grain, red lentil and zucchini pasta available

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

RAVIOLI DI ZUCCA- 32
filled with butternut squash and mascarpone, butter and sage sauce, parmigiano reggiano, crushed amaretto cookies

SPAGHETTI AL POMODORO - 30
imported vesuvius tomatoes, basil, garlic

LINGUINE VONGOLE - 36
manila clams, white wine & garlic sauce

LOBSTER SPICY RIGATONI - 54
vodka sauce, calabrian chili, lobster chunks
parmigiano reggiano

FETTUCCINE - 39
rock shrimp, mushroom, black truffle, cultured butter, pecorino romano

PAPPARDELLE - 39
filet mignon, porcini mushroom & tomato, ragout, parmigiano reggiano

RIGATONI AL CACIO PEPE - 38
ribeye carpaccio, tellicherry peppercorns, pecrino
add kaluga caviar - 50

Poultry

GIANNONE FARM

POLLO AL LIMONE - 39
wood-fired, marinated half organic chicken

CHICKEN PAILLARD - 39
grilled chicken breast, sautéed onions and mushrooms or Milanese style salad

CHICKEN MILANESE - 39
breaded/pounded chicken breast, arugula, tomato, onion, parmigiano salad

CHICKEN PARMIGIANA - 39
breaded/pounded chicken breast, tomato sauce, parmigiano, mozzarella

EXTRAS

CLASSICS 15 EA.
roasted potatoes
creamed spinach
garlic mashed potato
french fries
maccheroni & cheese
truffle +8/lobster +12
homemade potato chips
parmigiano, long hot pepper

VEGETABLES 15 EA.
charred brussels sprouts
broccolini
seasonal mushrooms
asparagus & parmigiano
heirloom cauliflower
sautéed spinach
shishito peppers
chickpea hummus, sea salt

Cocktails

21 EACH

CRUEL INTENTIONS
Ketel One Vodka Shaken with Sauterne Wine, Grapefruit, Lemon Juice, and Dashes of Yuzu Bitters, Served Up

UP IN SMOKE
Johnnie Walker Black and Ardbeg 5 Scotch Shaken with Guava, Vanilla, Lime Juice, and Dashes of Boston Bittahs, Served Up

SLOW DANCING IN A BURNING ROOM
Mezcal Vago Espadin, Amaro Montenegro, Lemon Juice, Rose Water, Strawberry Liqueur, Served Up

NO CRYING IN BASEBALL
Larceny Bourbon Shaken with White Peach, Honey Thyme Syrup, Carpano Antica, Lemon Juice, Apple Bitters, Served on The Rocks

HARVEST TIKI
Brugal 1888 Rum, St. Elizabeth Allspice Dram, Falernum, Lime Juice, Tiki Bitters, Served on the Rocks

COOL AS A CUCUMBER
Ford's Gin, Aloe Liqueur, Lemon Juice, Topped with Fever Tree Sparkling Cucumber

MISO SMASHED
Crop Organic Vodka or Larceny Bourbon, Miso, Ginger, Lime and Spiced Pear, Served on the Rocks

PEACHES IN PARIS
Crop Organic Vodka Shaken with White Peach Purée, Lemon, St. Germain, and Peychaud's Bitters, Served Up

WHITE WALKER
Ketel One Vodka, Lychee, Coconut Cream, Lemon, Club Soda, Served Up

THE CATAMARAN
Hennessy VSOP, Kalani Coconut Liqueur, Passionfruit Puree, Lemon Juice, Served UP

GEISHA'S LULLABY
Suntory Toki Whiskey Shaken with Pistachio Cream Liqueur, lime, velvet falernum, vanilla, Served up

DEVIL IN A RED DRESS
1800 Tequila Blanco, Los Siete Misterios Mezcal Lime, Guava and Chili Ancho, Served on the Rocks

SEDUCTRESS
Crop Meyer Lemon Vodka, Peach Lemon Juice, Lillet Blanc, Shaken with Fresh Basil, Served up

LAVENDER CORPSE REVIVER
No. 3 Longdon Dry Gin, Cointreau, Lemon Juice, Crème De Violette, Lavender Infused Cocchi Americano, Absinthe, Served Up

THE KIWI IN THE SUN
Patron 100, Kiwi Puree, Tarragon Liqueur, Lime Juice, Agave, Served on the Rocks

SANCHO PANZA
1800 Tequila Blanco Shaken with Passion Fruit, Lime Juice, Banana, Vanilla and Bigallet Thyme Liqueur, Served Up

A WALK IN THE PARK
Mitcher's Sour Mash Whiskey, Taylor-Fladgate Ruby Port, Vanilla Syrup, Lemon Juice, Angostura Bitters, Served on the Rocks

Beers

DRAFT - 9	BOTTLE - 9
Allagash White	*Corona Extra*
Founders All Day IPA	*Corona Light*
Sixpoint Crisp	*Peroni*
Leinenkugel Summer Shandy	*Heineken*
Sloop Juice Bomb IPA	*Heineken Light*
	Peroni Non-Alcoholic

Wines BY THE Glass

WHITES & BUBBLES

CHABLIS Louis Jadot, *France*	20
CHARDONNAY Chalk Hill, *California*	15
PINOT GRIGIO Donini, *Italy*	13
PINOT GRIGIO Santa Margherita, *Italy*	21
RIESLING "Essence", S.A. Prum, *Germany*	13
ROSÉ Chateau Saint Marguerite, *France*	17
SANCERRE Domaine Reverdy-Ducroux, *France*	22
SAUVIGNON BLANC Kim Crawford "Drylands", *New Zealand*	15
VERMENTINO Banfi, *Italy*	14
MOSCATO D'ASTI(375ML) Ceretto, *Italy*	30
PROSECCO Avissi, *Italy*	13
BRUT ROSÉ Sofia, *California*	14
CHAMPAGNE Moet & Chandon, *France*	26
CHAMPAGNE ROSÉ Moet & Chandon Rose, *France*	30

RED

PINOT NOIR Maison Noir, *Oregon*	17
PINOT NOIR The Calling, *California*	18
MERLOT Hanging Vine, *California*	14
CHIANTI CLASSICO Terrarossa, *Italy*	15
BABY AMARONE "Palazzo della Torre" Allegrini, *Italy*	17
MALBEC RESERVA Terrazas, *Argentina*	14
SUPER TUSCAN Villa Antinori, *Italy*	16
BABY BAROLO Ceretto, *Italy*	21

CABERNET SAUVIGNON

DAOU, *Paso Robles, California*	18
ROBERT MONDAVI, *Napa Valley, California*	19
AUSTIN HOPE, *Paso Robles, California*	28
GROTH, *Napa Valley, California*	29

Mocktails

FEELING PEACHY - 12
white peach puree shaken with lemon, topped with sparkling lemon and lime

ISLAND PASSION - 12
passionfruit puree shaken with vanilla syrup and lime juice, topped with fever tree ginger beer

ONCE U-POM A THYME - 12
pomegranate shaken with lemon juice and thyme infused honey, topped with fever tree refreshingly light tonic

A BETTER BUZZ - 10
fresh espresso shaken with French vanilla syrup, served up like your favorite espresso martini

PHONY NEGRONI - 10
bottled in Brooklyn by St. Agrestis Spirits