

*Sofia*  
RESTAURANT  
AND BAR

**DINNER**

## ANTIPASTI

### CARPACCIO

Beef, Figs, Pine Nuts,  
Parmigiano Reggiano, Arugula  
19

### INSALATA DI ARANCE

Citrus, Pistachio, Grilled Fennel,  
Calabrian Olives, Castlefranco  
15

### CROSTINO DI ALICI

White Anchovy Crostini,  
Pecorino, Parsley  
14

### INSALATA VENEZIANA

Radicchio, Chicory, Anchovy,  
Parmigiano Reggiano, Olive Oil  
15

### FIORI DI ZUCCA

Crab Stuffed Zucchini Flowers,  
Parmigiano Reggiano, Truffle  
26

### MOZZARELLA DI BUFALA

Buffalo Mozzarella, Peach,  
Balsamic, Basil  
22

### INSALATA DI POMODORO

Heirloom Tomatoes,  
Spring Onion  
and Watermelon  
19

### POLIPO

Octopus, Rapini, Bomba  
21

### PROSCIUTTO DI PARMA E MELONE

Prosciutto, Melon,  
Ricotta Salata  
19

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## CRUDO

### CAPASANTA

Sea Scallop, Hazelnuts,  
Hazelnut Oil, Basil  
22

### ARAGOSTA

Lobster, Chili, Lemon,  
Scallion  
22

### LUCCIO NERO

Pickarel, Buffalo Yogurt,  
Peas, Mint, Espelette  
19

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## CAVIALE

### CAVIAR

Served with Polenta Cakes, Mascarpone, Chives and Egg  
Beluga 495  
Imperial Osetra 300

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## PASTA

### SPAGHETTINI

Tomato, Basil,  
Parmigiano Reggiano  
24

### ORECCHIETTE

Lamb Ragu, Saffron Raisins,  
Herbs, Bagoss  
27

### LINGUINE

Spinach, Pecorino,  
Lemon  
24

### FETTUCCINE

Lobster, Tomato,  
Chili, Stracciatella  
42

### CAVATELLI

Porcini Cream, Walnuts, Bitter  
Greens, Pecorino  
26

### AGNOLOTTI

Duck, Chanterelles,  
Parsley Oil, Duck Liver  
29

## PESCE

### BRANZINO

Mediterranean Sea Bass,  
Olive Oil, Lemon, Oregano  
39

### SARDINE

Sardines,  
Parsley & Lemon Gremolata,  
Chili, Olive Oil  
32

### ORATA

Sea Bream,  
Parsley, Dill, Capers  
38

### SALMERINO

Arctic Char, Nettle, Ramps,  
Preserved Meyer Lemon  
36

### GRIGLIATA DI PESCE (PAR DUE)

Seasonal Seafood Selection for  
two with Salsa Verde and Fennel  
MP

### SOGLIOLA

Dover Sole,  
Lemon Piccata Sauce  
75

## CARNE

### COTOLETTA ALLA MILANESE

Veal, Lemon, Capers  
38

### POLLO

Heritage Chicken, Figs,  
Swiss Chard  
35

### NODINO DI VITELLO

Milk Fed Veal Chop, Porcini Rub,  
Pistachio, Onion  
75

### BISTECCA ALLA FIORENTINA

32 oz Fiorentina Steak,  
Calabrian Chili, Lemon,  
Olive Oil  
175

### PETTO D'ANATRA

Espresso Duck Breast, Hazelnut,  
Cherry, Black Pepper  
49

### LOMBATA DI MANZO

Bone-In Striploin, Caraway,  
Fennel, Wild Mustard Greens  
97

### COSTOLETTE DI AGNELLO

Lamb Chop, Sumach,  
Sunchoke, Mint  
68

## CONTORNI

### PEPERONI

Peppers, Nduja, Olive Oil,  
Oregano  
12

### POLENTA CON FUNGHI E TARTUFI

Cornmeal, Mushroom, Truffle  
15

### PISAREI

Breadcrumb Dumpling,  
Spring Vegetables  
15

### PATATE

Yellow Potatoes Fire-Roasted,  
Herbs  
12

### BROCCOLETTI

Brocolini, Black Pepper, Lemon  
Oil, Calabrian Chili, Guanciale  
12

### MELANZANE

Eggplant, Tomato, Olive,  
Caper, Celery, Herbs  
12

**EXECUTIVE CHEF:**  
CHRISTINE MAST

**CHEF DE CUISINE:**  
PATRICK MCDONALD

**EXECUTIVE SOUS CHEF:**  
JANE MACDONALD