



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.

String Bean Salad with tomato, onions, basil, fresh mozzarella in vinaigrette

Chop Salad salami, ham, provolone cheese, tomatoes, onions, olives, iceberg lettuce in italian dressing

Appetizers

Shrimp Cocktail jumbo shrimp served with cocktail sauce

Grilled Octopus arugula, roasted peppers, fingerling potatoes, capers in chives dressing.

Stuffed Artichoke with bread crumbs, parmigiano cheese, capers, anchovies in lemon sauce

Burrata Cheese arugula, grilled asparagus, tomatoes in EVO & Chive dressing.

Entrees

Sofia's Easter Spiral Ham Slow cooked Ham served with roasted cauliflower, cabbage, and a side of applesauce.

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

Pan Seared Scallop over yellow risotto with pesto sauce on top.

Red Snapper Marechiara with shrimp and clams in lite tomato basil sauce over fettuccine pasta

Grilled Ribeye Steak with melted gorgonzola cheese on top in red wine reduction sauce served with broccoli rabe and long hot peppers.

Stuffed Shrimp with crabmeat over yellow risotto in champagne sauce.

Chicken Rollatini stuffed with ham, sun dried tomatoes, spinach and provolone cheese in mushroom sauce over cavatelli pasta

Broiled Lobster Tail and Shrimp Oreganata in lemon sauce over linguine

Baked Chilean Sea Bass Scampi with shrimp served with broccoli rabe and potatoes.

Roasted Chicken on the Bone Savoy in red wine vinaigrette sauce with potato chips on top

Beef Braciola tender beef rolls filled with seasoned bread crumbs, garlic, and herbs, simmered in rich marinara and served with polenta

Fusilli Al'Amatrician with pancetta, hot chili peppers in a red sauce with grilled shrimp on top