TRATTORIA SOFIA

# Large Party Event Menu

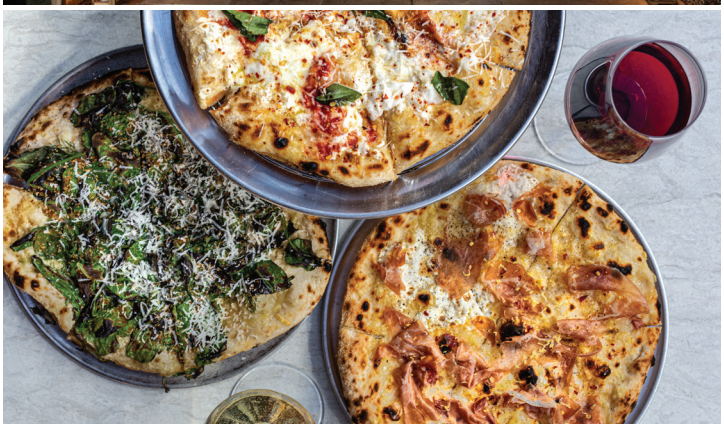
Trattoria Sofia is a Berg Hospitality Group concept serving authentic, rustic Italian food in an intimate, romantic setting. With a focus on seasonal items, fresh ingredients and market availability, the menu features classic dishes served with a new twist. Due to the nature of our dishes, we can accommodate larger parties (11 people or more) with family-style service on our beautiful covered and climate-controlled terrace. We offer pre-set, large group menus at varying prices based on the number of courses and food options selected.

Please note, the price per person shown does not include beverages, taxes or a 24% service charge. Final payment is due in full the day of the event by cash or credit card. The reservation of your large party is not confirmed until we receive the completed credit card authorization form and your final menu selections. If the reservation is canceled in less than 48 hours of the reservation time, a 50% cancellation fee will be charged to the credit card on file. The fee will be calculated based on the agreed-upon price per person and the number of people reserved.

**For more information and to book your party, please contact our events team: party@trattoriasofia.com or 713.804.3317**









# Lunch A

$45 per person*

*(*plus taxes & 24% service charge)*

This menu will be served family style based on your selections.

## To Start

### Bread Basket

homemade sliced ciabatta al latte & sesame semolina w/ EVOO & smoked paprika aioli *(*vg)*

## Antipasti

*(Choice of 2)*

### Ricotta di Pecora

whipped sheep's milk ricotta, warm spicy honey, fried garlic, black pepper, peperoncini Calabrese & mint w/ toasted ciabatta *(*vg)*

### Spiedini de Fontina E Prosciutto

fire-roasted, prosciutto wrapped skewers of fontina, rosemary, EVOO & black pepper

### Fritelle di Cacio e Pepe

cheese fritter, black pepper & Parmigiano-Reggiano *(*vg)*

### Cavalo Nero

Tuscan kale, smoked chili, garlic pecorino dressing, toasted parmesan breadcrumbs, Parmigiano-Reggiano, basil & mint *(*vg)*

### Barbabietole Arrosto

wood-roasted beets, smokey labneh, pears, aged balsamic, EVOO, black pepper, toasted Sicilian pistachios & smoked chili *(*vg)*

### Caponata Siciliana

eggplant, celery, capers, onions, green olives, tomatoes, basil, pine nuts & Calabrian chili *(*v)*

*vg (vegetarian) | *v (vegan)

# Secondi

*(Choice of 3)*

## Verde Pizza

spinach, kale, dill, basil, fontina, caciocavallo, fior di latte, lemon zest, smoked chili, EVOO & Parmigiano-Reggiano breadcrumbs *(*vg)*

## Margherita D.O.C. Pizza

tomato, basil, mozzarella di Bufala, fior di latte, EVOO, peperoncini Calabrese & Parmigiano-Reggiano *(*vg)*

## Bucatini Alla Pesto Siciliano

bucatini, Sicilian pesto, whipped ricotta, pecorino, toasted pistachio, mint, basil, lemon zest & peperoncini *(*vg)*

## Casarece alla Norma

spicy tomato sauce, fried eggplant, peperoncini, basil, ricotta salata & toasted breadcrumbs *(*vg)*

## Panini Con Mozzarella Di Bufala E Pesto

grilled homemade ciabatta roll, Mozzarella di Bufala, basil, EVOO & pistachio pesto *(*vg)*

## Panin Con Melanzane All'Arrabiata

grilled eggplant sandwich, spicy tomato sauce & caciocavallo cheese *(*vg)*

## Panini Con Salumi E Rapini

pressed Italian cold cut sandwich w/ broccoli rabe & Fontina Val d'Aosta cheese

## Pane E Panelle

Sicilian sesame semolina roll, fried chickpea fritters, lemon, parsley, black pepper & spicy paprika aioli *(*vg)*

## Pollo alla Parmigiana

breaded chicken cutlet, tomato basil sauce, blistered hot & sweet peppers & Parmigiano-Reggiano

## Pesce Platessa Alla Siciliana

pan-seared East coast flounder, olives, capers, red onions, pine nuts, lemon, EVOO, peperoncini Calabrese & oregano

**vg (vegetarian) | *v (vegan)*

# Contorni

*(Choice of 2)*

### Spinaci
spinach, garlic, EVOO, Calabrian chili & lemon *(*v)*

### Patate a Limone
crispy lemon & rosemary potatoes w/ spicy aioli *(*vg)*

### Cavalo Nero, Senape Toscano
mustard greens, kale, EVOO, pancetta, garlic & black pepper

### Rapini All'aglio Olio e Fiore Sardo
broccoli rabe, EVOO & smoked Sardinian pecorino cheese *(*vg)*

# Dolce

*(Choice of 2 + complimentary Italian sesame cookies)*

### Budino Al Caramella
caramel-butterscotch pudding, gianduja, cream & sea salt

### Torta Di Cioccolate Al Pistacchio
gooey chocolate cake, pistachios, kumquat marmalade & sage

### Torta Di Olio D'Oliva Di Agrumi
olive oil cake w/ citrus & whipped ricotta

### Gelato
seasonal selection

### Tiramisu (+$10 per Serving)
coffee tiramisu, coffee syrup, chocolate & cookies

**vg (vegetarian) | *v (vegan)*

# Lunch B

$65 per person*

*(*plus taxes & 24% service charge)*

This menu will be served family style based on your selections.

## To Start

### Bread Basket

homemade sliced ciabatta al latte & sesame semolina w/ EVOO & smoked paprika aioli *(*vg)*

## Antipasti

*(Choice of 2)*

### Ricotta di Pecora

whipped sheep's milk ricotta, warm spicy honey, fried garlic, black pepper, peperoncini Calabrese & mint w/ toasted ciabatta *(*vg)*

### Salsa Di Ceci E Zucca

pumpkin-chickpea dip, toasted pumpkin seeds, EVOO, crispy kale, basil & Calabrian chili w/ toasted ciabatta *(*v)*

### Spiedini de Fontina E Prosciutto

fire-roasted, prosciutto wrapped skewers of fontina, rosemary, EVOO & black pepper

### Cavalo Nero

Tuscan kale, smoked chili, garlic pecorino dressing, toasted parmesan breadcrumbs, Parmigiano-Reggiano, basil & mint *(*vg)*

### Barbabietole Arrosto

wood-roasted beets, smokey labneh, pears, aged balsamic, EVOO, black pepper, toasted Sicilian pistachios & smoked chili *(*vg)*

### Caponata Siciliana

eggplant, celery, capers, onions, green olives, tomatoes, basil, pine nuts & Calabrian chili *(*v)*

### Verde Pizza

spinach, kale, dill, basil, fontina, caciocavallo, fior di latte, lemon zest, smoked chili, EVOO & Parmigiano-Reggiano breadcrumbs *(*vg)*

### Margherita D.O.C. Pizza

tomato, basil, mozzarella di Bufala, fior di latte, EVOO, peperoncini Calabrese & Parmigiano-Reggiano *(*vg)*

*vg (vegetarian) | *v (vegan)

# Secondi

*(Choice of 3)*

### Cacio e Pepe
tonnarelli, Pecorino Romano & black pepper *(*vg)*

### Casarece alla Norma
spicy tomato sauce, fried eggplant, peperoncini, basil, ricotta salata & toasted breadcrumbs *(*vg)*

### Panini Con Mozzarella Di Bufala E Pesto
grilled homemade ciabatta roll, Mozzarella di Bufala, basil, EVOO & pistachio pesto *(*vg)*

### Panini Con Salumi E Rapini
pressed Italian cold cut sandwich w/ broccoli rabe & Fontina Val d'Aosta cheese

### Pollo alla Parmigiana
breaded chicken cutlet, tomato basil sauce, blistered hot & sweet peppers, Parmigiano-Reggiano

### Gamberi fra Diavolo
spicy pan-fried shrimp, smokey & spicy tomato sauce, parsley, garlic, peperoncini & lemon

### Pesce Platessa Alla Siciliana
pan-seared East coast flounder, olives, capers, red onions, pine nuts, lemon, EVOO, peperoncini Calabrese & oregano

# Contorni

*(Choice of 2)*

### Spinaci
spinach, garlic, EVOO, Calabrian chili & lemon *(*v)*

### Patate a Limone
crispy lemon & rosemary potatoes w/ spicy aioli *(*vg)*

### Cavalo Nero, Senape Toscano
mustard greens, kale, EVOO, pancetta, garlic & black pepper

### Rapini All'aglio Olio e Fiore Sardo
broccoli rabe, EVOO & smoked Sardinian pecorino cheese *(*vg)*

# Dolce

*(Choice of 2 + complimentary Italian sesame cookies)*

### Budino Al Caramella
caramel-butterscotch pudding, gianduja, cream & sea salt

### Torta Di Cioccolate Al Pistacchio
gooey chocolate cake, pistachios, kumquat marmalade & sage

### Torta Di Olio D'Oliva Di Agrumi
olive oil cake w/ citrus & whipped ricotta

### Gelato
seasonal selection

### Tiramisu (+$10 per Serving) | coffee tiramisu, coffee syrup, chocolate & cookies

**vg (vegetarian) | *v (vegan)*

# Dinner A

$65 per person*

*(*plus taxes & 24% service charge)*

This menu will be served family style based on your selections.

## To Start

### Bread Basket

homemade sliced ciabatta al latte & sesame semolina w/ EVOO & smoked paprika aioli *(*vg)*

## Antipasti

*(Choice of 2)*

### Ricotta di Pecora

whipped sheep's milk ricotta, warm spicy honey, fried garlic, black pepper, peperoncini Calabrese & mint w/ toasted ciabatta *(*vg)*

### Salsa Di Ceci E Zucca

pumpkin-chickpea dip, toasted pumpkin seeds, EVOO, crispy kale, basil & Calabrian chili w/ toasted ciabatta *(*v)*

### Spiedini de Fontina E Prosciutto

fire-roasted, prosciutto wrapped skewers of fontina, rosemary, EVOO & black pepper

### Cavalo Nero

Tuscan kale, smoked chili, garlic pecorino dressing, toasted parmesan breadcrumbs, Parmigiano-Reggiano, basil & mint *(*vg)*

### Barbabietole Arrosto

wood-roasted beets, smokey labneh, pears, aged balsamic, EVOO, black pepper, toasted Sicilian pistachios & smoked chili *(*vg)*

### Caponata Siciliana

eggplant, celery, capers, onions, green olives, tomatoes, basil, pine nuts & Calabrian chili *(*v)*

### Verde Pizza

spinach, kale, dill, basil, fontina, caciocavallo, fior di latte, lemon zest, smoked chili, EVOO & Parmigiano-Reggiano breadcrumbs *(*vg)*

### Margherita D.O.C. Pizza

tomato, basil, mozzarella di Bufala, fior di latte, EVOO, peperoncini Calabrese & Parmigiano-Reggiano *(*vg)*

*vg (vegetarian) | *v (vegan)

# Secondi

*(Choice of 3)*

### Cacio e Pepe
tonnarelli, Pecorino Romano & black pepper *(*vg)*

### Casarece alla Norma
spicy tomato sauce, fried eggplant, peperoncini, basil, ricotta salata & toasted breadcrumbs *(*vg)*

### Pollo alla Parmigiana
breaded chicken cutlet, tomato basil sauce, blistered hot & sweet peppers & Parmigiano-Reggiano

### Gamberi fra Diavolo
spicy pan-fried shrimp, smokey & spicy tomato sauce, parsley, garlic, peperoncini & lemon

### Coda di Rospo di Salsa Verde
pan-roasted monkfish, garlic, EVOO, lemon, mint, basil, parsley, peperoncini & braised fennel

# Contorni

*(Choice of 2)*

### Spinaci
spinach, garlic, EVOO, Calabrian chili & lemon *(*v)*

### Patate a Limone
crispy lemon & rosemary potatoes w/ spicy aioli *(*vg)*

### Cavalo Nero, Senape Toscano
mustard greens, kale, EVOO, pancetta, garlic & black pepper

### Rapini All'aglio Olio e Fiore Sardo
broccoli rabe, EVOO & smoked Sardinian pecorino cheese *(*vg)*

# Dolce

*(Choice of 2 + complimentary Italian sesame cookies)*

### Budino Al Caramella
caramel-butterscotch pudding, gianduja, cream & sea salt

### Torta Di Cioccolate Al Pistacchio
gooey chocolate cake, pistachios, kumquat marmalade & sage

### Torta Di Olio D'Oliva Di Agrumi
olive oil cake w/ citrus & whipped ricotta

### Gelato
seasonal selection

### Tiramisu (+$10 per Serving)
coffee tiramisu, coffee syrup, chocolate & cookies

**vg (vegetarian) | *v (vegan)*

# Dinner B

$85 per person*

*(*plus taxes & 24% service charge)*

This menu will be served family style based on your selections.

## To Start

### Bread Basket
homemade sliced ciabatta al latte & sesame semolina w/ EVOO & smoked paprika aioli *(*vg)*

### Chef's Bruschetta

### Ricotta di Pecora
whipped sheep's milk ricotta, warm spicy honey, fried garlic, black pepper, peperoncini Calabrese & mint w/ toasted ciabatta *(*vg)*

## Aperitivo

*(Choice of 1)*

### Spiedini de Fontina E Prosciutto
fire-roasted, prosciutto wrapped skewers of fontina, rosemary, EVOO & black pepper

### Cavalo Nero
Tuscan kale, smoked chili, garlic pecorino dressing, toasted parmesan breadcrumbs, Parmigiano-Reggiano, basil & mint *(*vg)*

### Barbabietole Arrosto
wood-roasted beets, smokey labneh, pears, aged balsamic, EVOO, black pepper, toasted Sicilian pistachios & smoked chili *(*vg)*

### Caponata Siciliana
eggplant, celery, capers, onions, green olives, tomatoes, basil, pine nuts & Calabrian chili *(*v)*

### Fritto Misto
lightly fried squid & shrimp, capers, peperoncini Calabrese, parsley, lemon, paprika & saffron aioli

*vg (vegetarian) | *v (vegan)

# Primi

*(Choice of 2)*

### Verde Pizza
spinach, kale, dill, basil, fontina, caciocavallo, fior di latte, lemon zest, smoked chili, EVOO & Parmigiano-Reggiano breadcrumbs *(*vg)*

### Margherita D.O.C. Pizza
tomato, basil, mozzarella di Bufala, fior di latte, EVOO, peperoncini Calabrese & Parmigiano-Reggiano *(*vg)*

### Prosciutto Pizza
fontina, taleggio, Parmigiano-Reggiano, sheep's milk ricotta, Prosciutto di Parma, black pepper, EVOO, lemon zest & spicy honey

### Cacio e Pepe
tonnarelli, Pecorino Romano & black pepper *(*vg)*

### Bucatini Alla Pesto Siciliano
bucatini, Sicilian pesto, whipped ricotta, pecorino, toasted pistachio, mint, basil, lemon zest & peperoncini *(*vg)*

### Casarece alla Norma
spicy tomato sauce, fried eggplant, peperoncini, basil, ricotta salata & toasted breadcrumbs *(*vg)*

# Secondi

*(Choice of 2)*

### Pollo alla Parmigiana
breaded chicken cutlet, tomato basil sauce, blistered hot & sweet peppers & Parmigiano-Reggiano

### Vitello alla Milanese
veal milanese, castelfranco salad, clarified butter & lemon

### Pesce Spada alla Siciliana
pan-seared East coast swordfish, olives, capers, red onions, pine nuts, lemon, EVOO, peperoncini Calabrese & oregano

### Gamberi fra Diavolo
spicy pan-fried shrimp, smokey & spicy tomato sauce, parsley, garlic, peperoncini & lemon

### Coda di Rospo di Salsa Verde
pan-roasted monkfish, garlic, EVOO, lemon, mint, basil, parsley, peperoncini & braised fennel

**vg (vegetarian) | *v (vegan)*

# Contorni

*(Choice of 2)*

### Spinaci
spinach, garlic, EVOO, Calabrian chili & lemon *(*v)*

### Patate a Limone
crispy lemon & rosemary potatoes w/ spicy aioli *(*vg)*

### Cavalo Nero, Senape Toscano
mustard greens, kale, EVOO, pancetta, garlic & black pepper

### Rapini All'aglio Olio e Fiore Sardo
broccoli rabe, EVOO & smoked Sardinian pecorino cheese *(*vg)*

# Dolce

*(Choice of 2 + complimentary Italian sesame cookies)*

### Budino Al Caramella
caramel-butterscotch pudding, gianduja, cream & sea salt

### Torta Di Cioccolate Al Pistacchio
gooey chocolate cake, pistachios, kumquat marmalade & sage

### Torta Di Olio D'Oliva Di Agrumi
olive oil cake w/ citrus & whipped ricotta

### Gelato
seasonal selection

### Tiramisu (+$10 per Serving)
coffee tiramisu, coffee syrup, chocolate & cookies

*vg (vegetarian) | *v (vegan)

# Dinner C

$125 per person*

*(*plus taxes & 24% service charge)*

This menu will be served family style based on your selections.

## To Start

### Bread Basket
homemade sliced ciabatta al latte & sesame semolina w/ EVOO & smoked paprika aioli *(*vg)*

### Chef's Bruschetta

### Ricotta di Pecora
whipped sheep's milk ricotta, warm spicy honey, fried garlic, black pepper, peperoncini Calabrese & mint w/ toasted ciabatta *(*vg)*

## Aperitivo

*(Choice of 2)*

### Spiedini de Fontina E Prosciutto
fire-roasted, prosciutto wrapped skewers of fontina, rosemary, EVOO & black pepper

### Cavalo Nero
Tuscan kale, smoked chili, garlic pecorino dressing, toasted parmesan breadcrumbs, Parmigiano-Reggiano, basil & mint *(*vg)*

### Barbabietole Arrosto
wood-roasted beets, smokey labneh, pears, aged balsamic, EVOO, black pepper, toasted Sicilian pistachios & smoked chili *(*vg)*

### Caponata Siciliana
eggplant, celery, capers, onions, green olives, tomatoes, basil, pine nuts & Calabrian chili *(*v)*

### Fritto Misto
lightly fried squid & shrimp, capers, peperoncini Calabrese, parsley, lemon, paprika & saffron aioli

*vg (vegetarian) | *v (vegan)

# Primi

*(Choice of 2)*

### Pizza Verde
spinach, kale, dill, basil, fontina, caciocavallo, fior di latte, lemon zest, smoked chili, EVOO & Parmigiano-Reggiano breadcrumbs *(*vg)*

### Pizza Margherita D.O.C.
tomato, basil, mozzarella di Bufala, fior di latte, EVOO, peperoncini Calabrese & Parmigiano-Reggiano *(*vg)*

### Pizza Prosciutto
fontina, taleggio, Parmigiano-Reggiano, sheep's milk ricotta, Prosciutto di Parma, black pepper, EVOO, lemon zest & spicy honey

### Cacio e Pepe
tonnarelli, Pecorino Romano & black pepper *(*vg)*

### Bucatini Alla Pesto Siciliano
bucatini, Sicilian pesto, whipped ricotta, pecorino, toasted pistachio, mint, basil, lemon zest & peperoncini *(*vg)*

### Casarece alla Norma
spicy tomato sauce, fried eggplant, peperoncini, basil, ricotta salata & toasted breadcrumbs *(*vg)*

### Ragù d'Agnello
campanelle, lamb ragù, tomato, sage, rosemary & Parmigiano-Reggiano

# Secondi

*(Choice of 3)*

### Pollo alla Parmigiana
breaded chicken cutlet, tomato basil sauce, blistered hot & sweet peppers & Parmigiano-Reggiano

### Costata di Manzo al Gorgonzola Dolce
20oz bone-in ribeye, gorgonzola dolce, aged balsamic, fire-roasted tomatoes & braised radicchio

### Vitello alla Milanese
veal milanese, castelfranco salad, clarified butter & lemon

### Pesce Spada alla Siciliana
pan-seared East coast swordfish, olives, capers, red onions, pine nuts, lemon, EVOO, peperoncini Calabrese & oregano

### Gamberi fra Diavolo
spicy pan-fried shrimp, smokey & spicy tomato sauce, parsley, garlic, peperoncini & lemon

### Coda di Rospo di Salsa Verde
pan-roasted monkfish, garlic, EVOO, lemon, mint, basil, parsley, peperoncini & braised fennel

*vg (vegetarian) | *v (vegan)

# Contorni

*(Choice of 2)*

### Spinaci
spinach, garlic, EVOO, Calabrian chili & lemon *(*v)*

### Patate a Limone
crispy lemon & rosemary potatoes w/ spicy aioli *(*vg)*

### Cavalo Nero, Senape Toscano
mustard greens, kale, EVOO, pancetta, garlic & black pepper

### Rapini All'aglio Olio e Fiore Sardo
broccoli rabe, EVOO & smoked Sardinian pecorino cheese *(*vg)*

# Dolce

*(Choice of 2 + complimentary Italian sesame cookies)*

### Budino Al Caramella
caramel-butterscotch pudding, gianduja, cream & sea salt

### Torta Di Cioccolate Al Pistacchio
gooey chocolate cake, pistachios, kumquat marmalade & sage

### Torta Di Olio D'Oliva Di Agrumi
olive oil cake w/ citrus & whipped ricotta

### Gelato
seasonal selection

### Tiramisu (+$10 per Serving)
coffee tiramisu, coffee syrup, chocolate & cookies