



sup•per club:
a 'destination' where
patrons may enjoy
the whole evening,
from cocktail hour to
after-supper lounge
entertainment.

hot

The Meatball
tomato sauce, basil
add fresh burrata 3

*Baked Clams**
manila clams, breadcrumbs, garlic, parsley,
lemon-shallot-herb butter

Sausage & Peppers
house-made italian sausage, roasted peppers,
roasted garlic

*Grilled Octopus**
crispy shoestring potatoes, roasted red pepper,
macerated tomatoes

Clams & Mussels
manila clams, pei mussels, house-made italian sausage,
cannellini beans, diced tomatoes, baby kale,
white wine, garlic

cold

*Carpaccio**
marinated & lightly seared wagyu, baby arugula,
capers, lemon, parmigiano-reggiano, balsamic

Antipasti
chef's selection of imported, cured & house-made
charcuterie, cheeses, olives, pickled vegetables

Burrata
chef's daily preparation

*Tuna Tartare**
ahi tuna, avocado, calabrese peppers, scallions, capers,
black sesame seeds, orange, aged balsamic, crostini

salad

The Wedge
iceberg, lardons, heirloom cherry tomatoes, crispy leeks,
gorgonzola, egg whites, ranch

*Avocado Salad**
maine lobster, gulf shrimp, baby arugula,
sweet bell peppers, scallions, basil, balsamic

*Caesar**
grilled romaine, charred lemon vinaigrette,
parmesan bagna cauda, crostini, white anchovy

*Chopped**
romaine, arugula, fresh mint & basil, heirloom cherry
tomatoes, avocado, house-made mozzarella, basil citranette
add grilled chicken 6, gulf shrimp 8, prime filet 10

Orzo
crispy quinoa, sun dried tomato romesco, heirloom
cherry tomatoes, broccolini, parmigiano-reggiano





pasta

Capellini al Pesto

imported angel hair pasta, basil pesto, parmigiano-reggiano, toasted pine nuts

Gigli & Spring Lamb

flower shaped pasta, braised spring lamb shank, fava, mint & pistachio pesto, pecorino romano

Cacio e Pepe

house-made black pepper tagliatelle, butter, fresh cracked peppercorn, pecorino romano

Orecchiette Tartufate

cremini mushrooms, asparagus, sun-dried tomatoes, black truffle cream, parmigiano-reggiano, white truffle oil

Pasta alla Sophia's

signature sauce, pancetta, house-made mozzarella

*Linguine Clams**

fresh manila clams, garlic, heirloom cherry tomatoes, white wine, lemon, parsley

*Fusilli Calabrese**

sautéed shrimp, broccolini, calabrese peppers, garlic-chili oil, fresh mint

Fettuccine Bolognese

nonna's recipe

Baked Spaghetti

marinara, béchamel, fresh vegetables, house-made mozzarella

Risotto del Giorno MP

chef's daily selection

meat & seafood

*Petite Filet**

6oz filet of beef tenderloin, bone marrow butter, broccolini sub gorgonzola butter NC sub black truffle butter 5

*Ribeye**

18oz dry aged, extra virgin olive oil, truffle salt, baby arugula, lemon, heirloom cherry tomatoes add bone marrow or gorgonzola butter 3 add black truffle butter 5

*The Chop**

smothered double pork chop, roasted red peppers, caramelized onions, creamy potato puree

Brick Chicken

half amish chicken, garlic, rosemary, lemon, pan jus, fingerling potatoes

*Sea Scallops**

seared U-10, asparagus & pistachio purée, roasted garlic, caramelized onion, grilled corn succotash, crispy guanciale

*Grilled Salmon**

wild caught salmon, grilled asparagus, lemon, thyme

Whole Roasted Fish MP*

lemon, roasted heirloom tomatoes, castelvetro olives, capers, baby kale

Cioppino

traditional seafood soup, saffron-marinara broth, crostini

escorts

Sautéed Broccolini

sweet baby bell peppers

Grilled Asparagus

lemon-thyme oil

Baby Green Beans

arrabbiata sauce, toasted hazelnuts

Fingerling potatoes

garlic, herbs

Creamy Potatoes

pureed yukon gold, roasted garlic, chicken jus

**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.*