

Sophia & SPRITZ

HOLIDAY MENU

menu uno | \$36

ACT I

INSALATA PANZANELLA

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

YELLOWFIN TUNA TARTARE

salt cured yolk, avocado, garden cuke, basil oil, garlic & balsamic aioli, Parmesan & PEI potato crisps

TUSCAN ROASTED EGGPLANT

whipped ricotta & feta, squash purée, fig reduction, gremolata

ACT II

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

SICILIAN CANNOLI STACK 12

fried pastry shell, mascarpone & ricotta filling

CHOCOLATE MOUSE DOME 12

hazelnut crisps, heart of white chocolate ganache

COCKTAIL & WINE LIST SUGGESTIONS AVAILABLE UPON REQUEST

CHEF

Alex Newton

Sophia & SPRITZ

HOLIDAY MENU

menu due | \$48

ACT I

INSALATA PANZANELLA

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

CALABRIAN CALAMARI

crispy baby calamari, Acadian seasoning, pickled onions, lemon Parmigiana crema

PROSCIUTTO WRAPPED MOZZERLLA BALLS

San Marzano pomodoro served with crostini

ACT II

GNOCCHI ALLA ZUCCA

squash butter, garlic, fried sage, lemon Parmesan cream

SEAFOOD LASAGNA

layered spinach & kale ricotta with San Marzano pomodoro sauce, topped with scallops, lobster, and shrimp in fennel béchamel

CARNE E POLENTA

beef, pork & lamb ragù, citrus roasted root veg, creamy polenta with thyme & Sangiovese jus

POLLO ALLA CACCIATORA

vino rosso & truffled tomato sauce, mushrooms, smashed PEI potatoes

DOLCE

Add dessert to any meal

COCONUT CREAM TART 12

salted milk chocolate, honeycomb toffee

SICILIAN CANNOLI STACK 12

fried pastry shell, mascarpone & ricotta filling

CHOCOLATE MOUSE DOME 12

hazelnut crisps, heart of white chocolate ganache

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CHEF

Alex Newton

Sophia & SPRITZ

HOLIDAY MENU

menu tre | \$69.99

ACT I

SEARED SCALLOPS
romesco, celery root pureé, chives

GALABRIAN CALAMARI
crispy baby calamari, Acadian seasoning, pickled onions,
lemon Parmigiana crema

BURRATA E PORRO
roasted heirloom tomatoes, gremolata, crostini, balsamic cider
reduction, lemon oil

ACT II

RISOTTO AI FUNGHI
wild mushrooms, shallot, sage, pinot grigio, cream,
herb butter, Parmigiano

GNOCCHI ALLA ZUCCA
squash butter, garlic, fried sage, lemon
Parmesan cream

ACT III

FRIED MUSHROOM PARMIGIANO
semolina fried mushrooms, root vegetable
purée, tomato pomodoro, cashew Parmesan

ROASTED HALIBUT
warmed white bean & pancetta ragout, ditali
"little thimble" pasta in seafood en brodo

BRACIOLE
stuffed flank steak, gremolata, goat cheese polenta,
grilled broccolini

POLLO ALLA CACCIATORA
vino rosso & truffled tomato sauce, mushrooms,
smashed PEI potatoes

DOLCE

Add dessert to any meal

COCONUT CREAM TART 12
salted milk chocolate, honeycomb toffee

SICILIAN CANNOLI STACK 12
fried pastry shell, mascarpone & ricotta filling

CHOCOLATE MOUSE DOME 12
hazelnut crisps, heart of white chocolate ganache

COCKTAIL & WINE LIST SUGGESTIONS AVAILABLE UPON REQUEST

CHEF
Alex Newton