



Sofias Specials Menu

Salads

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

BTT Salad iceberg lettuce with crisp bacon, onions, tomato, blue cheese dressing.

Beets Salad tender roasted beets over arugula with celery, onions, goat cheese, almonds in red wine vinegar

Appetizers

Burrata Cheese creamy burrata, arugula, grilled asparagus, tomatoes, drizzled with a fragrant olive oil and chive dressing

Fried Asparagus deliciously crispy fried asparagus, paired with a classic house honey mustard sauce for dipping

Stuffed Mushroom stuffed with crabmeat in a pink sauce.

Scungilli Fra Diavolo tender scungilli simmered in a spicy marinara sauce, creating a savory seafood dish bursting with flavor

Entrees

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

Grilled Fillet Mignon and Shrimp Scampi broccoli rabe and mashed potatoes

Pan Seared Scallops over homemade long fusilli pasta with creamy pesto sauce on top.

Mahi-mahi Piccata with shrimp and diced tomatoes over linguine

Cacio e Pepe Bucatini Pasta in a creamy cheese and pepper sauce with jumbo grilled shrimp on top

Pan Seared Snapper over sautéed mushrooms, artichokes, sun dried tomatoes, broccoli rabe and topped with a balsamic glaze

Broiled Chicken on the Bone with potato and carrot melody with creamy thyme sauce.

Lobster Tail & Jumbo Crab & Shrimp over fettuccine and pink sauce with pepper flakes

Chicken Valdostano Chicken topped with prosciutto and fontina cheese, served in a light wine sauce alongside broccoli rabe and roasted potatoes

Grilled Ribeye topped with melted Gorgonzola roasted potatoes and broccoli

Grilled Pork Chops with sautéed mushroom, artichokes, diced potatoes, and a touch of balsamic