



MENU



CLASSIC ANTIPASTI

BRUSCHETTA

HEIRLOOM TOMATOES, BASIL, OLIVE OIL
13

CAPRESE

BUFFALO MOZZARELLA, HEIRLOOM TOMATO,
FRESH BASIL
25

EGGPLANT ROLLATINI

RICOTTA, POMODORO SAUCE, BASIL
16

PARMESAN ARANCINI

CRISPY BROCCOLI, POMODORO SAUCE, PARSLEY
22

CALABRIAN MUSSELS

PEI MUSSELS, WHITEWINE, CALABRIAN OIL,
FINE HERBS
18

GAZPACHO

PLUM TOMATO, CUCUMBER, BASIL, STRAWBERRY
15

BURRATA & PROSCIUTTO

ITALIANBURRATA,24-MONTHAGED DIPARMA
PROSCIUTTO, ARUGULA
26

SALUMI

PROSCIUTTO DI PARMA, BRESAOLA, MORTADELLA,
TRUFFLE CHEESE, HONEY
32

HOMEMADE MEATBALLS (3)

WAGYU, POMODORO SAUCE, RICOTTA
24

CRISPY CALAMARI

ZUCCHINI, SPICY MARINARA, LEMON AIOLI
22

SHRIMP ARTICHOKE CARPACCIO

LEMON, OLIVE OIL
26

MINISTRONE SOUP

16 | [ADD CHICKEN 8](#)

CRUDO

STEAK TARTARE

HAND CHOPPED TENDERLOIN, CAPERS, QUAIL EGG
26

SOFIA TARTARE

YELLOW FIN TUNA, SALMON, AVOCADO, GINGER
26

TRUFFLED BEEF CARPACCIO

DICED POTATO, TRUFFLE SAUCE
28

BRANZINO TARTARE

SWEET PEPPER, LEMON ZEST, RED ENDIVE
25

INSALATE

ADD: CHICKEN 10, STEAK 12, SHRIMP 14

DI SOFIA*
CLASSIC CAESAR
18

PORTO BENNY
HEARTS OF PALM, AVOCADO, CARROT
SARDINIAN DRESSING
19

SAN PIETRO
SHRIMP, CANNELLINI BEANS, ARUGULA,
CHERRY TOMATO, CHAMPAGNE MUSTARD
26

SPINACH & GOAT CHEESE
PINE NUTS, HONEY, BALSAMIC
20

SERAFINA
GRILLED CHICKEN BREAST, MESCLUN,
SUNDRIED TOMATO, CASHEW, RAISIN, FOCACCIA
26

AMALFI
CUCUMBER, AVOCADO, TOMATO,
RED WINE VINAIGRETTE
18

KALE
PECORINO ROMANO, PEAR, FRESH MINT,
SERRANO CHILI, CROUTONS
24

LA PIZZA

MARGHERITA
TOMATO, BASIL, OLIVES
24

PEPPERONI
TOMATO, MOZZARELLA
26

MORTADELLA
STRACCIATELLA, PISTACHIO,
HOT HONEY
32

TRUFFLE
BLACK TRUFFLE, FONTINA
34

FUNGI
SELECTED FRESH MUSHROOMS,
FONTINA, MOZZARELLA
26

DI SOFIA
ROBIOLA, TRUFFLE 29



PASTA

SPAGHETTI MARINARA
SAN MARZANO TOMATO, BASIL
25

PENNE ALLA VODKA
“PINK” SAUCE
28

FARFALLE AL LIMONE
SHRIMP, TOMATO, WHITE WINE
32

PAPARDELLE BOLOGNESE
GRANDMAS MEAT SAUCE RECIPE
32

PENNE ALL’ARRABBIATA
SPICY MARINARA, FRESH BASIL
25

FETTUCINE CORTINA
GRILLED CHICKEN BREAST, MUSHROOM, GREEN PEA
32

MACCHERONI
SPICY SAUSAGE, BROCCOLINI RABE
26

FILET PAPARDELLE
FILET MIGNON TIPS, WILD MUSHROOMS
38

RISOTTO OF THE DAY
36

GNOCCHI DI MAMMA
CHERRY TOMATO SAUCE, FRESH BASIL
28

TRUFFLE FETTUCINE
PARMESAN TRUFFLE SAUCE
36

BUCATINI CACIO PEPE
PARMESAN, PECORINO, BLACK PEPPER SAUCE
32

LINGUINE NERO FRUTTI DI MARE
ROASTED GARLIC LIGHT TOMATO SAUCE
40

SHORT RIB RAVIOLI
WILD MUSHROOM SAUCE, DEMIGLACE
36

LINGUINE VONGOLE
LITTLE NECK CLAMS, WHITE WINE, GARLIC
34

LOBSTER LINGUINE
MAINE LOBSTER, SPICY POMODORO SAUCE
42

DRAKE’S LOBSTER RAVIOLI
MAINE LOBSTER, RICOTTA, WHITE WINE
46

SPAGHETTI CARBONARA
GUANCIALE, PECORINO ROMANO,
EGG YOLK, BLACK PEPPER
32

ADD TRUFFLE 35
ADD LOBSTER 25

SECONDI PIATTI

PESCE

ATLANTIC SALMON
GARLIC SPINACH, CREAMY MASHED POTATOES
38

BRANZINO
CHERRY TOMATO, WHITE WINE, FINGERLING POTATOES
48

FILET OF DOVER SOLE
BLACK TRUFFLE SAUCE, ASPARAGUS, MASHED
POTATOES
59

CATCH OF THE DAY
MP

CARNE

SERAFINA CHEESEBURGER
PROVOLONE, GIARDINIERA SAUCE
26

FILET MIGNON
ROASTED VEGETABLES, BLACK PEPPERCORN SAUCE
58

10oz BONELESS PRIME RIBEYE
HERB BUTTER, FRENCH FRIES
46

CHICKEN PAILLARD
ENDIVE, ARUGULA, DICED TOMATO, PESTO
30

CHICKEN PICCATA
LEMON-CAPER SAUCE, MUSHROOM, ANGEL HAIR
34

CHICKEN PARMIGIANA
SPAGHETTI POMODORO
38

CHICKEN MILANESE
ARUGULA, TOMATO, LEMON
36

BONE-IN VEAL MILANESE
ARUGULA, TOMATO, LEMON
55

SIDES

ROASTED VEGETABLES
12

FRENCH FRIES
12

GARLIC SPINACH
12

TRUFFLE FRIES
16