

"Sofia is an Italian-inspired kitchen with a modern take on traditional cuisine in a fun and funky setting. Located in the Warehouse District, we welcome guests with warm, genuine hospitality that is unique to New Orleans. Our goal is to anticipate your every need with *bonhomie* in a relaxed, upbeat environment. The family-style approach reflects our view that dining is communal and food is meant to share." - Billy Blatty

Summer - 2019

Antipasti

Castelvetrano Olives	6
orange aleppo garlic olive oil	
House Ricotta	12
toast points clover honey radish fennel pollen pea tendrils olive oil	
Meatballs	12
amatriciana sauce parmigiano petite basil	
Octopus	16
n'duja purple potatoes salsa verde crispy chickpeas nasturtium	

Insalata	10
mixed greens gorgonzola pear hazelnut vinaigrette	
Tomato Salad	14
heirloom tomatoes burrata prosciutto green goddess dressing super seed crunch	
Kale	14
tuscan kale variations of beet grana padano hazelnuts apple shrub vinaigrette	

Pasta

Amatriciana	16
bucatini guanciale fennel sausage fresh tomato sauce grana padano petite basil	
Pork Bolognese	18
malfaldine white wine rosemary grana padano	
Blue Crab Risotto	20
aged carnaroli rice gulf blue crab citrus mascarpone pea tendrils	
Cacio e Pepe	14
tonarelli pecorino locatelli black pepper pink peppercorn	

Secondi

Gulf Shrimp	32
olive oil garlic lemon chilies piada bread	
Bistecca Fiorentina  - Serves 2	58
20 oz. creekstone ranch ribeye roasted garlic rosemary	
Pollo al Limone	26
half roasted chicken pan sauce grilled lemon spicy greens parsley	
Braised Lamb	35
lamb shank red wine braise carrot puree preserved tomatoes puffed sorghum	
Gulf Snapper	28
braised white beans rosemary jalepenos	

Pizza

Signore Bianco	18
stracciatella grana padano creamed leek red onion green olive fresno chile fennel pollen add fennel sausage \$2	
Salsicca	18
burrata italian sausage broccolini garlic confit chili flake	
Commandetore	20
garlic oil aged mozzarella montasio fennel sausage sopressa prosciutto	

Margherita	14
bianco di napoli tomato sauce fresh mozzarella basil olive oil	
The Spicy	20
calabrese salami calabrian chile tomato sauce fontina aged mozzarella pickled fresno petite basil	
Rucola	20
fig jam gorgonzola prosciutto toasted hazelnuts arugula	

Contorni

Crispy Potatoes	8
rosemary grana padano calabrian chili aioli	
Italian Street Corn	10
roasted sweet corn charred scallion pesto grana padano calabrian chili aioli aleppo chili	
Brassica	14
charred broccoli brussels sprouts rosemary brown butter vinaigrette apple porta roca toasted pumpkin seeds	

@EatSofiaNOLA



Gluten-free pasta and pizza available upon request ³

 Denotes raw or undercooked items which may increase your risk of foodborne illness if consumed.

