



TRATTORIA
SOFIA



HOUSTON TIDBITS BOOZY BRUNCH

\$55/person

1ST COURSE

(Choice of 1)

BURRATA CITRUS SALAD

Orange, grapefruit, blood orange, shaved fennel, micro greens, crispy garlic & pine nuts

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)*

BRUSCHETTA DI GRANCHIO

toasted ciabatta w/ avocado, lemon & olive oil, jumbo lump crab meat, smoked paprika aioli

RICOTTA DI PECORA

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

2ND COURSE

(Choice of 1)

SICILIAN FRITTATA W/ POTATOES & ZUCCHINI

Eggs, Fontina cheese, basil, parsley, salt and pepper

PIZZA DA COLAZIONE

eggs, sundried tomatoes, mushrooms, Italian sausages, basil, EVOO

BENEDICTO AL PURGATORIO

toasted mozzarella crostini, tomato basil sugo, prosciutto di parma, two poached eggs, Calabrian tomato hollandaise

POLENTA FRA DIAVOLO

creamy polenta, spicy tomato sauce, pan-seared shrimp, crispy garlic, lemon, parsley

FOCACCIA DI MIRTILLO

housemade blueberry focaccia French toast, balsamic macerated blackberries, honey-whipped mascarpone, crispy speck, fried sage leaves

3RD COURSE

(Choice of 1)

GELATO CON BRIOCHE

homemade sweet brioche, fior de latte, pistachio & strawberry sauce

TORTA DI OLIO D'OLIVA

Olive Oil Cake w/ Citrus & Whipped Ricotta