

ANTIPASTI

LA ZUPPA DELLA NONNA	8.75
Daily fresh, homemade soup, like grandma used to make	
I CROSTINI DI SOFIA	
Wood burning oven toasted, mozzarella and the best prosciutto from Parma	
PORTOBELLO NEL FORNO	9.50
Grilled Portobello mushrooms, baked w/fontina cheese & fresh garden herbs	
CARPACCIO MALATESTA	14.75
Thin slices of marinated beef with vegetables and aged parmesan	
BUFFALO MOZZARELLA, POMODORO E BASILICO	15.50
Imported Buffalo mozzarella, tomatoes & basil	
“IL SASHIMI DI TONNO”	15.50
New from Milano; finely sliced fresh tuna w/ avocado, sesame seeds, black pepper & our special dipping sauce	
IL TARTARE DI SOFIA	15.75
A selection of the best tuna and salmon, marinated w/ginger, shallot, chives, vegetable oil	
LA BURRATA CON I CHERRY TOMATO	16.50
Imported Italian Burrata with yellow & red cherry tomatoes. A delicacy & black pepper fresh....	
PROSCIUTTO & BUFALINE	17.00
Imported Italian prosciutto from Parma with imported buffalo mozzarella	
CARPACCIO DI CARCIOFI E GAMBERETTI	16.75
Thin slices of artichoke hearts, baby shrimps, basil, garlic, chopped tomatoes. served warm	
IL SALMONE AFFUMICATO	16.00
The best Norwegian smoked salmon	

INSALATE

DI STAGIONE Farm fresh seasonal salad	10.00
DI SOFIA Our own version of the classic Caesar salad..... with sliced grilled chicken breast ... Add...6.00	10.75
TRICOLORE Italian radicchio, arugula, endive	12.00
ARUGULA E PARMIGIANO Arugula and aged parmesan	11.50
PORTO CERVO Lettuce, carrots, hearts of palm, avocado, corn and our Sardinian secret dressing	13.00
INSALATINA DI PORTOFINO Shrimps, asparagus, cherry tomato, cannellini and basil, served warm	15.75
GOAT CHEESE E SPINACH Baby spinach, warm goat cheese, roasted pine nuts, peanut oil, & honey with vinaigrette	15.00
SERAFINA CHICKEN SALAD Sliced Grilled Chicken breast, romain & mesculin, sun dried tomatoes, raisin & pinenuts, Caesar/Pesto dressing	15.75
INSALATA DI CAPRI Watercress, hearts of palm, mango and shrimp	15.75
CARCIOFI E PARMIGIANO Fresh sliced artichoke hearts with shredded parmesan lemon and extra virgin olive oil	16.50
ARUGULA FILETTO Arugula, cherry tomatoes and cubes of filet mignon	17.50

PRIMI PIATTI

PENNE “ARRABBIATA” Spicy tomato sauce with parsley and red crushed pepper	12.00
SPAGHETTINI ALLE ZUCCHINE Sautéed farm fresh zucchini, basil, butter and aged parmesan	14.75
SPAGHETTINI POMODORO E BASILICO Plum tomato, basil and extra virgin olive oil	15.50
WHOLE WHEAT PENNE Tossed with fresh tomatoes, pine nuts and parmesan in a garlic and olive oil sauce	15.50
GNOCCHI “DI MAMMA” POMODORO or PESTO Homemade potato dumplings, served w/our fresh tomatoes or pesto sauce, pinenuts	15.50
LA PAGLIA & FIENO DEL SUD Homemade, with tomato, basil, parmesan, touch of cream !!!	16.00
I TAGLIOLINI “DI CORTINA” Homemade w/mushrooms, peas, prosciutto & touch of cream & white wine. Fabulous!!	17.50
PENNE ALLA STOLICHNAYA Smoked bacon, tomato, vodka and a touch of cream	16.95
LE CRESPELLE DI SOFIA Homemade crepes filled w/ spinach & ricotta cheese, served in a light tomato, basil sauce& touch of cream	16.00
RAVIOLI ALLA SALVIA Serafina’s homemade spinach and ricotta ravioli, butter and sage sauce	16.50
GARGANELLI AI POMODORINI DI COLLINA Homemade Penne imported Italian hillside ripe cherry tomatoes & fresh basil. An Italian favorite	16.75
LINGUINE ALLE VONGOLE VERACI Baby clams, a touch of tomato & white wine, garlic and extra virgin olive oil	18.50
RAVIOLI “ DEGLI INNAMORATI” Heart shaped homemade lobster ravioli in a lobster bisque sauce	19.00
RAVIOLI AI PORCINI Homemade ravioli sautéed w/fresh Imported oven roasted porcini mushrooms & leeks	19.00
RAVIOLI AL TARTUFO Homemade summer truffle ravioli and a touch of butter,”... che buoni!”	20.00
RISOTTO DEL GIORNO Our daily prepared risotto.	P/A

SECONDI PIATTI

IL PETTO DI POLLO Grilled marinated chicken breast paillard	19.00
STRACCETTI DEL TUSCOLO Single side grilled beef, spices and extra virgin olive oil	19.00
GRILLED FRESH ATLANTIC SALMON Served with champagne mustard sauce and crispy leaks & spinach	21.00
CORNISH HEN Marinated in extra virgin olive oil, rosemary and garlic. Grilled and then roasted in our wood-burning oven. Fabulous!	21.00
VEAL SCALOPPINE “AL LIMONE” With lemon, capers, parsley & Pinot Grigo	26.00
TUNA “ DEL PRINCIPE DI NAPOLI” Grilled “ Al profumo di Sesamo “ w/soy sauce, sesame oil, chives, cilantro, mint & ginger	26.00
GRILLED FILET MIGNON Grilled medallions of Hereford corn fed filet mignon w/ spinach & our daily sauce & garnish	29.50
SIDE ORDERS	
NONNA’S MASHED POTATO An Italian country version of mashed potato with dill, made fresh	8.00
SOFIA’S SAUTEED SPINACH Fresh spinach, sautéed with a touch of extra virgin olive oil and garlic	8.50

LE PIZZE

Our pizzas are prepared in a specially constructed oven. We have used volcanic lava from Vesuvio, with a mixture of Sardinian sand and Sicilian sea salt in order to ensure a moisture-free and crispy pizza dough. We also use a special water filtering system to prepare the dough to resemble the water in Naples where pizza originated. All our mozzarella is daily made with fresh milk, "fatta in casa".

ITALIAN CLASSICA

MARINARA: tomato, garlic & oregano	11.00
NAPOLETANA: tomato, mozzarella, anchovies, capers and basil	15.50
FORMAGGI d'ITALIA: fontina, mozzarella, aged parmesan, gorgonzola	16.00
NORCINA: tomato, mozzarella, mushrooms and spicy sausages	16.00
4 STAGIONI: tomato, mozzarella, mushrooms, artichokes, Italian olives	16.00

LE PIZZA MARGHERITA

MARGHERITA: tomato, mozzarella and basil	15.00
REGINA MARGHERITA: imported Italian fior di latte mozzarella, tomato e fresh basil!	19.50
V.I.P: imported Buffalo mozzarella and tomato, basil	20.00

DI SOFIA

ALLE ERBE : tomato, fresh garden herbs, olives, aged parmesan	13.50
PRIMAVERA : tomato, mozzarella and season garden vegetables	14.50
PORTOFINO : tomato, mozzarella, homemade pesto & pinenuts	14.75
AI FUNGHI : tomato, mozzarella, carpaccio of fresh oven-baked mushrooms	15.50
DI VITTORIO : tomato, mozzarella, prosciutto, sliced tomato	17.00
PANCETTA : tomato, mozzarella, smoked bacon and mushrooms	16.00
AL CAPRINO : goat cheese, mozzarella, arugula, red peppers and roasted eggplant	16.75
BIANCA : baby arugula, shaved parmigiano, fontina and fresh mozzarella...a legend!!	17.00
All' UOVO : tomato, mozzarella, prosciutto, sliced tomato, with one egg	17.50
AL SALMONE : mozzarella, Norwegian smoked salmon & dill	17.75
AI PORCINI : porcini mushrooms, leeks & crème fraiche	18.00
BRESAOLA : mozzarella, fontina, arugula, bresaola sliced & parmesan cheese	18.00
CHEF PAQUI: Crème fraiche, imported prosciutto Di Parma & fresh figs...chef pizza	20.00
CAVIALE di SALMONE : Crème fraiche, thin sliced boiled potatoes, Caviar Salmon Roe	20.75

LA FOCACCIA

From our wood burning oven

IL CESTINO : basket di focaccia alle erbe	5.75
LEGGERA : mozzarella, sliced tomatoes and fresh basil	16.00
LIGURE : mozzarella, sliced tomatoes, prosciutto and basil	16.50
DI SOFIA : al Tartufo d'Alba. Our own specialty and secret	17.50