



Dinner Menu

APPETIZER

- Meatballs** \$12
Homemade veal & beef meatballs, tomato sauce & Parmigiano Reggiano
- EGGPLANT PARMIGIANA** \$11
Lightly fried layers of sliced eggplant, Parmigiano Reggiano cheese and homemade tomato sauce
- CAPRESE** \$13
Fresh tomatoes, basil, balsamic, burrata cheese
- HOUSEMADE GARLIC BREAD** \$8
Fresh herbs, house-made mozzarella, Parmigiano Reggiano cheese & homemade marinara sauce
- CANNELLINI BEANS** \$11
Red onion, fresh tomatoes, garlic, parsley, citrus vinaigrette

PASTA

- FETTUCINE ALLA BOLOGNESE** \$16
Traditional beef ragu, Parmigiano Reggiano cheese
- SPAGHETTI ALL'ARRABIATA** \$14
Homemade tomato basil sauce, garlic, chili flakes and Parmigiano Reggiano cheese
- FETTUCINE SAUSAGE & MUSHROOMS** \$16
Sausage, mushrooms in a sweet wine-cream sauce
- PENNE ALL'AMATRICIANA** \$15
Bacon, onions, house-made marinara sauce, Parmigiano Reggiano cheese and basil
- SPAGHETTI AGLIO E OLIO** \$13
A traditional dish with garlic, EVOO & chili flakes
- FETTUCINE PROSCIUTTO E PANNA** \$16
Seared ham, green peas and creamy Parmigiano Reggiano cheese sauce
- PENNE ALLA VODKA** \$15
Shallots, garlic, marinara sauce, and cream sauce
- RIGATONI AL FORNO** \$15
Tomato basil sauce, ricotta, topped with mozzarella cheese and baked
- LASAGNA** \$17
Wide noodles layered with our beef ragu, ricotta and mozzarella cheese

SALAD

- CAESAR SALAD** \$12
Crisphead romaine lettuce, asiago cheese, house-made caesar dressing and shaved Parmigiano Reggiano cheese
- MIXED GREEN SALAD** \$10
Mixed greens, fresh tomatoes, fresh cucumbers, aged balsamic, shaved Parmigiano Reggiano cheese
- GREEK SALAD** \$13
Fresh tomatoes, fresh cucumbers, onions, parsley, imported feta cheese, and red wine vinaigrette
- ARUGOLA SALAD** \$13
Cherry Tomatoes, pearl mozzarella, shaved Parmigiano Reggiano & balsamic vinaigrette

ENTREES

- CHICKEN MARSALA** \$19
Seared chicken breast, mushrooms, marsala wine sauce
- VEAL PICCATA** \$20
Seared veal cutlet in a lemon white wine sauce
- CHICKEN PARMIGIANA** \$19
Breaded and fried chicken breast, home made marinara, melted mozzarella, parmesan cheese
- SALMON** \$21
Pan seared salmon & white wine capers sauce
- BISTECCA DI MANZO** \$27
Ribeye steak seared to your liking
- SHRIMP SCAMPI OR FRA DIAVOLO** \$26
Shrimps served in a garlic white wine sauce or red spicy garlic fra diavolo sauce. Suggested over Fettuccine

(ALL ENTREES COME WITH PASTA OR VEGETABLES OR POTATOES)

SIDE DISH

- FRENCH FRIES** \$5
- ROASTED POTATOES** \$6
- ROASTED CARROTS** \$6
- SAUTEED BROCCOLI** \$6.5

ADD ON TO YOUR FAVORITE DISH
GRILLED CHICKEN | \$6 SHRIMPS | \$11 SALMON \$11
ADD CHICKEN CUTLET \$7

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