



Sofia's Specials Menu

Salads

Beet Salad a vibrant mix of arugula, goat cheese, celery, and onions, topped with candied almonds in a red wine vinaigrette

Mixed Green Salad with gorgonzola cheese, fresh mushrooms, roasted walnuts, heirloom cherry tomatoes, and balsamic vinaigrette dressing

Scala Chop Salad iceberg lettuce, tomatoes, red onion, black olives, fresh mozzarella cheese, salami, chickpeas in a mustard, red wine vinaigrette.

Appetizers

Grilled Portabella Mushroom topped with fresh mozzarella, tomato, roasted peppers, black olives and balsamic glaze

Mozzarella in Carrozza Golden-brown mozzarella stuffed with prosciutto, served with a rich and savory marinara sauce for dipping

Scungilli Salad onions, celery, red peppers, topped with fresh basil, a touch of Tabasco sauce, and finished with a lemon vinaigrette

Mussels Posillipo a delicious twist on the classic Mussels Fra Diavolo, featuring plump mussels steamed in a spicy tomato sauce infused with garlic, herbs, and served with garlic bread perfect for dipping

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

14oz Grilled Sirloin Steak topped with hot sausage and melted gorgonzola cheese a red wine reduction served with mushroom cheese risotto

Pork Cutlet Milanese with melted mozzarella, sautéed asparagus, cherry peppers, and cannellini beans

Lobster Tail 8 oz with Shrimp and Jumbo Lump Crabmeat over homemade long fusilli pasta served in a spicy pink sauce

Cacio e Pepe Bucatini with Grilled Shrimp in a creamy garlic parm cheese and pepper sauce

Bake Swordfish topped with mango salsa, (mango onion, scallions, jalapeño peppers, lemon juice served with sautéed spinach and roast potatoes

Chilean Sea Bass Scampi served over linguine with diced tomatoes, green onions, in a garlic lemon sauce

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

Roasted Chicken on the Bone Oreganata over sautéed escarole house made potato chips with a lemon sauce