



cold

Carpaccio 18*
marinated & lightly seared wagyu, baby arugula,
capers, lemon, parmigiano-reggiano, balsamic

Antipasti 18
chef's selection of imported, cured & house-made
charcuterie, cheeses, olives, pickled vegetables

Burrata 17
chef's daily preparation

Tuna Tartare 21*
ahi tuna, avocado, calabrese peppers, scallions,
house-made pickles, capers, black sesame seeds,
orange, aged balsamic, crostini

Bruschetta 12
grilled garlic toast, whipped house-made ricotta,
roasted heirloom cherry tomatoes, basil pesto,
olive oil, fresh herbs

Nuts & Olives 6
sweet & spicy marcona almonds,
house-marinated olive mix

salad

The Wedge 14
iceberg, lardons, heirloom cherry tomatoes,
crispy leeks, gorgonzola, egg whites, ranch

Avocado Salad 17
maine lobster, gulf shrimp, baby arugula,
sweet bell peppers, scallions, basil, balsamic

Caesar 15
grilled romaine, charred lemon vinaigrette,
parmesan bagna cauda, crostini, white anchovy

Chopped 15
romaine, arugula, fresh mint & basil, heirloom
cherry tomatoes, avocado, house-made mozzarella,
pomegranate seeds, basil citranette

Orzo 14
crispy quinoa, sun dried tomato romesco, heirloom
cherry tomatoes, broccolini, parmigiano-reggiano

to any salad, add grilled chicken 6,
gulf shrimp 8 or prime filet 10

hot

The Meatball 15
tomato sauce, basil
add fresh burrata 3

Polenta "Biscuits" 8
herb compound butter

La Piazza 10
nonna's meatballs, grilled ciabatta, tomato sauce,
parmigiano-reggiano, house-made mozzarella, basil

Grilled Artichoke 10
leaves & hearts, confit garlic & herb-infused
olive oil, lemon aioli

Butternut & Cannellini Cake 12
roasted squash, white beans, chive & garlic
compound butter, prosciutto

Sausage & Peppers 14
house-made italian sausage, roasted peppers,
roasted garlic

Flatbread
- chopped clams, garlic, olive oil,
pecorino romano, oregano 16
- sopresatta, tomato sauce, parmigiano-reggiano,
house-made mozzarella, basil 12
- arugula, garlic, parmigiano-reggiano,
white truffle oil 14 add fried egg 3

Baked Clam Cake 15
manila clams, breadcrumbs, garlic, parsley,
lemon-shallot-herb butter

Short Rib "Arancini" 12
calabrese peppers, charred scallion,
house-made mozzarella

Grilled Octopus 18
broccolini, fingerling potato confit, gremolata

Roasted Vegetables 10
golden beets, parsnips, turnips, fingerling potatoes,
red beet puree, creme fraiche, salsa verde





pasta

Spaghetti al Pesto 19

*fresh basil pesto, parmigiano-reggiano, toasted pine nuts
add fried egg 3*

Cacio e Pepe 19

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

Orecchiette Tartufate 25

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

Pasta alla Sophia's 24

signature sauce, pancetta, house-made mozzarella

Linguine Clams 22*

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

Pasta al Nero 24

*house-made squid ink fettucine, crawfish, fermented
pepper sauce, basil bread crumbs, scallion*

Fettuccine Bolognese 25

house-made pasta, nonna's recipe

Baked Spaghetti 19

*marinara, béchamel, fresh vegetables,
house-made mozzarella*

Risotto del Giorno MP

chef's daily selection

meat & seafood

Petite Filet 35*

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

Ribeye 57*

*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 29*

*smothered double pork chop, roasted red peppers,
caramelized onions, creamy potatoes*

Brick Chicken 25

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

Sea Scallops 35*

*seared U-10, parsnip puree, beluga lentils, pancetta,
fresno coulis, shallot, brown butter*

Grilled Salmon 27*

wild caught salmon, grilled asparagus, lemon, thyme

Pesce del Giorno MP*

chef's daily selection

Whole Grilled Fish MP*

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

escorts

Sautéed Broccolini 9

sweet baby bell peppers

Grilled Asparagus 9

lemon-thyme oil

Pan Seared Cauliflower 9

marinated, salsa verde, fermented chili sauce

Fingerling Potatoes 9

garlic, herbs

Creamy Potatoes 9

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.*