



Sofias Specials Menu

Salads

Fennel Salad with mixed greens, orange, carrots, cherry tomatoes, raspberries, feta cheese, apple vinegar dressing.

Beet Salad arugula, goat cheese, celery, onions, crispy almonds in red wine vinaigrette.

Mango Salad red peppers, jalapeño, basil, mint walnuts, fried goat cheese in italian dressing.

Green Salad mixed greens, almonds, cucumber, orange, shaved parmesan with a lemon vinaigrette.

Appetizers

Stuffed Pepper with risotto, sausage in marinara sauce with melted mozzarella on top.

New Zealand Mussels with tomato concasse served with cocktail sauce.

Stuffed Portobello with crabmeat in garlic cream sauce.

Scungilli Fra diavolo in a spicy marinara sauce

Entrees

Grilled Filet Mignon and Shrimp Scampi served with mashed potatoes and broccoli rabe.

Grilled Rack of Lamb with baked sweet potato, asparagus in rosemary sauce.

Grilled Swordfish in livornese sauce served with broccoli rabe and roasted potatoes

Gnocchi Bolognese in a rich meat sauce with melted mozzarella cheese on top.

Veal Oscar with jumbo lump crabmeat, asparagus in a bearnaise sauce over sauteed spinach and mashed potato.

Chicken Valdostano topped with prosciutto, fontina cheese in a white wine sauce over linguine.

Roasted Chicken on the Bone pizzaiola over cheese risotto.

Grilled Ribeye Giambotta with hot Sausage, hot cherry peppers, mushrooms, potatoes in brown sauce.

Dover Sole Oreganata with shrimp over corn risotto in a lemon sauce

Pan Seared Scallops over homemade fusilli in a rich tomato basil sauce.

Baked Chilean Sea Bass over fettuccine in a fra diavolo sauce.

Garlic Shrimp over blackened linguine with fennel, cherry tomatoes and fresh basil.