

Sofia is an Italian-inspired kitchen with a modern take on traditional cuisine in a fun and funky setting. Our goal is to provide food sourced from local and sustainable farms and purveyors that match our standards for ethics and responsibility. At the same time we aim 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



Pranzo - Lunch

Spring - 2019

Antipasti

Meatballs amatriciana sauce grana padana petite basil	12	Garlic Bread house made focaccia grana padano parsley olive oil side of bianco di napoli tomato sauce \$2	6
Crispy Potatoes rosemary grana padano calabrian chili aioli	8	Fancy Toast house ricotta honey fennel pollen radish pea tendrils olive oil sea salt	12
Castelvetrano Olives orange aleppo garlic olive oil	6		

Vedure

Insalata mixed greens gorgonzola pear pickled shallots hazelnut vinaigrette	10	Cirtus Salad seasonal cirtus burrata prosciutto green goddess dressing super seed crunch	14
Kale tuscan kale variations of beet grana padano hazelnuts apple shrub vinaigrette	12	Wood Oven Roasted Carrot simmered and puffed anson mills farro chickpeas pine nuts carrot cumin vinaigrette	14
Romaine charred romaine anchovy vinaigrette house croutons grana padano 6 minute egg	14	Brassica charred broccoli brussels sprouts apple aged provolone rosemary brown butter vinaigrette toasted pumpkin seeds	14

Add Steak - 8 | Chicken - 7 | Shrimp - 8


Secondi

Pollo al Limone springer mountain chicken pan sauce wilted greens charred lemon	18	Bucatini guanciale fennel sausage fresh tomato sauce pecorino romano petite basil	14
Gulf Snapper eggplant caponata pine nuts pea tendrils	26	Malfaldine pork bolognese white wine rosemary grana padano	16
Tagliata  hanger steak salsa verde arugula charred lemon	24	Risotto Verde seasonal veggies citrus mascarpone pea tendrils	20
Fungi anson mills polenta smoked mushroom mushroom conserva demi bitter greens	14	Piadina piada bread garlic aioli romaine house giardiniera provolone pepperoni	14

Pizza

Signore Bianco stracciatella grana padano creamed leek red onion green olive fresno chile fennel pollen add fennel sausage \$2	18	Commandatore garlic oil aged mozzarella ewephoria montasio sopressa fennel sausage prosciutto	18
Salsiccia burrata italian sausage broccolini garlic confit chili flake	18	The Spicy tomato sauce calabrese salami calabrian chile pickled fresnos red onion fontina aged mozzarella lardo petite basil	20
Margherita bianco di napoli tomato sauce fresh mozzarella basil olive oil	14		

Gluten-free pasta and pizza available upon request 3

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

