



## 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,  
house-made pickles, capers, black sesame seeds,  
orange, aged balsamic, crostini

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

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

## salad

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

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

*Chopped*  
romaine, arugula, fresh mint & basil, heirloom  
cherry tomatoes, texas grapefruit, pickled red onion,  
house-made mozzarella, basil citranette

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

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

## hot

*The Meatball*  
tomato sauce, basil  
add fresh burrata 3

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

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

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

*Flatbread*  
- chopped clams, garlic, olive oil,  
pecorino romano, oregano  
- soppressata, tomato sauce, parmigiano-reggiano,  
house-made mozzarella, basil  
- arugula, garlic, parmigiano-reggiano,  
white truffle oil add fried egg

*Baked Clam Cake*  
fresh clams, breadcrumbs, garlic, parsley,  
lemon-shallot-herb butter

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

*Grilled Octopus*  
broccolini, fingerling potato confit, gremolata





## pasta

### *Spaghetti al Pesto*

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

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

### *Pasta al Nero*

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

### *Fettuccine Bolognese*

*house-made pasta, nonna's recipe*

### *Baked Spaghetti*

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

### *Risotto del Giorno MP*

*chef's daily selection*

## meat & seafood

### *Filet Mignon\**

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

### *Qualcosa di Nuovo MP*

*chef's rotating selection of beef or game*

### *The Chop\**

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

### *Brick Chicken*

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

### *Sea Scallops\**

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

### *Grilled Salmon\**

*wild caught salmon, grilled asparagus, lemon, thyme*

### *Pesce del Giorno\* MP*

*chef's daily selection*

## escorts

### *Sautéed Broccolini*

*sweet baby bell peppers*

### *Grilled Asparagus*

*lemon-thyme oil*

### *Pan Seared Cauliflower*

*marinated, salsa verde, fermented chili sauce*

### *Fingerling Potatoes*

*garlic, herbs*

### *Creamy Potatoes*

*pureed yukon gold, roasted garlic, chicken jus*

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*\*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.*