



Sofia's Specials Menu

Salads

BTT Salad iceberg lettuce, crispy bacon, tomato, onions with a creamy blue cheese dressing

Mesclun Green Salad with cherry tomatoes, roasted garlic, pine nuts, fresh red pepper in mustard dijon dressing.

Arugula Salad with chickpeas, beets, onions, walnuts, Parmesan flakes, in Italian dressing

Appetizers

Stuffed Artichoke with breadcrumbs, parmigiano cheese, capers, anchovies in a lemon sauce

Rice Ball stuffed with chopped meat and melted mozzarella on top in marinara sauce

Burrata Cheese with arugula, grilled asparagus, and tomatoes in an olive oil chive dressing.

Mussel Posillipo sauteed in a garlic white wine sauce

Cream of Asparagus Soup rich and velvety cream of asparagus soup, complemented by melted cheese and served with warm toasted Italian bread for dipping

Scungilli Fradiablo 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

Pan Seared Snapper over broccoli rabe mushrooms, artichoke, sun-dried tomato balsamic glaze on top

Baked Chilean Sea Bass & Shrimp Oreganata over linguine in garlic, lemon white wine sauce

Roasted chicken on the Bone over cheese risotto in a rosemary sauce

Homemade Long Fusilli hot sausage cannellini beans, escarole, cherry tomatoes in garlic white wine sauce

Baked Pork Cutlets over sautéed escarole, beans and long hot peppers.

Chicken Arrabiata sautéed with hot cherry peppers in red sauce over fettuccine.

Manicotti Bolognese with melted mozzarella on top

Grilled Skirt Steak with hot sausage in mushroom cream sauce over polenta.