



Sofia's Specials Menu

Salads

Garden Salad mixed greens, cherry tomatoes, dried cranberry, fresh raspberries, red onions, carrots, farm fresh hard boiled eggs fresh Parmesan cheese with house dijon vinaigrette dressing

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

Ranch Chop Salad iceberg, lettuce, green onions, tomatoes, radicchio, black olives, chopped Swiss cheese, house ranch dressing,

Scungilli Salad onions, red peppers, celery, garlic white wine lemon dressing.

Appetizers

Crocchette di Patate Ripiene mashed potatoes stuffed with chopped meat and mozzarella cheese and served with brown gravy.

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

Clams casino stuffed topped with bacon and served in lemon sauce

Stuffed Artichoke whole stuffed artichoke in a lemon sauce

Entrees

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

Grilled Fillet Mignon and Shrimp Scampi broccoli rabe and mashed potatoes

Sautéed Lobster Tail with Shrimp Fra Diavolo with cherry peppers over fettuccine.

Gnocchi Bolognese with ricotta cheese on top.

Cacio e Pepe Bucatini Pasta in a creamy cheese and pepper sauce with Pan Seared Scallops on top.

Grilled Skirt Steak with Sausage over broccoli rabe, roasted potatoes, served with a creamy mushroom sauce

Grilled Swordfish and Shrimp topped with fresh bruschetta

Sole Oreganato with scallops over linguine and a lemon white wine sauce

Chicken Saltimbocca Topped with prosciutto and provolone over sautéed escarole in a mushroom sage sauce

Roasted Chicken on the Bone with rosemary sauce, grilled asparagus, and baked sweet potatoes

Grilled Ribeye with sautéed asparagus, fried diced potatoes served with a creamy dijon mustard sauce