

*Sofia*  
RESTAURANT  
AND BAR

**DINNER**

**CRUDO****KANPACHI**

Mild White Fish, Meyer Lemon,  
Almond Gremolata, Italian Agretti

19

**TONNO**

Raw Ahi Tuna, Basil, Bergamot,  
Cucamelon, Celery

19

**ARAGOSTA**

Lobster, Chili, Lemon  
Green Onion

22

**COCKTAIL DI ARAGOSTA**

Chilled Lobster with Bomba Cocktail Sauce,  
Horseradish, Lemon

half 36 whole 70

**OSTRICHE**

Selection of East + West Coast Oysters  
Served with White Balsamic Mignonette

6pc 24

**CAVIALE**

Caviar Served with Polenta Cakes,  
Mascarpone, Chives and Egg

Imperial Osetra 300 Beluga 495

**TORRE DI FRUTTI DI MARE**

A Selection of the Finest Raw  
and Chilled Seafood

Platter for two 85 Tower for four 180

**ANTI PASTI****CARPACCIO DI MANZO**

Wagyu, Figs, Pine Nuts, Bread Crumbs,  
Truffle Pecorino, Arugula

24

**FRITTO MISTO**

Crisp Lobster, Shrimp, Calamari, Meyer  
Lemon, Bomba Aioli

27

**POLPO**

Octopus, Rapini,  
Bomba, Lemon

23

**INSALATA DI ARANCE**

Citrus, Olives, Watercress, Sicilian  
Pistachio, Saffron Honey Vinaigrette

17

**INSALATA VENEZIANA**

Bitter greens, green apple, pickled shallots,  
Pecorino, Black Truffle Vinaigrette

26

**INSALATA DI POMODORO**

Heirloom Tomatoes, Basil,  
Balsamic, Ricotta Salata

19

**MOZZARELLA DI BUFALA**

Buffalo Mozzarella, Grilled Peach,  
Balsamic, Basil

22

**PASTA****SPAGHETTI AL POMODORO**

Tomato, Basil, Parmigiano Reggiano

24

**GARGANELLI**

Wild Boar Ragù, San Marzano,  
Parmigiano Reggiano

26

**RIGATONI ALLA VODKA**

Chili, Tomato, Parmigiano Reggiano

24

**LINGUINE ALLE VONGOLE**

New Zealand Clams, Parsley,  
White Wine, Lemon

27

**AGNOLOTTI AL TARTOFO**

Chanterelles, Hazelnuts,  
Ricotta, Black Truffle

29

**FETTUCCINE ALL' ARAGOSTA**

Lobster, Tomato,  
Chili, Stracciatella

42

**PESCE E MOLLUSCO**

**ARAGOSTA**

Atlantic Lobster, Preserved Tomato,  
Bomba Chili  
half **36** whole **70**

**GAMBERETTI**

Wild Shrimp, Grilled Lemon  
per pc **12**

**PESCE**

Freshly caught whole fish, cooked in our wood burning oven & served with your choice of seasoning. Sold by the pound at market price. We recommend approximately one pound per person.\*

Served with your choice of sauce:

*Grilled Lemon, Sea Salt, Olive Oil*  
*Salmoriglio*

*Pepperoncini Salsa Verde*  
*Biscotto, Fennel*

*Dill, Caper, Brown Butter*

\*Fish Served Deboned

**CARNE**

**COTOLETTA ALLA MILANESE**

Breaded Veal, Lemon, Caper, Arugula  
**38**

**BISTECCA WAGYU**

Preserved Tomato, Italian  
Agretti, Smoked Garlic  
**58**

**POLLO**

Porcini Rubbed Chicken Supreme, Wild  
Mushrooms, Roasted Chicken Brodo  
**32**

**FILETTO DI MANZO "ROSSINI"**

Beef Tenderloin, Foie Gras, Vidalia Onion  
**60**

**COSTELETTE DI AGNELLO**

Lamb Chops, Smoked Eggplant,  
Mint Salsa Verde  
**52**

**BISTECCA ALLA FIORENTINA**

32 oz Porterhouse Steak, Calabrian  
Chili, Lemon, Olive Oil  
**175**

**CONTORNI**

**MELANZANE**

Eggplant, Squash, Walnut,  
Olive, Caper  
**14**

**PATATE**

Crisp Yukon Potato,  
Chili, Lemon  
**12**

**CARCIOFI ROMANI**

Crisp Artichoke, Meyer Lemon,  
Basil Pesto  
**16**

**SPINACI**

Spinach, Kohlrabi, Pine Nut,  
Garlic  
**14**

**FAGIOLI**

Borlotti Bean, Pancetta, Tomato, Red Wine,  
Parmesan, Olive Oil, Crouton  
**15**

**CAVOLETTI DI BRUXELLES**

Brussels Sprouts, Chestnuts,  
Brown Butter, Balsamic  
**16**