



## *Sofias Specials Menu*

### *Salads*

**Iceberg Salad** lettuce, mozzarella, olives, tomatoes, onions, dried, cranberry with Italian dressing,

**Three Bean Salad** with string beans, kidney beans, chickpeas, celery, onions, garlic in red wine vinaigrette dressing

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

**Green Gorgonzola Salad** mixed greens, walnuts, onions, fresh mushrooms, cherry tomatoes, gorgonzola cheese in balsamic vinaigrette dressing

---

### *Appetizers*

**Burrata Cheese** arugula, grilled asparagus, tomatoes in an olive oil chives dressing

**Mozzarella Carrozza** stuffed with prosciutto served with marinara sauce

**Asparagus Fried Sofia's Style** breaded and fried asparagus served with a side of honey mustard

**Mussel Posillipo** sautéed in Fra diavolo Sauce served with garlic bread

---

### *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

**Scallops Pan Seared** over yellow risotto with spinach topped with a balsamic glaze.

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

**Chicken Donna** baked chicken cutlet with melted mozzarella cheese on top with hot cherry peppers, caper in a lite lemon sauce.

**Grilled Skirt Steak** over sautéed hot sausage escarole and beans & roasted potatoes

**Sautéed Ribeye and Shrimp** Pizzaiola sauce, onions, tomato, basil, olives and capers served with sautéed broccoli carrots and mashed potatoes

**Homemade Fusilli Al'Amatrician** with pancetta, red onions in a spicy sauce with grilled shrimp on top.

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

**Baked Salmon** topped with crab meat over spinach topped with a balsamic glaze