



## WINE SPECIALS

- Dom Perignon, Brut, Reims | \$295  
Gambino 'Gold', Prosecco Superiore, Brut, Valdobbiadene | \$50  
Cordero Di Montezemolo, Arneis, Piemonte | \$50  
Jordan, Chardonnay, Russian River Valley | \$75  
Caparzo, Brunello di Montalcino, Toscana | \$85  
Gaja Ca' Marcanda 'Promis', Bolgheri | \$90  
Caymus, Cabernet Sauvignon, Napa Valley 1ltr | \$145

## \$25 LUNCH MENU\*

Offered Thursday, August 1st - Monday, September 30th

### Primi

(Choice of 1)

**INSALATA MISTICANZA** | mixed garden greens, shaved fennel, green apple, lemon & black pepper vinaigrette (vg)

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

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

**FRITTO MISTO** | lightly fried squid & shrimp, capers, peperoncino Calabrese, parsley, lemon, paprika & saffron aioli (+\$12)

### Secondi

(Choice of 1)

**SCAROLA ARROSTO** | fire-roasted escarole, spicy garlic anchovy vinaigrette, pecorino fiore sardo, crispy toasted breadcrumbs & parsley oil

**MARGHERITA D.O.C.** | tomato, basil, mozzarella di Bufala, fior di latte, EVOO, peperoncino Calabrese, Parmigiano-Reggiano (vg)

**CACIO E PEPE** | tonnanelli, Pecorino Romano & black pepper (vg) | **Add shaved Black Truffles (+\$30)**

**BUCATINI ALLA PESTO SICILIANO** | bucatini, Sicilian pesto, whipped ricotta, pecorino, toasted pistachio, mint, basil, lemon zest & peperoncini (\*vg)

**POLLO ALLA PARMIGIANA** | breaded chicken cutlet, tomato basil sauce, blistered hot & sweet peppers, Parmigiano-Reggiano

**META DI FILETTO DI BRANZINO ALFORNO** | half mediterranean Seabass roasted with pinot grigio berry capers, kalamata olives, cherry tomatoes, peperoncino, lemon

**Add a side of pasta to any dish above for an additional +\$8.**

### Dolci

(Add a dessert for an additional \$8)

**VANILLA BEAN PANNACOTTA** | berries, brown butter crumbles

**TORTA DI OLIO D'OLIVA** | olive oil cake with citrus & whipped cream

**TIRAMISU** | mascarpone, savoiardi, espresso, cocoa

THANK YOU FOR DINING WITH US!

**Trattoria Sofia will donate \$1 from each \$25 HRW dinner sold.**

*\*(Wine, beverages, tax & gratuity not included. No shared plates or substitutions. Available for dine-in only.)*

*\*\*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy.*



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## \$39 DINNER MENU\*

Offered Thursday, August 1st - Monday, September 30th

### Primi

(Choice of 1)

- INSALATA CAESAR | baby romaine lettuce, crispy baguette, shaved Parmigiana, Caesar dressing (vg)  
CROSTINI DI GAMBERI ARRABIATTA | crispy shrimp, spicy tomato sauce, smokey labneh, dill & fennel pollen  
BARBABIETOLINA ARROSTO | wood-roasted beets, smokey labneh, pears, aged balsamic, EVOO, black pepper, toasted Sicilian pistachios & smoked chili (vg)  
MARGHERITA D.O.C. | tomato, basil, mozzarella di Bufala, fior di latte, EVOO, peperoncino Calabrese, Parmigiano-Reggiano (vg)  
RICOTTA DI PECORA | whipped sheep's milk ricotta, warm spicy honey, fried garlic, black pepper, peperoncino Calabrese & mint w/ toasted ciabatta (vg)  
LAMB MEATBALLS | Sicilian lamb meat balls served w/ savory tomato basil sauce (+\$10)

### Secondi

(Choice of 1)

- CACIO E PEPE | tonnarelli, Pecorino Romano & black pepper (vg) | Add shaved Black Truffles (+\$30)  
BUCATINI ALLA PESTO SICILIANO | bucatini, Sicilian pesto, whipped ricotta, pecorino, toasted pistachio, mint, basil, lemon zest & pepperoncini (\*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, pepperoncini & lemon  
VERLASSO SALMON | green pea and mint puree over parmesan risotto with pancetta  
POLLO AL MATTONE | Italian Roast Chicken Under a Brick served with potatoes, olives, heirloom tomatoes & rapini  
VITELLO ALLA MILANESE | veal milanese, arugula salad, salsa verde & lemon (+\$25)  
COSTATA DI MANZO AL GORGONZOLA DOLCE\* | 20oz bone-in ribeye, gorgonzola dolce, aged balsamic, fire-roasted tomatoes & braised radicchio (+\$35)

Add a side of pasta to any dish above for an additional +\$8.

### Dolci

(Choice of 1)

- VANILLA BEAN PANNACOTTA | berries, brown butter crumbles  
TORTA DI OLIO D'OLIVA | olive oil cake with citrus & whipped cream  
TIRAMISU | mascarpone, savoiardi, espresso, cocoa

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