



Sofia's Specials Menu

Salads

Mango Salad with arugula, strawberries, dried cranberries in apple vinegar dressing with shaved parmigiano cheese on top

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

Watermelon Salad watermelon topped with Burrata cheese, fresh mint and olive oil dressing

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

Appetizers

Fried Zucchini served with marinara sauce.

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

Clam Casino vegetable stuffing with bacon on top in lemon sauce

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

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

Baked Swordfish topped with bruschetta salad served with roasted potato and broccoli rabe

Snapper Oreganata with shrimp over linguine in a garlic lemon sauce

Chicken Cordon Bleu chicken breast stuffed with ham and fontina cheese rolled in seasoned bread crumbs in a mustard cream sauce served with string beans and roasted potatoes

Grilled Salmon over sautéed spinach, onions purée topped with pickled onions

Homemade Long Fusilli in a creamy pesto sauce with grilled shrimp on top

Pan Seared Scallops over blackened linguine, cherry tomatoes, in a spicy jalapeño garlic sauce

Baked Chilean Sea Bass Piccata with shrimp over linguine and a lemon wine sauce

Grilled Ribeye Steak with a creamy hearted butter and mushroom sauce served with mashed potatoes and broccoli

Chicken Scarpariello on the Bone with hot sausage, hot cherry peppers, potatoes in rosemary sauce

Lobster Tail, Shrimp & Jumbo Crab Meat over fettuccine in a pink sauce, chili pepper flakes