



APPETIZERS

Garlic Knots 9

Homemade knots tossed in olive oil, parsley, garlic & parmesan. Served with marinara

Burrata 12

Semi soft cheese with balsamic roasted tomatoes, homemade pesto and toasted ciabatta bread

Zuppa Di Clams 15

Baby clams sautéed in garlic & oil in your choice of white or red sauce

Sausage & Peppers 10

Italian sausage with sautéed peppers & onions

Chef's Board 14

Assortment of Italian meats & cheeses

Mussels Fra Diavolo 14

Sautéed mussels in a spicy marinara sauce

Calamari Fritti 10

Crispy calamari rings & tentacles, lightly breaded. Served with marinara

*Beef Carpaccio 13

Thin slices of beef dressed with parsley, tomatoes, capers, mushrooms, basil, lemon juice, EVOO & topped with shaved parmesan

Caprese 12

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

*Smoked Salmon Tower 13

Diced smoked salmon, lemon juice, seedless cucumber, sliced radishes, avocado, tomato relish & cracked black pepper oil

Eggplant Rollatini 9

Sliced eggplant rolled with ricotta cheese & marinara topped with homemade mozzarella

Meatballs 10

Seasoned meatballs baked in a zesty red sauce topped with parsley. *Make it Sophia's way topped with melted provolone & baby arugula tossed with lemon oil. (1)*

Grilled Artichokes 12

Slow roasted & grill finished. Served with pesto aioli & grilled lemon

BRUSCHETTA

Choose four for 15 or one for 4

Tomato Basil

Diced roma tomato, red onion, basil, EVOO & balsamic drizzle

Artichoke & Mascarpone

Sundried tomato, artichokes, pesto, mascarpone cheese & shaved parmesan

Date & Goat Cheese

Fresh date spread topped with seasoned goat cheese

Spicy Salami

Spicy salami, fresh pesto, homemade mozzarella & sliced pepperoncini

PLT

Crispy prosciutto, arugula, tomato, balsamic & mascarpone

Fig & Ricotta

Whipped ricotta cheese & black mission figs in a marsala syrup

Pear & Brie

Homemade fig jam, brie cheese & chopped pears drizzled with local honey

*Salmon

Smoked salmon, capers, green onion & dill aioli

SALADS

Add Chicken 4 | Shrimp 6 | *Steak 6 | *Salmon 8

Arugula Pear 11

Baby arugula, sliced pears, shaved almonds & goat cheese in a raspberry vinaigrette

Chop 12

Iceberg, romaine & radicchio mix, ham, grilled chicken, bacon, egg, cheddar jack cheese & tomato tossed in ranch dressing

Kale 12

Organic kale mixed with Fuji apples, dried cranberries, roasted pumpkin seeds, grilled chicken & homemade mozzarella cheese tossed in an oregano vinaigrette

Caesar 10

Romaine, homemade herb croutons, shaved parmesan & Caesar dressing

Spinach 11

Spinach, goat cheese, marinated sundried tomatoes, pancetta & balsamic vinaigrette

*Salmon 16

Grilled salmon fillet over mixed greens with tomatoes, cucumbers, celery & red onions in a spicy lime vinaigrette

*Steak Salad 15

Romaine lettuce tossed with red potatoes, onions, heirloom tomatoes topped with sliced beef tenderloin & citrus vinaigrette

Mista 11

Iceberg & romaine mix, tomato, cucumber, Kalamata olives, celery & pepperoncini tossed in honey balsamic vinaigrette, topped with shaved parmesan

Strawberry Field 12

Local organic field greens with grilled chicken, sliced strawberries, candied walnuts & goat cheese tossed in honey balsamic vinaigrette

SOUPS

Cup 4 | Bowl 8

Soup of the Day

Chef's selection

Pasta e Fagioli

Tubetti pasta, white beans, diced Prosciutto di Parma & mixed vegetables

Minestrone

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



PANINIS

Served on homemade bread with your choice of French fries, Caesar salad or cup of soup

Portobello 13

Grilled portobello, wilted spinach, provolone cheese & honey balsamic dressing

Parmigiana 14

Choice of meatballs, eggplant or breaded chicken breast baked in marinara & topped with homemade mozzarella cheese

Chicken Club 14

Grilled chicken breast, crispy bacon, tomato, avocado & roasted red pepper aioli

Caprese 13

Homemade mozzarella cheese, fresh basil, tomatoes, marinated roasted red peppers & pesto sauce

Turkey & Brie 14

Turkey, melted brie cheese, grilled apples, cranberry mayo & baby arugula

Italian 14

Ham, spicy salami, capicola, Prosciutto di Parma, provolone, tomato, red onion, lettuce & Italian dressing

*Steak 15

Sliced NY strip steak, sautéed onions, provolone cheese, arugula, tomato & grain mustard aioli

WOOD-FIRED PIZZAS

Specialty pizzas are 12", thin crust individual

Chicken Pesto 14

Pesto sauce, homemade mozzarella, grilled chicken, sundried tomatoes, sautéed onions & parmesan

Margherita 13

Tomato sauce, homemade mozzarella & fresh basil

Godfather 16

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

Cowboy 14

Wood fired pizza with BBQ sauce, grilled chicken, caramelized white onions, fresh mozzarella, & sliced jalapeños

Mediterranean 14

Tomato sauce, sundried tomatoes, Kalamata olives, roasted red peppers, artichokes, red onions, oregano & Feta Cheese

Prosciutto & Fig 14

Fontina cheese, marsala soaked figs, thinly sliced Prosciutto di Parma. Drizzled with honey & topped with arugula

Sophia's 14

Tomato sauce, homemade mozzarella & sliced meatballs. Topped with baby arugula, lemon juice, olive oil & parmesan cheese

Monte Bianco 14

Olive oil, garlic, homemade mozzarella, shaved parmesan, ricotta & fresh basil

Build Your Own 14

Includes 2 toppings. Additional toppings extra.

\$2 Toppings: Feta, Basil, Onion, Pepperoni, Ham, Ricotta, Shaved Parmesan, Mushroom, Arugula, Bacon, Eggplant, Artichoke, Roasted Red Peppers, Tomato, Spinach, Sundried Tomato

\$3 Toppings: Chicken, Prosciutto di Parma, Meatballs, Sausage, Salami

ENTRÉES

Substitute sautéed seasonal vegetables for 2 | Add sautéed seasonal vegetables for 4 | Add a side Caesar or House salad for 6

*Milan's

Pan-seared chicken or salmon with grilled asparagus, fresh avocado, red onions, tomato, basil, lemon juice & olive oil

Chicken 19 | *Salmon 22

*Pesci e Gamberitti 24

Pan-seared salmon & shrimp on top of sautéed baby spinach, roasted red & green peppers, capers, garlic, shallots, basil & a white wine butter sauce

Pollo Rosa 19

Pan-seared chicken breast topped with melted mozzarella in oregano tomato cream sauce with white wine. Served with linguini pasta

Bistecca 26

Seared New York strip steak topped with white truffle butter. Served with charred broccolini seasoned with parmesan, crushed pepper & butter

Piccata

White wine butter sauce with capers & lemon. Served with linguini pasta

Chicken 19 | Veal 22 | *Salmon 22

Parmigiana

Italian classic topped with homemade mozzarella. Served with linguini pasta

Eggplant 16 | Chicken 19 | veal 22

Marsala

Sautéed with mushrooms & a marsala wine sauce. Served with linguini pasta

Chicken 19 | Veal 22

PASTAS & RISOTTOS

Add Chicken 4 | Sausage 4 | Shrimp 6

Fettuccine Alfredo 14

Fettuccine tossed in a classic, creamy garlic parmesan sauce

Spaghetti & Meatballs 15

With parmesan & parsley in a zesty marinara

Rigatoni Bolognese 15

Rigatoni topped with a classic Italian meat sauce

Creamy Pasta Primavera 14

Penne tossed in a creamy white wine sauce with mushroom, sundried tomato, zucchini, squash & spinach

Linguini & Clams 18

Baby clams in a white wine garlic or red sauce

Shrimp Scampi 18

Sautéed shrimp, fresh diced tomatoes, basil & parsley tossed with angel hair pasta in a white wine butter sauce

Fruitti Di Mare 19

Linguini tossed with shrimp, baby clams, mussels & calamari in a white wine garlic or red sauce

Penne Vodka 14

Penne tossed in a pink tomato basil cream sauce

Lasagna 15

Classic Italian meat sauce lasagna

Gnocchi 16

Homemade potato gnocchi served with creamy tomato sauce, spinach & topped with sweet herbed ricotta cheese

Risotto

Seafood Risotto 19

Mushroom Risotto 16

Ravioli

Four Cheese 15

Spinachi 15

Roasted Vegetable 15

*Steak and grilled 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. Carpaccio is served raw. Please inform us of any allergies. For your convenience, a gratuity of 18% will be added to parties of 6 or more. Happy hour available 3pm-7pm daily, restaurant wide.