

Appetizers

garlic knots 9

Olive oil, parsley, garlic & Parmesan.
Served with marinara

caprese 12

Fresh mozzarella, beefsteak tomato,
fresh basil, EVOO & balsamic drizzle

meatballs 12

Zesty marinara & shredded Parmesan
Make it Sophia's way topped with melted
provolone & baby arugula 2

zucchini fritti 11

Crispy breaded zucchini served with marinara

blistered shishito peppers 9

Sea salt & fresh lemon

charred octopus 16

Olives, cherry tomatoes, arugula & Calabrian drizzle

mussels fra diavolo 16

Spicy marinara sauce

crispy ravioli 13

Topped with basil pesto cream sauce &
pecorino Romano cheese

*scallops 16

Bacon-wrapped, topped with apricot chutney

fritto misto 14

Crispy calamari, shrimp, zucchini, asparagus,
shishito peppers & Calabrian drizzle



happy hour
3-7pm daily

2 off red appetizers,
pizzas & bruschetta

Bruschetta

4 for 16
Gluten free bread 2

tomato, onion, basil, EVOO &
balsamic drizzle

creamy brie, granny smith
apples & honey drizzle

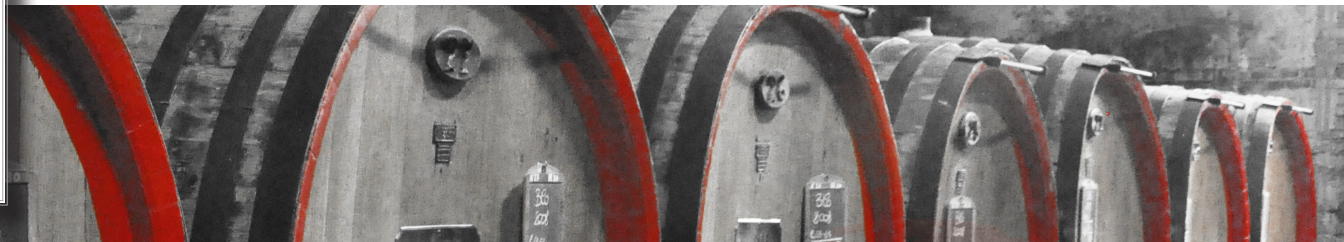
roasted red pepper, whipped feta &
cracked black pepper

fig jam, gorgonzola crumbles & almonds

prosciutto, mascarpone, arugula,
cherry tomato & balsamic

spicy soppressata, ricotta &
parsley

*cured salmon, capers, red onion
& dill aioli



Red Wines

White Wines

Beer

pinot noir

Hahn - Monterey8/30
Schug 'Legacy' - Sonoma Coast12/46
Inspiration - Willamette Valley10/38
Harford Court - Russian River Valley 68
Belle Glos 'Las Alturas' - Santa Lucia Highlands .16/62

interesting reds

Sangiovese - Frescobaldi 'Remole' - Tuscany . . .7/28
Red Blend - Drops of Jupiter - California7/26
Merlot - Seven Hills - Walla Walla10/38
Chianti Superiore - Castello Banfi - Tuscany8/30
Malbec - Trapiche 'Broquel' - Mendoza8/30
Red Blend - Madness and Cures - Alexander Valley 12/46
Red Blend - The Prisoner - Napa Valley 75
Montepulciano d'Abruzzo -
Cantina Zaccagnini - Italy10/38
Toscana IGT (Super Tuscan) - Villa Antinori 14/54

cabernet sauvignon

Juggernaut - Alexander Valley12/46
Drumheller - Columbia Valley7/26
Tribute - Sonoma9/34
Daou - Paso Robles14/54
Turnbull - Napa Valley 62

interesting whites

Chloe - Prosecco - Italy8/30
Riesling - Max Mann - Mosel8/30
Pinot Grigio - Benvolio - Friuli, Italy7/26
Moscato - Marengo 'Strev' - Italy10/38
Rosé of Pinot Noir - La Crema - Monterey9/34
The Ned - Sauvignon Blanc - Marlborough8/30

chardonnay

Calling All Angels - California7/26
Landmark - Sonoma11/42
Farm - Napa Valley12/46
Harford Court - Russian River Valley 14/54
Patz & Hall - Sonoma Coast 58

Bud Light 4
Corona 4
Coors Light 4
Stella Artois 6
Miller Lite 4
Michelob Ultra 4
Heineken 00 (N/A) 5

Peroni 6
Modelo 5
Four Peaks Killfliter 6
San Tan Juicy Jack Hazy IPA 6
Firestone Walker 805 6
Stone IPA 6
Big Blue Van 6
Coors Light 5

bottle

draft

Specialty Drinks

sangria 13

Refreshing blend of wine &
fresh citrus. Choice of red
or white

blackberry smash 12

Basil Hayden dark rye, agave,
muddled blackberries & fresh
lemon juice

strawberry ginger 13

Casamigos reposado tequila,
muddled strawberry, agave,
fresh lemon juice & ginger beer

cucumber basil martini 13

Effen cucumber vodka, simple
syrup, basil & muddled lime

blueberry acai martini 13

Van Gogh blueberry acai vodka,
muddled blueberries, agave,
triple sec & fresh lemon

espresso martini 15

Tito's vodka, Baileys,
espresso & Kahlua

ruby red mule 12

Deep Eddy grapefruit vodka,
lime, grapefruit & ginger beer

cranberry pomegranate mule 12

Deep Eddy cranberry vodka,
pomegranate juice & ginger beer

rum old fashioned 13

Kirk & Sweeney 18-year-old rum,
orange bitters, muddled orange
& cherry

french 75 14

Blue Coat elderflower gin,
lemon juice, simple syrup &
sparkling wine

happy hour
wines in red 6/gls
all beer 1 off
all specialty drinks 2 off

*Notice: Scallops are pan seared medium. Salmon may be cooked to order. Notice the consumption of undercooked or raw eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Please inform us of any allergies. For your convenience, a gratuity of 20% will be added to parties of 10 or more. Although we offer gluten-free menu items, they are prepared in the same facility and ovens as regular menu items and therefore there is a possibility of trace amounts crossing over from other kitchen areas. Please consider this when ordering gluten free items.

FREE ADMISSION

happy hour
2 off red appetizers, pizzas & bruschetta

Soups + Salads

Add chicken 6 shrimp 7 *salmon 8

soup

cup 5 bowl 9

soup of the day
Chef's selection

minestrone

Carrots, squash, zucchini, celery & basil in tomato broth

side salads

*caesar 7

greek 7

*caesar 10

Romaine, crushed homemade herb croutons, shaved Parmesan & Caesar dressing

greek 13

Mixed greens, cucumbers, red onion, cherry tomatoes, feta cheese, Kalamata & Castelvetrano olives in an herb vinaigrette

beet 12

Arugula, goat cheese, almonds & balsamic glaze with a champagne vinaigrette

spinach salad 13

Strawberries, blueberries, pecans, red onion, goat cheese, champagne vinaigrette

tuscan kale 11

Golden raisins, roasted pine-nuts, Parmesan Romano, herbed panko crumbs & lemon vinaigrette

wedge 13

Iceberg lettuce, tomatoes, bacon, onions, hardboiled egg, bleu cheese crumbles & homemade bleu cheese dressing

brussels sprout 13

Dried cranberries, red onion, roasted pecans & goat cheese with a Dijon vinaigrette

Handhelds

Choice of *Caesar salad or cup of soup. Sub French fries 1

Wood Fired Pizza

Pizzas are 13in.
Sub gluten free cauliflower crust 5

parmigiana 15

Fresh mozzarella & marinara.
Choice of eggplant, chicken or meatball.
Served on focaccia

crispy chicken 14

Avocado spread, tomato, cucumber, red onion, arugula & herb dressing.
Served on focaccia

turkey & brie 14

Apples, arugula & fig jam.
Served on focaccia

*salmon BLT 15

Bacon, lettuce, tomato & salmon with dill aioli in a spinach tortilla

brussels sprout 16

Olive oil, garlic, fresh mozzarella, shredded brussels sprouts, balsamic marinated onions & pancetta

godfather 16

Tomato sauce, homemade mozzarella, pepperoni, Italian sausage, ham & pancetta

prosciutto & fig 16

Fig jam, prosciutto di Parma, mozzarella, gorgonzola, arugula & balsamic drizzle

margherita 13

Tomato sauce, homemade mozzarella & fresh basil

diavolo 14

Tomato sauce, mozzarella cheese, spicy salami & basil

create your own 15

Includes 2 toppings

toppings 2.5

sausage	bacon	shaved parmesan	mushroom	tomato	pepperoncini	kalamata olives
pepperoni	meatballs	ricotta	arugula	roasted red peppers	pineapple	basil
ham	chicken	feta	sundried tomatoes	spinach	black olives	onion-red/white
prosciutto di parma	spicy salami	goat cheese	artichoke	jalapeños	green olives	green pepper

Pasta made fresh in-house daily

Entrées

alfredo 19

Fettuccine, blackened chicken & Parmesan

rigatoni alla vodka 19

Pink cream sauce, grilled chicken & chopped tomatoes

arrabiata 18

Casarecce, ground sausage & Calabrian chillis

spaghetti & meatballs 16

Zesty marinara & herbed panko crumbs

lazy lasagna 21

Pappardelle, bolognese, ricotta, herbed panko crumbs & cracked pepper

ravioli 18

Five cheese ravioli in a Pomodoro sauce

shrimp scampi 19

Tomatoes & capers in a white wine sauce with tagliatelle

parmigiana

Italian classic with fresh mozzarella.
Served with spaghetti
eggplant 18 chicken 22

short rib 24

Braised short rib with a crimini mushroom sauce & tagliatelle

chicken marsala 22

Crimini mushroom & marsala wine sauce.
Served with tagliatelle

piccata

White wine lemon butter sauce with capers.
Served with Parmesan risotto
chicken 22 *salmon 24

linguini & clams 23

Hard shell & baby clams in a white wine sauce

gnocchi 19

Ground sausage in a tomato cream sauce

mushroom risotto 18

Roasted crimini, portobello & shiitake mushrooms, garlic, shallots & truffle oil

*salmon milan 24

Topped with fresh avocado, red onion, tomatoes, basil, lemon juice & olive oil.
Served with grilled asparagus

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