

Appetizers

garlic knots 10

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

caprese 14

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

meatballs 15

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

zucchini fritti 13

Crispy breaded zucchini served with marinara

blistered shishito peppers 12

Sea salt & fresh lemon

sausage & peppers 14

Olive oil, garlic, onion, pepperoncini & bell pepper

mussels fra diavolo 19

Spicy marinara sauce

crispy ravioli 16

Topped with basil pesto cream sauce & pecorino Romano cheese

zuppa di clams 19

White wine garlic sauce

cajun drunken shrimp 16

Sautéed in garlic, onion, white wine & diced tomato

Dinner

3pm-10pm



happy hour
 3-7pm daily
 2 off red appetizers,
 pizzas & bruschetta

Bruschetta

4 for 18
 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

*smoked salmon, capers, red onion & dill aioli

Red Wines

pinot noir

- One Hope - California** 9/34
- Chalk Hill - Sonoma Coast** 13/50
- Pike Road - Willamette Valley** 14/54
- Belle Glos 'Las Alturas' - Santa Lucia Highlands** .. 65

interesting reds

- Sangiovese - Frico - Toscana** 9/34
- Merlot - Benziger - Sonoma** 13/50
- Chianti Superiore - Castello Banfi - Tuscany** .. 10/38
- Malbec Reserve - Piattelli Vineyards - Mendoza** 10/38
- Red Blend - Farmhouse - California** 8/30
- Red Blend - Jax Y3 'Taureau' - Napa Valley**... 16/62
- Red Blend - The Prisoner - Napa Valley** 90
- Montepulciano - Fantini - Italy** 11/42
- Barbera - Scarpetta - Monferrato** 13/50

cabernet sauvignon

- Juggernaut - Alexander Valley** 12/46
- Drumheller - Columbia Valley** 8/30
- Parducci - Mendocino County** 11/42
- Austin - Paso Robles** 15/58
- Scattered Peaks - Napa Valley** 65

White Wines

interesting whites

- Prosecco - Belstar - Italy** 9/34
- Sauvignon Blanc - 13 Celsius - Marlborough** .. 8/30
- Riesling - Max Mann - Mosel** 8/30
- Pinot Grigio - Benvolio - Friuli** 8/30
- Moscato - Marengo 'Strev' - Italy** 13/50
- Sangiovese Toscana Rosato - Ali - Siena** ... 11/42
- Sparkling Rose - Unshackled - California** ... 10/38

chardonnay

- One Hope - California** 9/34
- Landmark - Sonoma** 13/50
- Raeburn High Flier - Russian River Valley** ... 16/62
- Four Vines "Naked" - Santa Barbara County** .. 8/30
- Robert Mondavi - Napa Valley** 65

Beer

bottle/can

- Bud Light** 4
- Corona** 6
- Coors Light** 4
- Stella Artois** 6
- Miller Lite** 4
- Michelob Ultra** 5
- Athletic Brewing Golden (N/A)** 5
- Athletic Brewing Hazy IPA (N/A)** 5

draft

- Peroni** 8
- Modelo** 6
- Four Peaks Kiltlifter** 6
- San Tan Juicy Jack Hazy IPA** 7
- Lumberyard Hefeweizen** 7
- Stone IPA** 7
- Huss Scottsdale Blonde** 7
- Coors Light** 5

Specialty Drinks

sangria 14

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

cucumber basil martini 16

Effen cucumber vodka, simple syrup, basil & muddled lime

strawberry ginger 13

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

blueberry açai martini 16

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

espresso martini 16

Tito's vodka, Baileys, espresso & Kahlua

cranberry pomegranate mule 13

Deep Eddy cranberry vodka, pomegranate juice & ginger beer

fig & gin 14

Gray Whale gin, fig jam, lemon juice & simple syrup

cucumber jalapeño margarita 14

21 Seeds cucumber jalapeño tequila, lime juice, triple sec & Tajín rim

happy hour
 wines in red 7/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.

happy hour
2 off red appetizers, pizzas & bruschetta

Soups + Salads

Add chicken 7 shrimp 9 *salmon 12

soup

cup 5 bowl 10

soup of the day
Chef's selection

minestrone

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

*caesar 12

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

greek 14

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

beet 14

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

spinach 15

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

tuscan kale 14

Golden raisins, Parmesan Romano, herbed panko crumbs & lemon vinaigrette

wedge 16

Iceberg lettuce, tomatoes, bacon, onions, hard boiled egg, bleu cheese crumbles & bleu cheese dressing

brussels sprout 15

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

Wood-Fired Pizza

Pizzas are 13in.
Sub cauliflower crust 6

toppings 2.5

meat
sausage
pepperoni
bacon
prosciutto di Parma
Canadian bacon
meatballs
chicken
spicy salami

veggies
mushroom
arugula
sundried tomato
artichoke
tomato
roasted red pepper
spinach
jalapeño

pepperoncini
pineapple
black olive
green olive
kalamata olive
basil
green pepper
red or white onion

cheese
shaved Parmesan
ricotta
feta
goat cheese

margherita 15

Tomato sauce, fresh mozzarella & basil

diavolo 17

Tomato sauce, fresh mozzarella, spicy salami & basil

monte bianco 16

Olive oil, garlic, ricotta, fresh mozzarella & fresh basil

create your own 17

Includes 2 toppings

brussels sprout 18

Olive oil, fresh mozzarella, garlic, shredded Brussels sprouts, balsamic marinated onion & pancetta

godfather 18

Tomato sauce, fresh mozzarella, pepperoni, Italian sausage, Canadian bacon & pancetta

prosciutto & fig 19

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

milano 16

Tomato sauce, fresh mozzarella, Italian sausage, mushroom, green pepper & white onion

Pasta made
fresh in-house
daily

Entrées

alfredo 21

Fettuccine, blackened chicken & Parmesan

rigatoni alla vodka 21

Pink cream sauce, grilled chicken & chopped tomato

arrabiata 21

Casarecce, ground sausage & Calabrian chilis

spaghetti & meatballs 18

Zesty marinara & herbed panko crumbs

scampi

Tomatoes & capers in a white wine sauce with tagliatelle

shrimp 23 *scallops 34

mahi fra diavolo 29

Blackened Mahi in a spicy marinara. Served with linguine

lazy lasagna 24

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

ravioli 21

Five cheese ravioli in a Pomodoro sauce

linguine & clams 26

Hard shell & baby clams in a white wine sauce

gnocchi 24

Ground sausage in a tomato cream sauce

short rib 30

Braised short rib with crimini mushroom sauce. Served with tagliatelle

mushroom risotto 20

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

carbonara

Prosciutto, peas & Parmesan cream sauce with spaghetti

chicken 21 shrimp 24

parmigiana

Italian classic with fresh mozzarella. Served with spaghetti

eggplant 19 chicken 25 veal 35

marsala

Crimini mushroom & marsala wine sauce. Served with tagliatelle

chicken 25 veal 35

piccata

White wine lemon butter sauce with capers. Served with Parmesan risotto

chicken 25 *salmon 29 veal 35 *scallops 34

milan

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

chicken 25 *salmon 29