

# Sofia

Design District

## antipasti

*select one*

### *insalata romana*

baby gem, crouton, cacio e pepe vinaigrette, 36months  
parmigiano reggiano, pickled pearl onions

### *burrata*

roasted vine ripe cherry tomato, olive oil, aged balsamic, grilled ciabatta

### *cocktail di gamberetti*

tiger shrimp, cocktail sauce, scallion aioli

### *fritto misto*

calamari, zucchini, eggplant, meyer lemon aioli, calabrese chili

## supplements

### *carpaccio di manzo 10*

wagyu sirloin, figs, pine nuts, truffle pecorino, beef fat crouton

### *tonno 10*

raw ahi tuna, basil, bergamot aioli, gooseberry, pickled celery

## secondi

*select one*

### *spicy rigatoni alla vodka*

calabrian chili, tomato, cream, 36months parmigiano reggiano

### *pollo alla milanese*

breaded chicken breast, lemon caper butter, cherry tomatoes, arugula

### *salmone*

lemon beurre blanc, maitake mushrooms, asparagus, truffle mustard

### *hamburger wagyu*

brioche bun, arugula, tomato, bomba aioli, truffle  
pecorino, crispy fingerling potatoes

## supplements

### *cacio e pepe al tartufo 15*

bucatini, tellicherry pepper, truffle pecorino, shaved black truffle

### *spaghetti nero di seppia 25*

maine lobster, shellfish brodo, red pepper, parsley, lemon

## dolce

*select one*

### *tiramisù*

mascarpone, espresso semifreddo, coffee joconde, seeded chocolate

### *sorbetto or gelato*

daily selection

MIAMI SPICE LUNCH | 35 PER PERSON