



TRATTORIA SOFIA

HOUSTON RESTAURANT WEEKS 2025

\$39 DINNER MENU

COCKTAIL & WINE SPECIALS

- Opulent Espresso Martini | 18
- Gold Fashioned | 18
- Entourage, Rose, Cote De Provence | 65
- Emmolo, Sauvignon Blanc, Napa | 68
- Belle Glos 'Balade' Pinot Noir, Russian River Valley | 85
- Ehlers, Cabernet Sauvignon, Napa | 125
- Altamura, Cabernet Sauvignon, Napa | 175

APPETIZERS

Choose One

- Caesar Salad** | baby romaine lettuce, crispy baguette, shaved parmesan, Caesar dressing
- Wood Roasted Beets** | smokey 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 w/ 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 Pannacotta** | berries, brown butter crumbles
- Gelato** | amaretto cherry with shaved almonds | make it an affogato +8
- Tiramisu** | mascarpone, savoiardi, espresso, cocoa

TRATTORIA SOFIA WILL DONATE \$3 FROM EACH DINNER SOLD.

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.

