

*Sofia*  
RESTAURANT  
AND BAR

**DINNER**

**CRUDO****KANPACHI**

Mild White Fish, Meyer Lemon,  
Almond Gremolata

19

**TONNO**

Raw Ahi Tuna, Basil, Bergamot,  
Physalis, Celery

19

**ARAGOSTA**

Lobster, Blood Orange,  
Scallion, Aioli, Chili

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 Blini,  
Mascarpone, Chives and Egg

Imperial Ossetra 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

**ANTIPASTI****CARPACCIO DI MANZO**

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

24

**FRITTO MISTO**

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

24

**POLPO**

Octopus, Pumpkin,  
N'Duja, Pine Nuts

23

**INSALATA DI  
ARUGALA E ZUCCA**

Arugula, Roasted Squash, Pumpkin Seed,  
Almond, Black Truffle, Ricotta Salata

17

**INSALATA VENEZIANA**

Bitter Greens, Green Apple, Pickled Shallots,  
Pecorino, Black Truffle Vinaigrette

16

**INSALATA  
MISTI MOLTO**

Baby Gem, Spinach, Chicories, Olives,  
Salami, Caciocavallo, Chickpeas,  
Croutons, Oregano Vinaigrette

18

**BURRATA**

Italian Cherry Tomatoes, Basil,  
Balsamic, Olive Oil

26

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

Tomato, Basil, Parmigiano Reggiano

24

**GARGANELLI**

Wild Boar Ragu, 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, Lemon

half **36** whole **70**

**GAMBERETTI**

Wild Shrimp, Grilled Lemon

per pc **12**

**BRANZINO**

Sea Bass, Caper Leaf, Lemon

**40**

**ORATA**

Sea Bream, Fennel Soffrito, Butter Sauce

**48**

**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*

*Pepperoncini Salsa Verde*

*Dill, Caper, Brown Butter*

\*Fish Served Deboned

**CARNE**

**COTOLETTA ALLA MILANESE**

Breaded Veal, Lemon, Caper, Arugula

**38**

**BISTECCA WAGYU**

Preserved Tomato, Sorrel, Black 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**

**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**

**BROCCOLETTI**

Soleggiata Tomato, White Balsamic, Garlic

**16**

**MELANZANE ALLA PARMIGIANA**

Breaded Eggplant, Mozzarella, Basil, San Marzano

**16**