

# Sophia & SPRITZ

menu uno | \$36

## ACT I

CHOOSE ONE

### INSALATA PANZANELLA

roasted sourdough croutons, heirloom tomatoes, cucumber, fresh mozzarella, pickled onions & peppers, gremolata, tomato vinaigrette, balsamic glaze, toasted pine nuts

### CRISPY BRASSICAS

crispy fried brussels, cauliflower & broccoli, white bean parsnip puree, gremolata

### PROSCIUTTO WRAPPED MOZZARELLA BALLS

San Marzano pomodoro served with crostini

## ACT II

CHOOSE ONE

### RAGU DI PAPPARDELLE

braised beef, pork, & lamb ragù, red wine demi-glace, cream, caramelized onions, Parmigiano

### RISOTTO AI FUNGHI

wild mushrooms, shallot, sage, pinot grigio, cream, herb butter, Parmigiano

### ATLANTIC SALMON

grilled lemon, pistachio pesto honey, scalloped potato stack, pecorino creamed spinach

## DOLCE

ADD DESSERT TO ANY MEAL

### COCONUT CREAM TART 12

salted milk chocolate, honeycomb toffee

### CHOCOLATE MOUSE DOME 12

hazelnut crisps, heart of white chocolate ganache

COCKTAIL & WINE LIST SUGGESTIONS AVAILABLE UPON REQUEST

CHEF

Lee Pearson