

140 NE 39th Street #133,  
Miami, FL, 33137

[sofiamiamidd.com](http://sofiamiamidd.com)

*Sofia*  
Design District

[miamievents@inkentertainment.com](mailto:miamievents@inkentertainment.com)

[@sofiamiamidd](https://www.instagram.com/sofiamiamidd)

# *group dining & events*

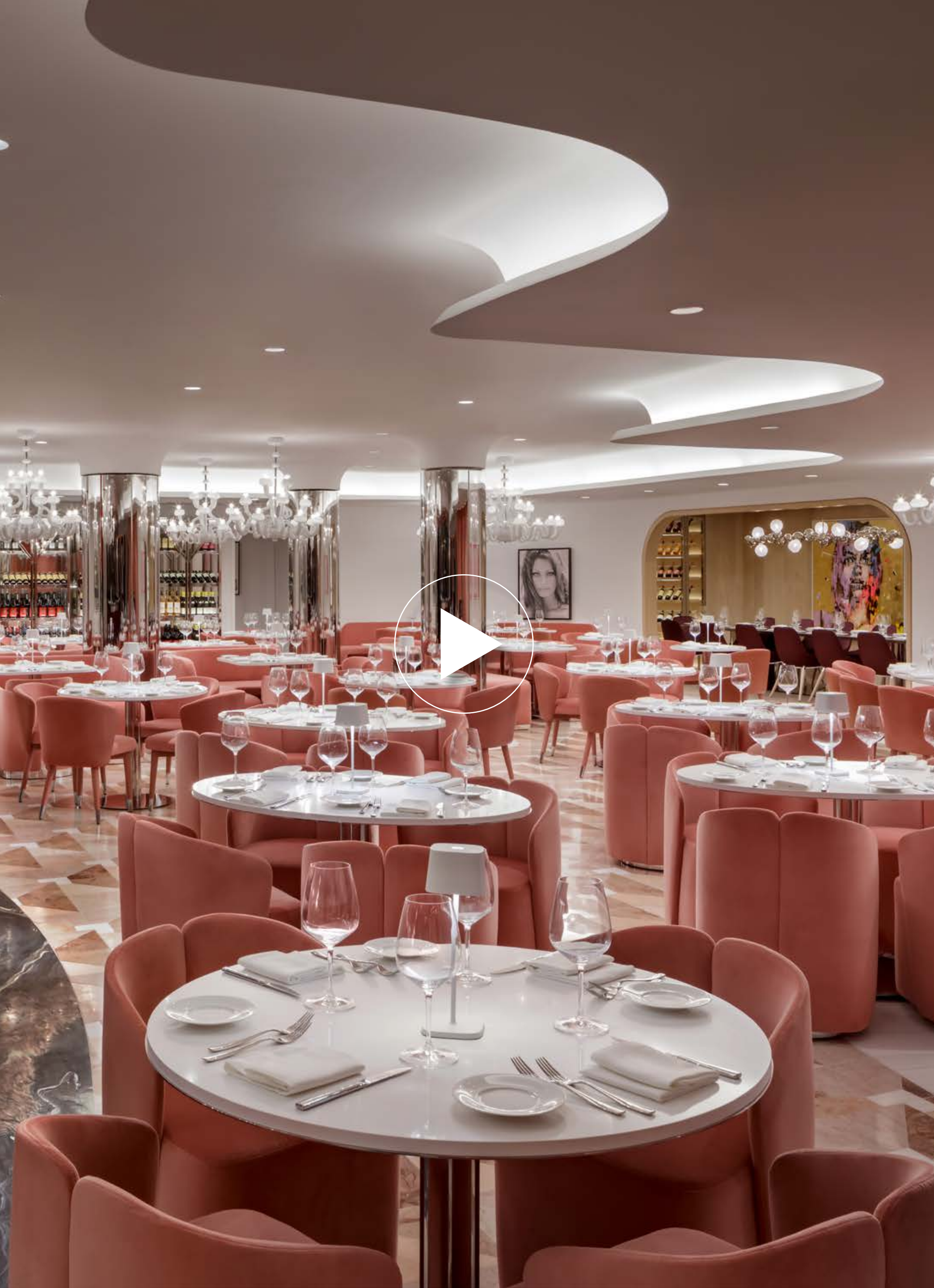
*A Leader Among Miami Restaurants in the Design District*

*Offering a fresh perspective and refined approach to Italian cuisine, Sofia is committed to sourcing quality ingredients to pay homage to true Italian tastes. Set in a dramatic and exquisitely designed backdrop, coupled with premium service, and finally; showcasing a curated ever-evolving internationally acclaimed art collection. Sofia is a provocateur to stimulate appetites, conversations and memories of unforgettable experiences.*

# *book your event*

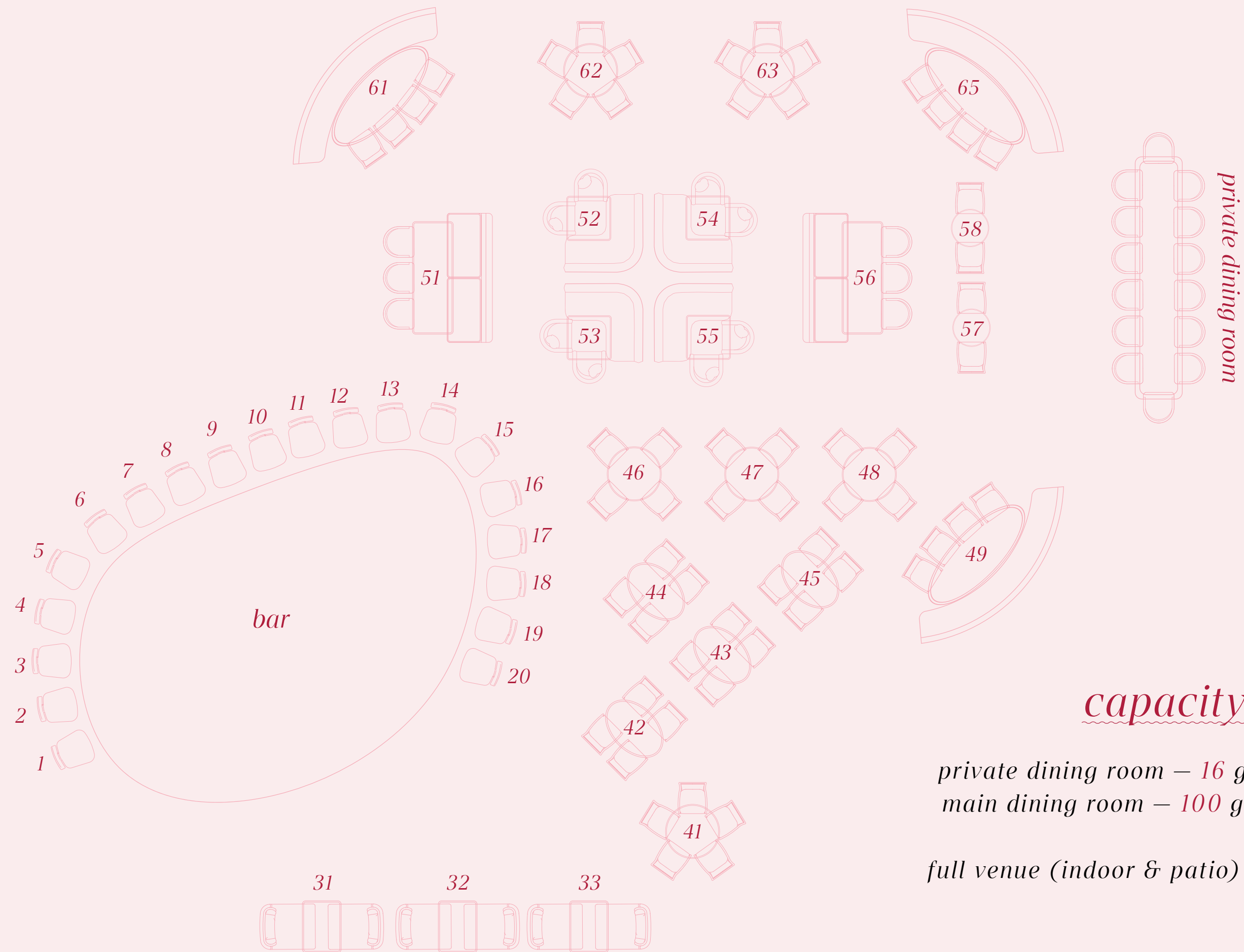
*Some affairs are to be remembered  
– especially those had with Sofia.*

Elevate entertaining to an art form with an unforgettable event at Sofia. Set in the heart of Miami's Design District, Sofia's modern and refined space is the quintessential backdrop for perfectly planned private events. Enchant your guests with a custom event experience in Miami's most beautiful gallery of the senses - complete with luxurious seating, a sophisticated bar, and a splash of whimsy from internationally critically acclaimed pieces of art.





# *floor plan: indoor*



## *capacity*

*private dining room – 16 guests seated*  
*main dining room – 100 guests seated*

*full venue (indoor & patio) – 220 guests*



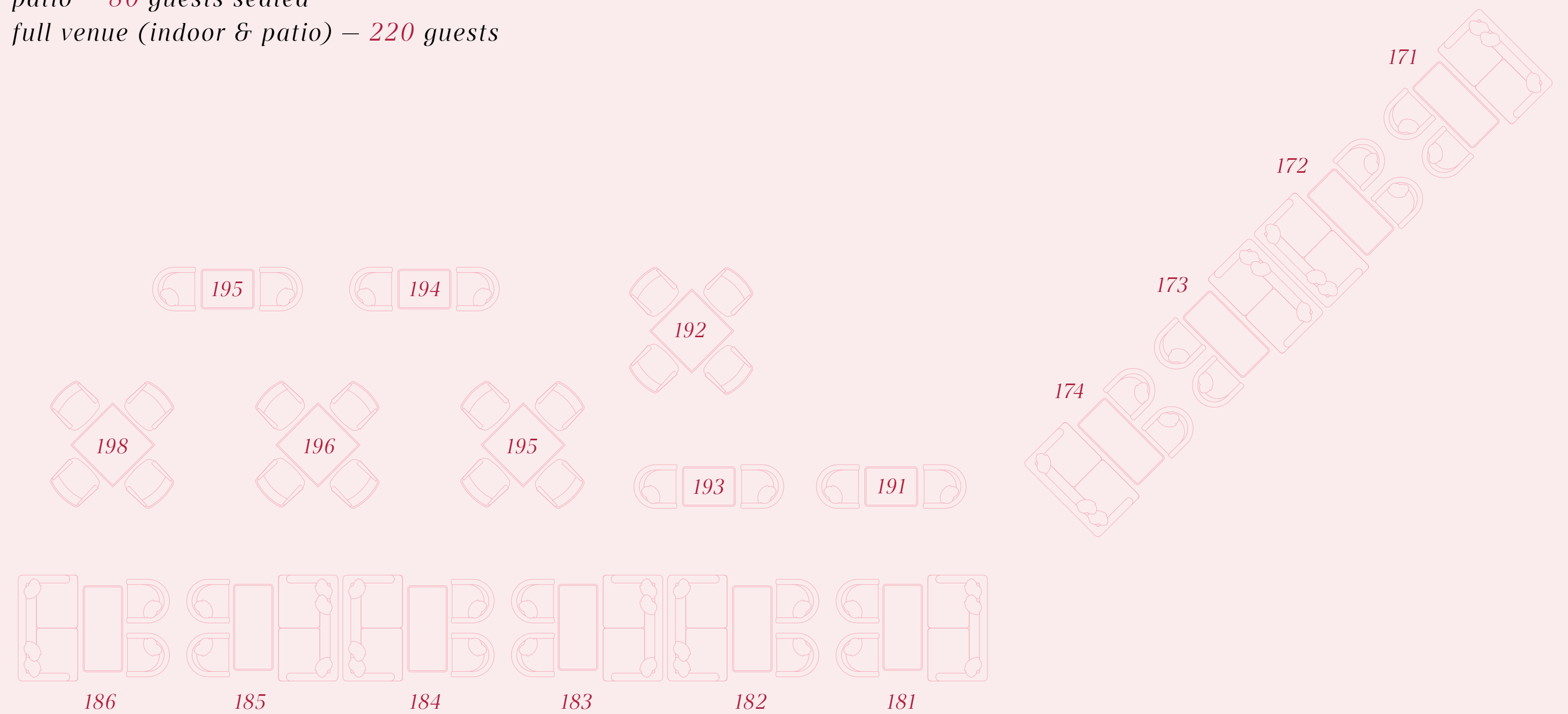


# *floor plan: patio*

## *capacity*

*patio – 80 guests seated*

*full venue (indoor & patio) – 220 guests*





*event canapés & prix fixe menus*

# passed canapés

## meat

*steak tartare*  
truffle aioli, crispy focaccia

<sup>GF</sup> *prime new york skewers*  
fonduta, gremolata

<sup>GF</sup> *prosciutto*  
melon, aged balsamic

## vegetarian

*truffle pizza*  
maitake mushroom, bufala mozzarella, potato crema,  
truffle pecorino, chive, black truffle

*saffron arancini*  
aged carnaroli rice, parmigiana, fontina

<sup>GF\*</sup> *stracciatella*  
cherry tomato, basil, pangrattato

## fish & seafood

<sup>GF</sup> *west coast oysters*  
white balsamic mignonette

<sup>GF\*</sup> *tuna crudo*  
avocado mousse, truffle vinaigrette, farro

<sup>GF\*</sup> *octopus skewer*  
romesco sauce, crispy olive, 'nduja dressing

## desserts

*panna cotta*  
guava gelée, mango glass, biscotti crumble, coconut

*semifreddo espresso*  
mascarpone, espresso gelato, coffee jonconde, seeded chocolate

*mini cannoli*  
orange marmalade, vanilla cheesecake filling, pistachio

*\$6 per canape-ordered, minimum of 12 pieces per item*

*MENUS AND PRICING SUBJECT TO AVAILABILITY*

\*Can be modified to accommodate dietary restriction. Pricing listed above is subject to 8% tax and 24% service charge.

# dinner prix fixe

each course served  
family style

\*Can be modified to accommodate dietary restriction. Pricing listed above is subject to 8% tax and 24% service charge.

## antipasti

pre-select 3

<sup>VEG,GF\*</sup> **burrata**  
roasted vine ripe cherry tomato, olive oil, aged balsamic, grilled ciabatta

<sup>VEG,GF\*</sup> **insalata romana**  
baby gem, cacio e pepe vinaigrette, 36months parmigiano reggiano, pickled pearl onion, crouton

<sup>GF</sup> **tonno**  
raw ahi tuna, basil, bergamot aioli, gooseberry, pickled celery

**fritto misto**  
tiger shrimp, calamari, scallop, meyer lemon aioli, calabrese chili

## contorni

pre-select 1

<sup>GF,VEG,VG\*</sup> **patate**  
crispy potato, parmesan fonduta, cured egg yolk, chive

<sup>VEG,GF\*</sup> **broccolini alla griglia**  
cacio e pepe vinaigrette, pangrattato, lemon

**cavoletti di bruxelles**  
brussels sprout, prosciutto, pear puree, golden raisin

## option A

75 per person

## secondi

<sup>GF\*</sup> **pollo arrosto**  
roasted organic chicken breast, fregola, peperonata, snap pea, chicken jus

<sup>VEG,VG\*</sup> **spicy rigatoni alla vodka**  
calabrian chili, tomato, cream, 36months parmigiano reggiano

<sup>GF</sup> **branzino**  
whole branzino served with yellow tomato, dill oil, caper

## dolce

pre-select 1

**semifreddo espresso**  
mascarpone, espresso gelato, coffee jonconde, seeded chocolate

**panna cotta**  
guava gelée, mango glass, biscotti crumble, coconut

**torta al cioccolato**  
praline feuilletine, caramel, sweet pine nut, milk ice cream

## option B

95 per person

## antipasti

pre-select 3

<sup>VEG,GF\*</sup> **burrata**  
roasted vine ripe cherry tomato, olive oil, aged balsamic, grilled ciabatta

**carpaccio di manzo**  
wagyu sirloin, fig, pine nut, truffle pecorino, crouton

<sup>VEG,GF\*</sup> **insalata romana**  
baby gem, cacio e pepe vinaigrette, 36months parmigiano reggiano, pickled pearl onion, crouton

<sup>GF\*</sup> **polpo**  
octopus, romesco, fingerling potato, taggiasca olive, 'nduja dressing

## contorni

pre-select 1

<sup>GF,VEG,VG\*</sup> **patate**  
crispy potato, parmesan fonduta, cured egg yolk, chive

<sup>VEG,GF\*</sup> **broccolini alla griglia**  
cacio e pepe vinaigrette, pangrattato, lemon

**cavoletti di bruxelles**  
brussels sprout, prosciutto, pear puree, golden raisin

## secondi

<sup>GF</sup> **branzino**  
whole branzino served with yellow tomato, dill oil, caper

**cotoletta alla milanese**  
bone-in veal chop, lemon caper butter, cherry tomato, arugula

<sup>VEG</sup> **cacio e pepe al tartufo**  
bucatini, tellicherry pepper, truffle pecorino, black truffle

## dolce

pre-select 2

**semifreddo espresso**  
mascarpone, espresso gelato, coffee jonconde, seeded chocolate

**panna cotta**  
guava gelée, mango glass, biscotti crumble, coconut

**torta al cioccolato**  
praline feuilletine, caramel, sweet pine nut, milk ice cream

# dinner prix fixe

each course served  
family style

\*Can be modified to accommodate dietary  
restriction. Pricing listed above is subject  
to 8% tax and 24% service charge.

## option C

125 per person

### antipasti

pre-select 3

#### <sup>VEG,GF\*</sup> *burrata*

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

#### *carpaccio di manzo*

wagyu sirloin, fig, pine nut,  
truffle pecorino, crouton

#### *aragosta*

maine lobster, blood orange, scallion aioli, fennel soffritto

#### <sup>VEG,GF\*</sup> *insalata romana*

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

### secondi

pre-select 2

#### <sup>GF</sup> *costata di manzo*

22oz prime ribeye, balsamic onion marmalade,  
red wine jus, calabrian cherry pepper

#### <sup>GF\*</sup> *pollo arrosto*

roasted organic chicken breast, fregola, peperonata, snap pea, chicken jus

#### <sup>GF</sup> *branzino*

whole branzino served with yellow tomato, dill oil, caper

### pasta

pre-select 2

#### <sup>VEG,VG\*</sup> *spicy rigatoni alla vodka*

calabrian chili, tomato, cream, 36months parmigiano reggiano

#### <sup>VEG</sup> *cacio e pepe al tartufo*

bucatini, tellicherry pepper, truffle pecorino, black truffle

#### *spaghetti nero di seppia*

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

### contorni

pre-select 1

#### <sup>GF,VEG,VG\*</sup> *patate*

crispy potato, parmesan fonduta, cured egg yolk, chive

#### <sup>VEG,GF\*</sup> *broccolini alla griglia*

cacio e pepe vinaigrette, pangrattato, lemon

#### *cavoletti di bruxelles*

brussels sprout, prosciutto, pear puree, golden raisin

### dolce

pre-select 2

#### *semifreddo espresso*

mascarpone, espresso gelato, coffee jonconde, seeded chocolate

#### *panna cotta*

guava gelée, mango glass,  
biscotti crumble, coconut

#### *torta al cioccolato*

praline feuilletine, caramel, sweet pine nut, milk ice cream

# lunch prix fixe

each course served  
family style

\*Can be modified to accommodate dietary restriction. Pricing listed above is subject to 8% tax and 24% service charge.

## option A

50 per person

### antipasti

pre-select 3

<sup>GF</sup> **cocktail di gamberetti**  
tiger shrimp, cocktail sauce, scallion aioli

<sup>VEG,GF\*</sup> **burrata**

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

<sup>VEG,GF\*</sup> **insalata romana**

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

**fritto misto**

tiger shrimp, calamari, scallop, meyer lemon aioli, calabrese chili

### secondi

pre-select 2

<sup>GF</sup> **branzino**

whole branzino served with yellow tomato, dill oil, caper

**pizza margherita**

tomato, bufala mozzarella, basil

**spaghetti al pomodoro**

tomato, basil,  
36months parmigiano reggiano

**pollo arrosto**

roasted organic chicken breast, fregola, peperonata, snap pea, chicken jus

### contorni

pre-select 1

<sup>GF,VEG,VG\*</sup> **patate**

crispy potato, parmesan fonduta, cured egg yolk, chive

<sup>VEG,GF\*</sup> **broccolini alla griglia**

cacio e pepe vinaigrette, pangrattato, lemon

**cavoletti di bruxelles**

brussels sprout, prosciutto, pear puree, golden raisin

### secondi

pre-select 2

<sup>GF</sup> **branzino**

whole branzino served with yellow tomato, dill oil, caper

<sup>VEG,VG\*</sup> **spicy rigatoni alla vodka**

calabrian chili, tomato, cream, 36 months parmigiano reggiano

**pollo arrosto**

roasted organic chicken breast, fregola, peperonata, snap peas, chicken jus

**cotoletta alla milanese**

bone-in veal, lemon caper butter, cherry tomatoes, arugula

## option B

60 per person

### antipasti

pre-select 3

<sup>VEG,GF\*</sup> **burrata**

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

<sup>VEG,GF\*</sup> **insalata romana**

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

**fritto misto**

tiger shrimp, calamari, scallop, meyer lemon aioli, calabrese chili

<sup>GF\*</sup> **polpo**

octopus, romesco, fingerling potato, taggiasca olive, 'nduja dressing

### contorni

pre-select 1

<sup>GF,VEG,VG\*</sup> **patate**

crispy potato, parmesan fonduta, cured egg yolk, chive

<sup>VEG,GF\*</sup> **broccolini alla griglia**

cacio e pepe vinaigrette, pangrattato, lemon

**cavoletti di bruxelles**

brussels sprout, prosciutto, pear puree, golden raisin

# lunch prix fixe

each course served  
family style

\*Can be modified to accommodate dietary  
restriction. Pricing listed above is subject  
to 8% tax and 24% service charge.

## option c

75 per person

### antipasti

pre-select 3

#### <sup>VEG,GF\*</sup> *burrata*

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

#### <sup>VEG,GF\*</sup> *insalata romana*

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

#### <sup>GF</sup> *tonno*

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

#### *fritto misto*

tiger shrimp, calamari, scallop, meyer  
lemon aioli, calabrese chili

### secondi

#### <sup>GF\*</sup> *pollo arrosto*

roasted organic chicken breast, fregola,  
peperonata, snap pea, chicken jus

#### <sup>VEG,VG\*</sup> *spicy rigatoni alla vodka*

calabrian chili, tomato, cream,  
36months parmigiano reggiano

#### <sup>GF</sup> *branzino*

whole branzino served with  
yellow tomato, dill oil, caper

### contorni

pre-select 1

#### <sup>GF,VEG,VG\*</sup> *patate*

crispy potato, parmesan fonduta, cured egg yolk, chive

#### <sup>VEG,GF\*</sup> *broccolini alla griglia*

cacio e pepe vinaigrette, pangrattato, lemon

#### *cavoletti di bruxelles*

brussels sprout, prosciutto, pear puree, golden raisin

### dolce

pre-select 1

#### *semifreddo espresso*

mascarpone, espresso gelato, coffee  
jonconde, seeded chocolate

#### *panna cotta*

guava gelée, mango glass,  
biscotti crumble, coconut

#### *torta al cioccolato*

praline feuilletine, caramel, sweet  
pine nut, milk ice cream

# brunch prix fixe

each course served  
family style

\*Can be modified to accommodate dietary  
restriction. Pricing listed above is subject  
to 8% tax and 24% service charge.

## option A

50 per person

### antipasti

pre-select 3

#### <sup>VEG,GF\*</sup> *burrata*

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

#### <sup>VEG,GF\*</sup> *insalata romana*

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

#### *bruschetta al pomodoro*

sourdough, heirloom tomato, stracciatella, basil, balsamic

#### *polenta florentine*

spinach, wild mushroom, parmigiano reggiano, fried egg, chicken jus

### secondi

pre-select 3

#### <sup>VEG</sup> *toast con ricotta*

sourdough, ricotta cheese, fig truffle honey, pistachio

#### *cotoletta alla milanese*

bone-in veal chop, lemon caper butter, cherry tomato, arugula

#### *toast alla francese*

french toast, pistachio, orange, whipped crema fresca, maple syrup

#### <sup>VEG,VG\*</sup> *spicy rigatoni alla vodka*

calabrian chili, tomato, cream, 36months parmigiano reggiano

## option B

60 per person

### antipasti

pre-select 3

#### <sup>VEG,GF\*</sup> *insalata romana*

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

#### *bruschetta al pomodoro*

sourdough, heirloom tomato, stracciatella, basil, balsamic

#### *fritto misto*

tiger shrimp, calamari, scallop, meyer lemon aioli, calabrese chili

#### *polenta florentine*

spinach, wild mushroom, parmigiano reggiano, fried egg, chicken jus

### secondi

pre-select 3

#### <sup>VEG</sup> *toast con ricotta*

sourdough, ricotta cheese, fig truffle honey, pistachio

#### *cotoletta alla milanese*

bone-in veal chop, lemon caper butter, cherry tomato, arugula

#### *toast alla francese*

french toast, pistachio, orange, whipped  
crema fresca, maple syrup

#### <sup>VEG,VG\*</sup> *spicy rigatoni alla vodka*

calabrian chili, tomato, cream, 36months parmigiano reggiano

#### <sup>GF</sup> *branzino*

whole branzino served with yellow tomato, dill oil, caper

### dolce

pre-select 1

#### *semifreddo espresso*

mascarpone, espresso gelato, coffee  
jonconde, seeded chocolate

#### *panna cotta*

guava gelée, mango glass,  
biscotti crumble, coconut

#### *torta al cioccolato*

praline feuilletine, caramel,  
sweet pine nut, milk ice cream

# buffet menu

select minimum of one antipasti, one pasta, one entrée & one side — priced per person

## antipasti

### piatto di salumi e formaggi — 20

assortment of italian meats and cheeses,  
house crackers, gnocco fritto, olives

### <sup>VEG,GF</sup> caprese — 12

heirloom tomato, bocconcini, basil, aged balsamic

### <sup>VEG,GF</sup> insalata romana — 12

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

### <sup>VEG,GF</sup> insalata verde — 12

seasonal greens, pear, goat cheese, salsify,  
butternut squash, sangiovese vinaigrette

### polenta & mushrooms — 15

creamy polenta, wild mushrooms, natural jus

### <sup>GF</sup> pulpo — 20

octopus, romesco, fingerling potato,  
taggiasca olive, 'nduja dressing

## raw bar

served on seafood tower  
or optional action station

### <sup>GF</sup> ostriche — 4 per piece

oysters served with white balsamic mignonette  
suggested 3 oysters per guest

### <sup>GF</sup> cocktail di gamberetti — 12

tiger shrimp, cocktail sauce, scallion aioli

### caviale — market price

### caviale with chef — market price + 5

recommended 5–7gram per guest, approx. 5 per gram  
served with blini, crème fraiche, chives and egg

## pasta

select preferred pasta & sauce

### rigatoni — 25

### cavatelli — 25

### gemelli — 25

choice of sauce

### tomato / spicy vodka

### alfredo / bolognese

### cacio e pepe al tarfufo +5

## pizza

### <sup>VEF</sup> pizza margherita — 15

tomato, bufala mozzarella, basil

### pizza salami — 17

salami, pepperoncino, red onions,  
parmigiano reggiano, fennel pollen, tomato

### <sup>VEG</sup> pizza al tartufo — 25

maitake mushroom, bufala mozzarella, potato  
crema, truffle pecorino, chive, black truffle

## entrées

### <sup>GF</sup> branzino — 40

served with choice of  
roasted yellow tomato, dill oil  
or olive oil, lemon, caper

### <sup>GF</sup> salmone — 40

lemon beurre blanc

### <sup>GF</sup> NY strip — 40

### <sup>GF</sup> NY strip with chef — 50

balsamic onion marmelade, veal wine jus

### milanesa — 40

lemon caper butter, cherry tomato

### pollo arrosto — 40

roasted organic chicken breast, fregola,  
peperonata, snap pea, chicken jus

## sides

### <sup>GF</sup> cavoletti di bruxelles — 8

brussels sprouts, prosciutto, pear puree, golden raisin

### <sup>VEG</sup> broccolini alla griglia — 8

cacio e pepe vinaigrette, pangrattato, lemon

### <sup>VEG,GF</sup> patata — 8

fingerling potatoes

### <sup>VEG,GF</sup> asparagi — 8

grilled asparagus, double browned butter,  
toasted almond, lemon zest, parsley

\*Can be modified to accommodate dietary restriction. Pricing listed above is subject to 8% tax and 24% service charge.



*beverage packages*

# beverage packages

## package

## inclusive of

## cost per hour

*standard*  
sprints, wine and beer

*well spirits, house wines & beer, coffee, tea and soda*

*45 per person / 1 hour  
60 per person / 2 hours  
75 per person / 3 hours  
90 per person / 4 hours*

*house wine & beer only, coffee, tea and soda*

*39 per person / 1 hour  
49 per person / 2 hours  
59 per person / 3 hours  
69 per person / 4 hours*

*premium*  
sprints, wine and beer

*grey goose, bombay sapphire, bacardí, johnnie walker black,  
patrón, angels envy, d'usse vsop, ilegal mezcal,  
sommelier selected wines, beers, coffee, tea and soda*

*55 per person / 1 hour  
70 per person / 2 hours  
85 per person / 3 hours  
100 per person / 4 hours*

*sommelier selected wine & beer only, coffee, tea and soda*

*47 per person / 1 hour  
57 per person / 2 hours  
67 per person / 3 hours  
77 per person / 4 hours*

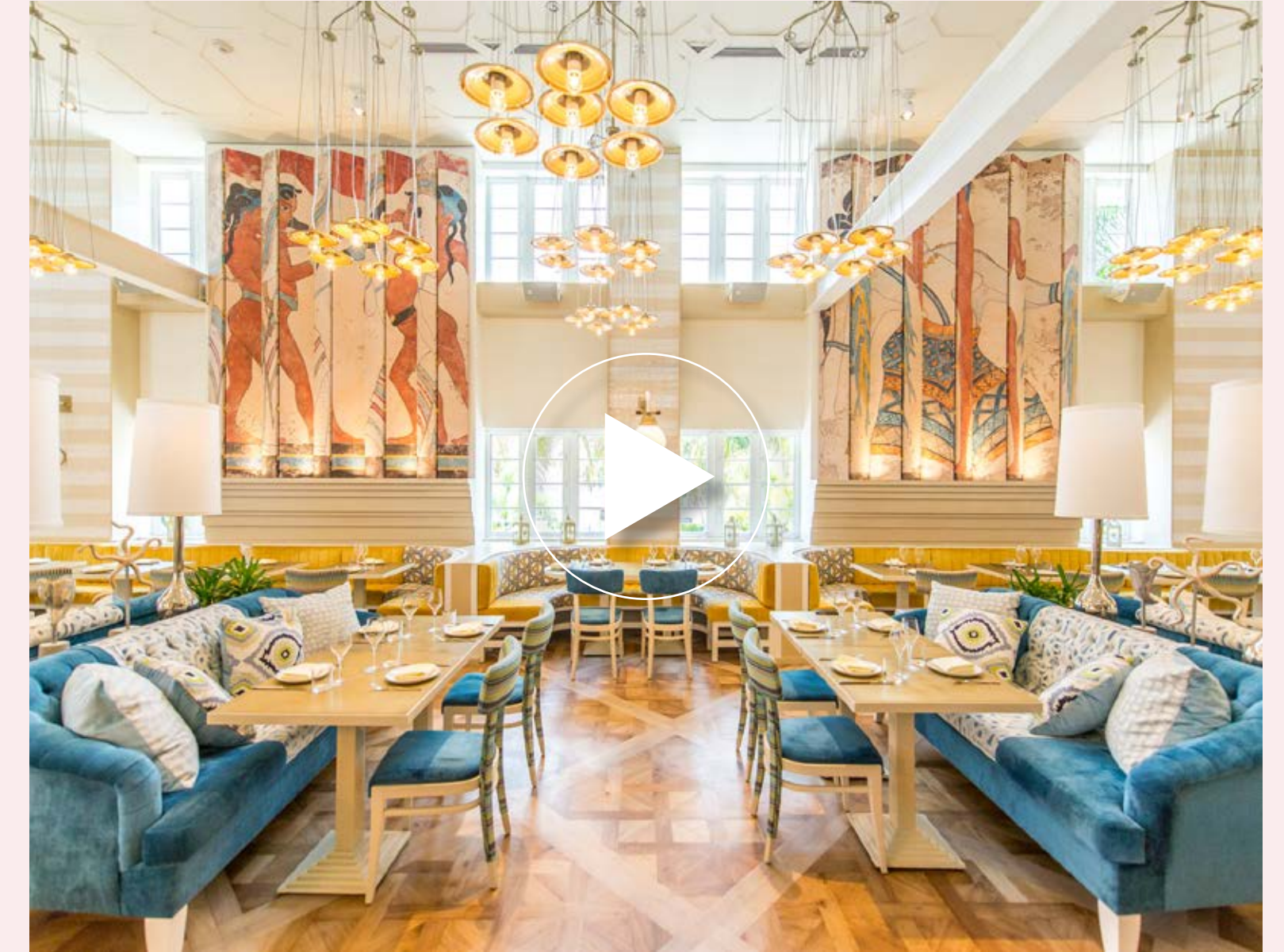
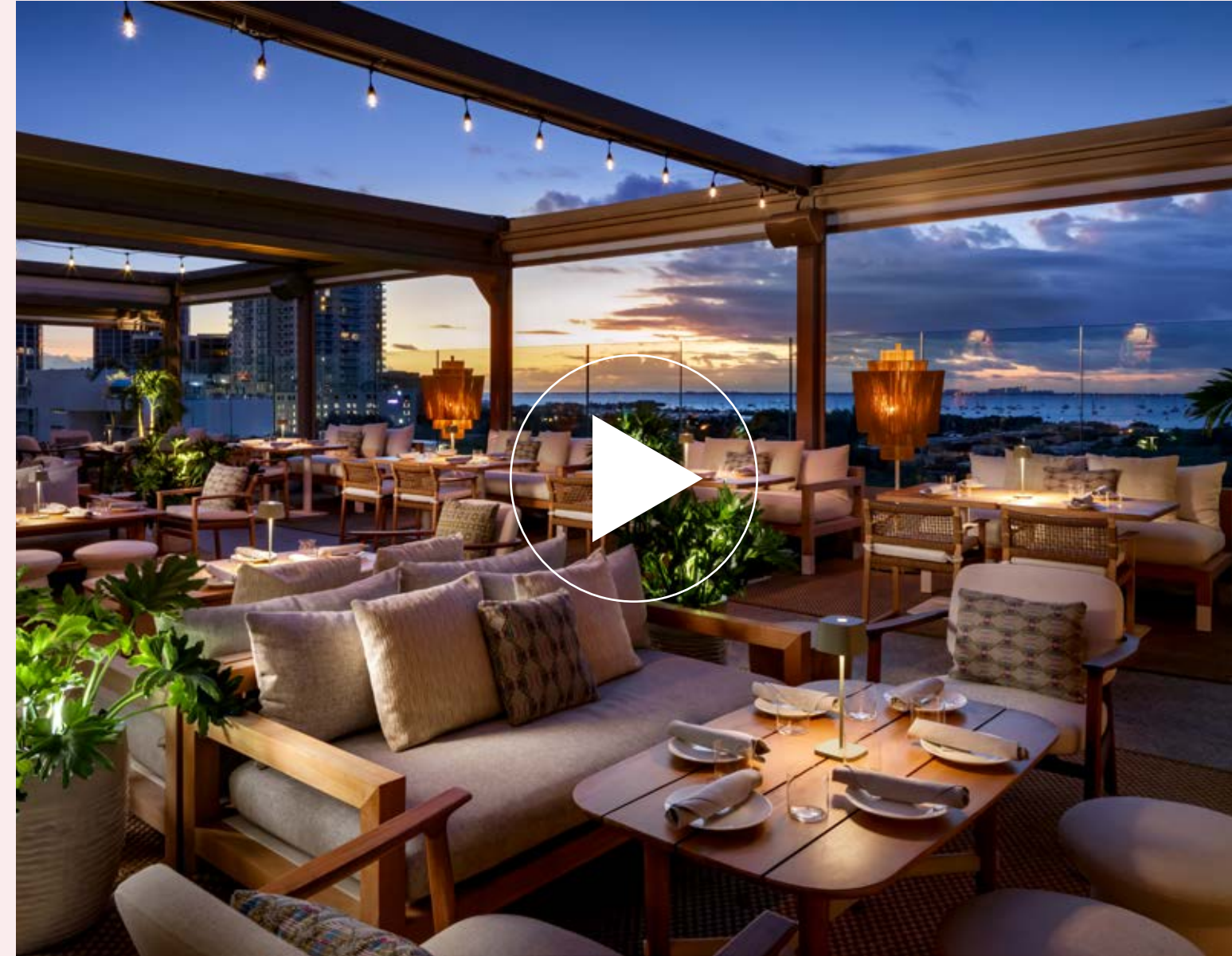
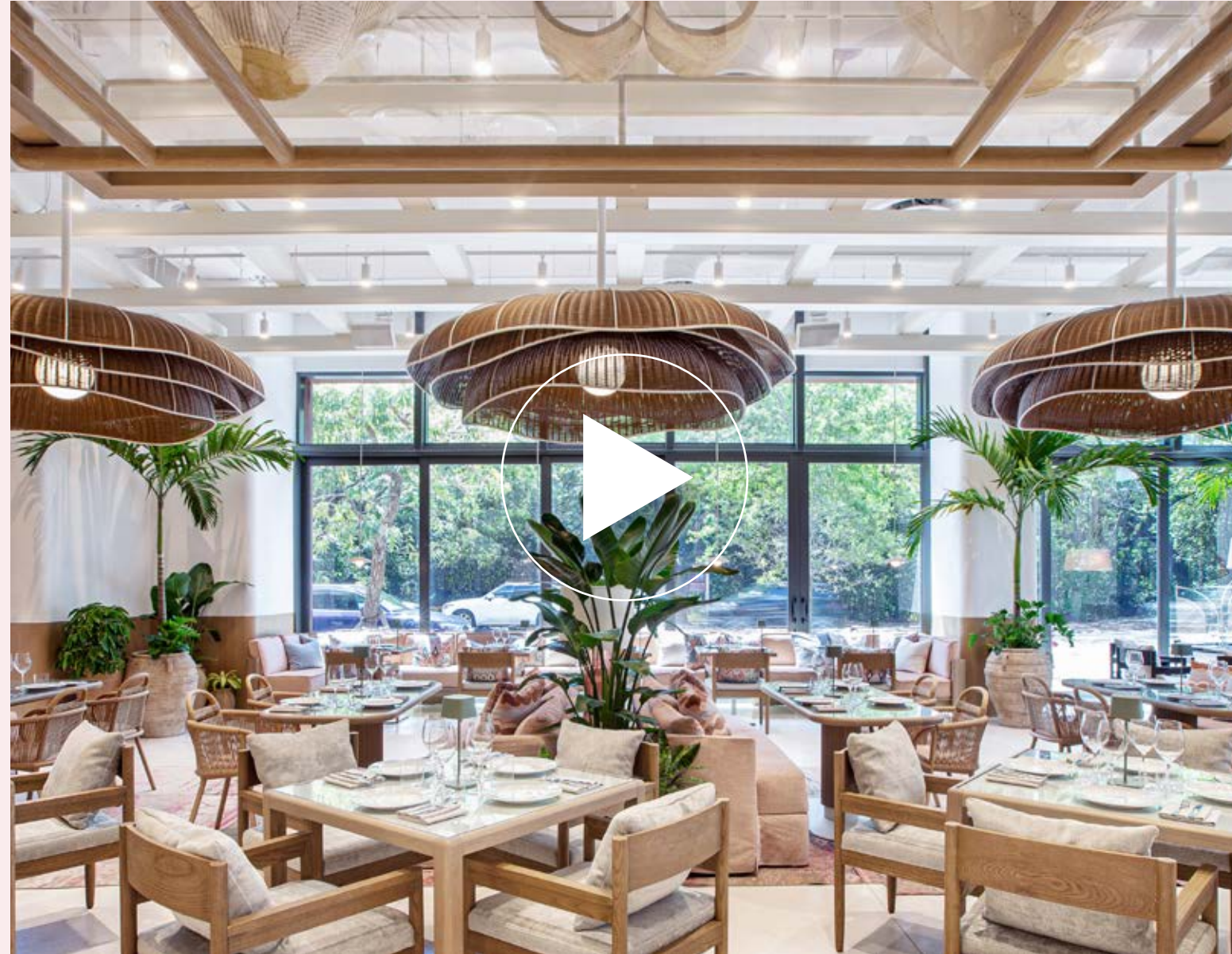
*bottomless mimosa*

*chilled prosecco and freshly squeezed orange juice*

*50 per person / Maximum 2 hour  
Additional hour: 20 per person*

Pricing listed above is subject to 8% tax and 24% service charge.

# other venues



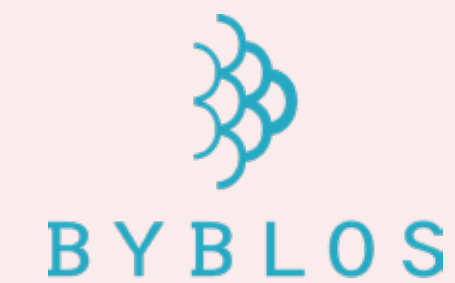
Located on Main Highway in Coconut Grove, Amal Miami sets a high-water mark for Miami restaurants, offering fine cuisine with an emphasis on the art of sharing, enjoying, and simply living, in a sophisticated metropolitan setting. Boasting an authentic Lebanese menu designed by Chef Wissam Baki, Amal Miami's offerings feature modern interpretations of popular, generous, and easily shared dishes.

- 📍 3480 Main Hwy Suite 100  
Miami, FL 33133
- 🖱️ [amalmiami.com](http://amalmiami.com)
- 📷 [amalmiami](https://www.instagram.com/amalmiami)
- ✉️ [miamievents@inkentertainment.com](mailto:miamievents@inkentertainment.com)



Level 6 is a rooftop bar concept boasting jaw-dropping panoramic views of Miami and Biscayne Bay, completed with an elevated cocktail program, entertainment, and a unique menu featuring seafood and small bites to be enjoyed outdoors.

- 📍 3480 Main Hwy  
Miami, FL 33133
- 🖱️ [level6miami.com](http://level6miami.com)
- 📷 [level6mia](https://www.instagram.com/level6mia)
- ✉️ [miamievents@inkentertainment.com](mailto:miamievents@inkentertainment.com)



Byblos brings exciting flavors from the Eastern Mediterranean to diners in a progressively designed space. With strong influences from traditional and local ingredients, Byblos represents a marriage of Eastern Mediterranean cuisine. Using time-honored classic cooking techniques and modern methods, the menu is a true coastal and cultural mosaic, served family style in a convivial atmosphere.

- 📍 1545 Collins Ave.  
Miami Beach, FL 3313
- 🖱️ [byblosmiami.com](http://byblosmiami.com)
- 📷 [byblosmiami](https://www.instagram.com/byblosmiami)
- ✉️ [miamievents@inkentertainment.com](mailto:miamievents@inkentertainment.com)

*inquire now*

*Sofia Design District  
140 NE 39th Street #133, Miami, FL, 33137*

*miamievents@inkentertainment.com*

*@sofiamiamidd  
sofiamiamidd.com*

*Sofia*  
Design District