

TRATTORIA SOFIA

THE OUTLAW MENU

A Pre-Rodeo Prix Fixe
Monday-Friday 4-6pm
Three Courses | 39

THE WATERIN' HOLE

- Ranch Water* | código blanco tequila, fever-tree club soda, lime 17
Ranch Rita | código blanco tequila, cointreau, italicus, lime, agave 17
Espresso Ranchtini | absolut vodka, mr black coffee liqueur 17
Gold Fashioned | whistlepig piggyback rye 6 year, jameson irish whiskey,
house-made cabernet simple syrup 18

APPETIZERS

CHOOSE ONE

- Caesar Salad* | baby romaine lettuce, crispy baguette, shaved parmesan, caesar dressing
Wood Roasted Beets | smoky labneh, pears, aged balsamic, evoo, toasted sicilian pistachio, smoked chili
Tuscan Kale Salad | smoked chili, garlic pecorino dressing, breadcrumbs, parmesan, basil, mint
Whipped Ricotta | warm spicy honey, fried garlic, calabrese pepper, mint, toasted ciabatta

ENTRÉES

CHOOSE ONE

- Cacio e Pepe* | tonnarelli pasta, pecorino romano, black pepper (vg) | add shaved black truffle +30
Sicilian Pesto Bucatini | whipped ricotta, toasted pistachios, mint, basil, pepperoncini
Heritage Chicken Parmesan | tomato basil sauce, blistered hot & sweet peppers, parmesan
Roasted Verlasso Salmon | crispy potatoes, cherry tomatoes, salsa verde | add jumbo lump crab +20
Chicken Marsala | roasted chicken breast, creamy marsala mushroom sauce
Rigatoni alla Vodka | creamy vodka sauce, parmesan, calabrian chili
20 oz Bone-In Ribeye | gorgonzola dolce, aged balsamic, fire roasted tomatoes, braised radicchio | +40
| add a side of pasta to any dish above +8

DESSERTS

CHOOSE ONE

- Vanilla Bean Panna Cotta* | berries, brown butter crumbles
Gelato | amaretto cherry with shaved almonds | make it an affogato +8
Tiramisu | mascarpone, savoiardi, espresso, cocoa

A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs.
We appreciate your understanding and continued support.