



small

Salumi

chef's selection of imported & house-made charcuterie w/ accoutrements

*Beef Crostini**

egg aioli, breakfast radish, pepper cress, capers

*Tuna Crudo**

frisee, shaved fresno peppers, soybeans, lemon

Papas Bravas

fried in duck fat, spicy smoked paprika oil

Romanesco

marinated & roasted, quince sauce, pecorino

Charred Brussels Sprouts

fried mushroom, parsley, agro dolce

Burrata

chef's preparation

House Bread

roasted garlic & herb infused compound butters



medium

*Grilled Octopus**

duck fat potato, castelvetrano olives, pearl onions, arugula, balsamic-oregano vinaigrette, lemon, grilled piadina

The Meatball

fresh tomato sauce, burrata, parmigiano reggiano

Bruschetta

roasted tomatoes, grana padano, burrata

Gnocchi

roasted walnuts, torn herbs, orange zest, lemon-garlic butter, pecorino romano

Hummus²

red pepper & white bean, pickled vegetable salad, grilled piadina

Mixed Salad

cucumber, arugula, castelvetrano olives, grape tomatoes, italian sweet peppers, bocconcini, green goddess vinaigrette, basil

Lil' Caesar

little gem lettuce, white anchovy emulsion, 7 minute egg, cheese crisp, shallot-herb crouton, charred lemon

large

Pappardelle

baby spinach, lemon-goat cheese crema, black garlic & wild mushroom jus

Bucatini

creamy calabrese broth, seared tiger prawns, scallions, shaved italian sweet pepper, house-made breadcrumbs

Orecchiette

wild mushroom, sundried tomato, grilled asparagus tips, garlic, white wine & cream black truffle reduction

Pasta alla Sophia's

nana's bolognese, creamy tomato sauce, house-made mozzarella, parmigiano-reggiano, herbs

*Salmon**

skin on & pan seared, farro succotash, caperberry pan sauce

*Dal Mare**

chef's rotating selection of fresh seafood

*Roasted Chicken**

quartered & confited, pickled vegetables, roasted garlic, calabrese-chicken demi

Pork Collar

slow roasted, pomegranate molasses glaze, charred french beans

*22oz Porter House**

peppercorn rubbed, grilled asparagus, arugula & tomato salad choice of black garlic & truffle butter or marrow butter

@sophiasatx

*For private events email:
events@sophiasaustin.com*

Weds – Sun
5pm - midnight
bar open late

*These items are cooked to order and or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please alert your server if you have any food allergies or dietary restrictions.

