

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

sofiamiamidd.com

Sofia
Design District

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[@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.

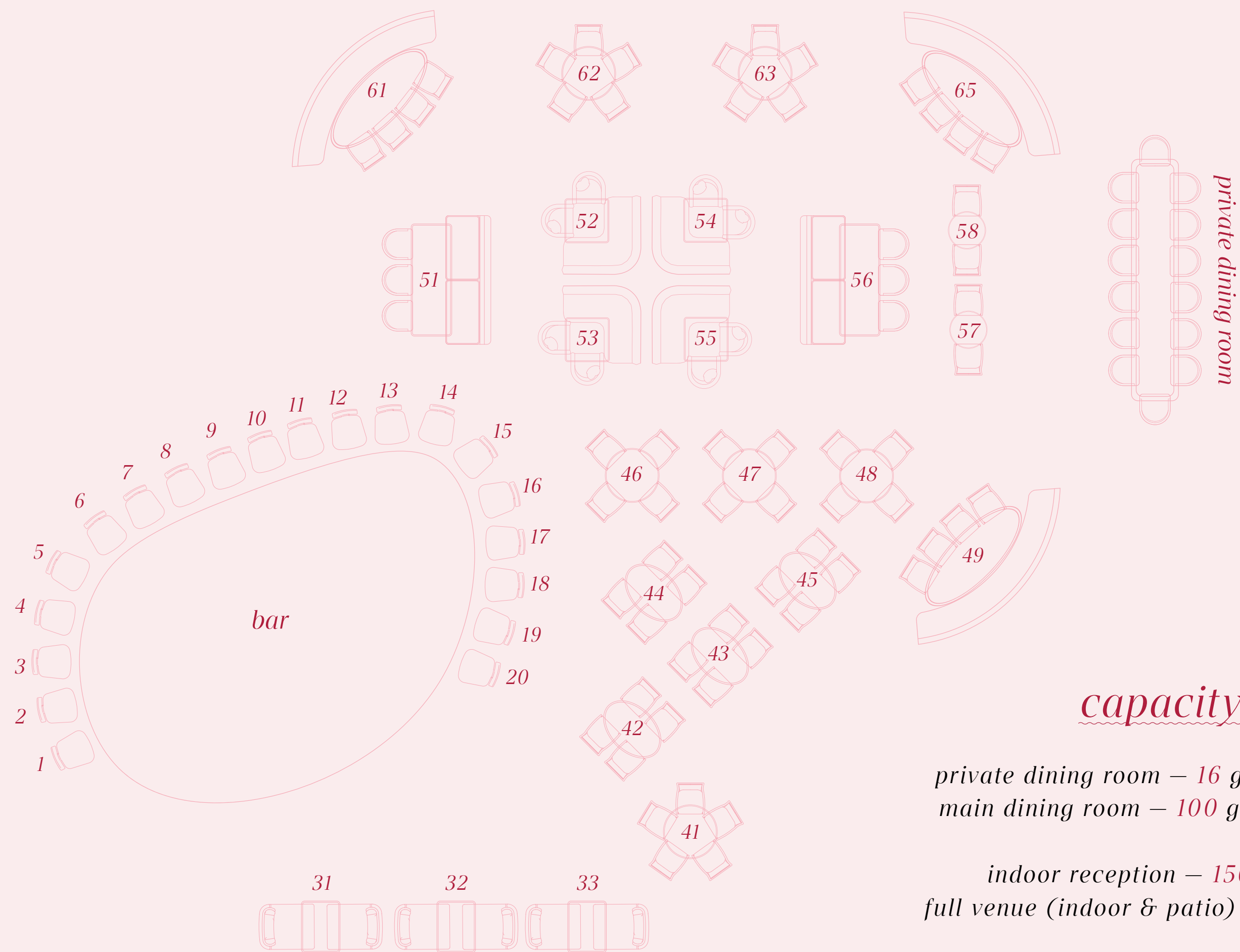
book your event

*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

indoor reception – 150 guests
full venue (indoor & patio) – 220 guests

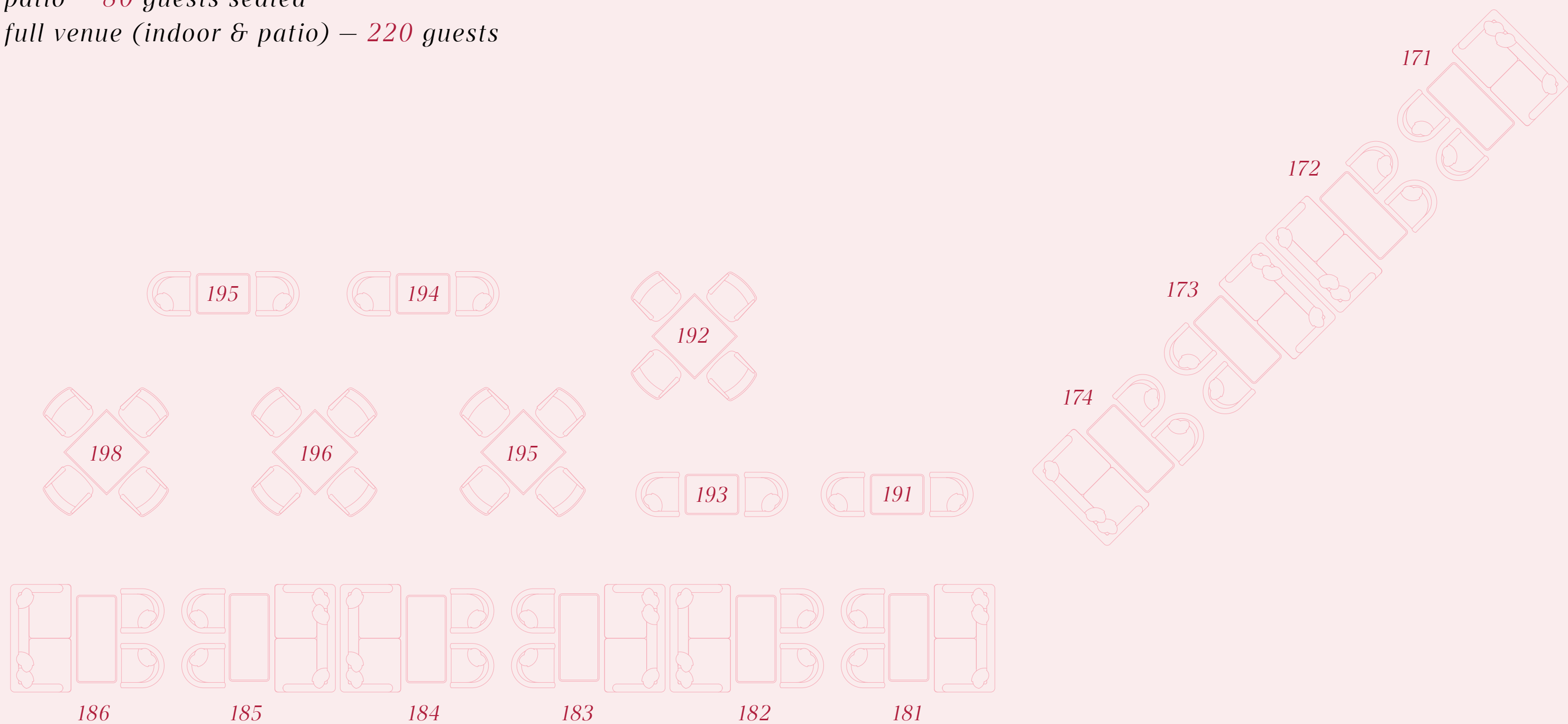


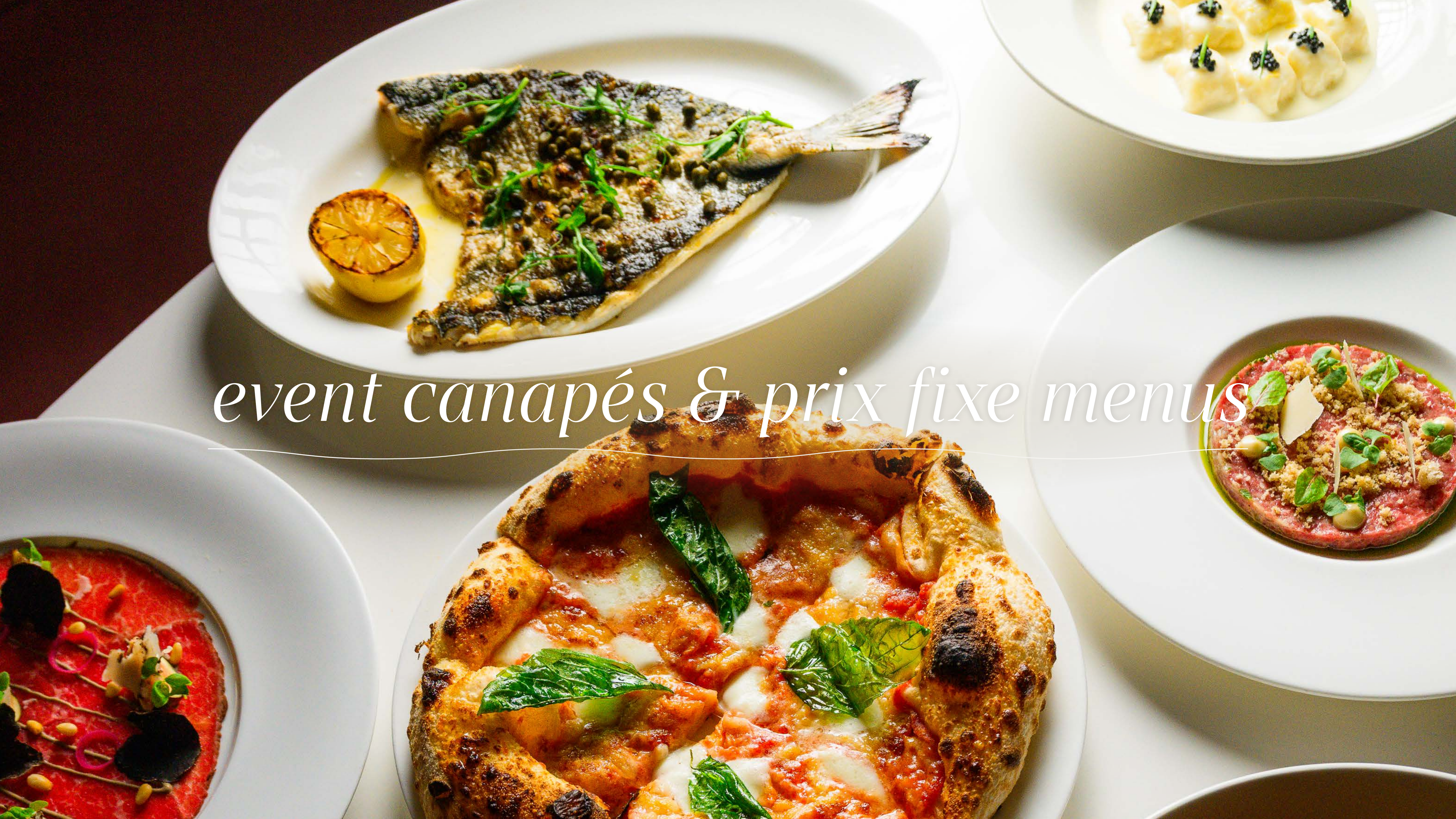


floor plan: patio

capacity

patio — 80 guests seated
full venue (indoor & patio) — 220 guests





event canapés & prix fixe menus

passed canapés

meat

steak tartare — 10
truffle aioli, crispy focaccia

^{GF} *prime new york skewers — 13*
fonduta, gremolata

^{GF} *prosciutto — 9*
melon, aged balsamic

vegetarian

truffle pizza — 11
maitake mushroom, bufala mozzarella, potato crema,
truffle pecorino, chive, black truffle

saffron arancini — 9
aged carnaroli rice, parmigiana, fontina

^{GF*} *stracciatella — 9*
cherry tomato, basil, pangrattato

fish & seafood

^{GF} *west coast oysters — 6*
white balsamic mignonette

^{GF*} *tuna crudo — 11*
avocado mousse, truffle vinaigrette, farro

^{GF*} *octopus skewer — 11*
romesco sauce, crispy olive, 'nduja dressing

desserts

panna cotta tropicale — 7
coconut panna cotta, mango gelée, coconut shavings

tiramisù — 7
mascarpone mousse, espresso liqueur, savoiardi biscuits

cheesecake ai frutti di bosco — 7
graham cracker sablé, vanilla cheesecake, raspberry
coulis, chantilly cream, fresh berries

Canapés are individually priced. Minimum order 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

VEG,GF* *burrata*

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

VEG,GF* *insalata romana*

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

GF *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

GF,VEG,VG* *patate*

crispy potato, parmesan fonduta, cured egg yolk, chive

VEG,GF* *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

GF* *pollo arrosto*

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

VEG,VG* *spicy rigatoni alla vodka*

calabrian chili, tomato, cream,
36months parmigiano reggiano

GF *branzino*

whole branzino served with yellow tomato, dill oil, caper

dolci

pre-select 1

tiramisù

mascarpone mousse,
espresso liqueur, savoiardi biscuits

cheesecake ai frutti di bosco

graham cracker sablé, vanilla cheesecake, raspberry
coulis, chantilly cream, fresh berries, lemon sorbet

bignè al cioccolato e pistacchio

profiterole, vanilla ricotta cream, amarena cherries,
pistachio gelato, warm chocolate sauce

panna cotta tropicale

coconut panna cotta, mango gelée, coconut
shavings, guava passionfruit sorbet

option B

95 per person

antipasti

pre-select 3

VEG,GF* *burrata*

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

carpaccio di manzo

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

VEG,GF* *insalata romana*

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

GF* *polpo*

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

contorni

pre-select 1

GF,VEG,VG* *patate*

crispy potato, parmesan fonduta, cured egg yolk, chive

VEG,GF* *broccolini alla griglia*

cacio e pepe vinaigrette, pangrattato, lemon

cavoletti di bruxelles

brussels sprout, prosciutto, pear puree, golden raisin

secondi

GF *branzino*

whole branzino served with yellow
tomato, dill oil, caper

cotoletta alla milanese

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

VEG *cacio e pepe al tartufo*

bucatini, tellicherry pepper, truffle
pecorino, black truffle

dolci

pre-select 2

tiramisù

mascarpone mousse,
espresso liqueur, savoiardi biscuits

cheesecake ai frutti di bosco

graham cracker sablé, vanilla cheesecake, raspberry
coulis, chantilly cream, fresh berries, lemon sorbet

bignè al cioccolato e pistacchio

profiterole, vanilla ricotta cream, amarena cherries,
pistachio gelato, warm chocolate sauce

panna cotta tropicale

coconut panna cotta, mango gelée, coconut
shavings, guava passionfruit sorbet

dinner prix fixe

each course served
family style

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option C

125 per person

antipasti

pre-select 3

^{VEG,GF*} *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

^{VEG,GF*} *insalata romana*

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

pasta

pre-select 2

^{VEG,VG*} *spicy rigatoni alla vodka*

calabrian chili, tomato, cream, 36months parmigiano reggiano

^{VEG} *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

^{GF,VEG,VG*} *patate*

crispy potato, parmesan fonduta, cured egg yolk, chive

^{VEG,GF*} *broccolini alla griglia*

cacio e pepe vinaigrette, pangrattato, lemon

cavoletti di bruxelles

brussels sprout, prosciutto, pear puree, golden raisin

secondi

pre-select 2

^{GF} *costata di manzo*

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

^{GF*} *pollo arrosto*

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

^{GF} *branzino*

whole branzino served with yellow tomato,
dill oil, caper

dolci

pre-select 2

tiramisù

mascarpone mousse, espresso liqueur, savoirdi biscuits

cheesecake ai frutti di bosco

graham cracker sablé, vanilla cheesecake, raspberry
coulis, chantilly cream, fresh berries, lemon sorbet

bignè al cioccolato e pistacchio

profiterole, vanilla ricotta cream, amarena cherries,
pistachio gelato, warm chocolate sauce

panna cotta tropicale

coconut panna cotta, mango gelée, coconut
shavings, guava passionfruit sorbet

lunch prix fixe

each course served
family style

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option A

50 per person

antipasti

pre-select 3

^{GF} **cocktail di gamberetti**
tiger shrimp, cocktail sauce, scallion aioli

^{VEG,GF*} **burrata**
roasted vine ripe cherry tomato, olive oil, aged balsamic, grilled ciabatta

^{VEG,GF*} **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

^{GF} **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 peas, chicken jus

contorni

pre-select 1

^{GF,VEG,VG*} **patate**
crispy potato, parmesan fonduta, cured egg yolk, chive

^{VEG,GF*} **broccolini alla griglia**
cacio e pepe vinaigrette, pangrattato, lemon

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

option B

60 per person

antipasti

pre-select 3

^{VEG,GF*} **burrata**
roasted vine ripe cherry tomato, olive oil, aged balsamic, grilled ciabatta

^{VEG,GF*} **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

^{GF*} **polpo**
octopus, romesco, fingerling potato, taggiasca olive, 'nduja dressing

secondi

pre-select 2

^{GF} **branzino**
whole branzino served with yellow
tomato, dill oil, caper

^{VEG,VG*} **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

contorni

pre-select 1

^{GF,VEG,VG*} **patate**
crispy potato, parmesan fonduta, cured egg yolk, chive

^{VEG,GF*} **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

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antipasti

pre-select 3

^{VEG,GF*} *burrata*

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

^{VEG,GF*} *insalata romana*

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

^{GF} *tonno*

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

fritto misto

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

secondi

^{GF*} *pollo arrosto*

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

^{VEG,VG*} *spicy rigatoni alla vodka*

calabrian chili, tomato, cream,
36months parmigiano reggiano

^{GF} *branzino*

whole branzino served with
yellow tomato, dill oil, caper

contorni

pre-select 1

^{GF,VEG,VG*} *patate*

crispy potato, parmesan fonduta, cured egg yolk, chive

^{VEG,GF*} *broccolini alla griglia*

cacio e pepe vinaigrette, pangrattato, lemon

cavoletti di bruxelles

brussels sprout, prosciutto, pear puree, golden raisin

dolci

pre-select 1

tiramisù

mascarpone mousse,
espresso liqueur, savoiardi biscuits

cheesecake ai frutti di bosco

graham cracker sablé, vanilla cheesecake, raspberry
coulis, chantilly cream, fresh berries, lemon sorbet

bignè al cioccolato e pistacchio

profiterole, vanilla ricotta cream, amarena
cherries, pistachio gelato, warm chocolate sauce

panna cotta tropicale

coconut panna cotta, mango gelée, coconut
shavings, guava passionfruit sorbet

brunch prix fixe

each course served
family style

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option A

50 per person

antipasti

pre-select 3

^{VEG,GF*} *burrata*

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

^{VEG,GF*} *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

^{VEG} *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

^{VEG,VG*} *spicy rigatoni alla vodka*

calabrian chili, tomato, cream, 36months parmigiano reggiano

option B

60 per person

antipasti

pre-select 3

^{VEG,GF*} *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

^{VEG} *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

^{VEG,VG*} *spicy rigatoni alla vodka*

calabrian chili, tomato, cream, 36months parmigiano reggiano

^{GF} *branzino*

whole branzino served with yellow tomato, dill oil, caper

dolci

pre-select 1

tiramisù

mascarpone mousse,
espresso liqueur, savoiardi biscuits

cheesecake ai frutti di bosco

graham cracker sablé, vanilla cheesecake, raspberry
coulis, chantilly cream, fresh berries, lemon sorbet

bignè al cioccolato e pistacchio

profiterole, vanilla ricotta cream, amarena cherries,
pistachio gelato, warm chocolate sauce

panna cotta tropicale

coconut panna cotta, mango gelée, coconut
shavings, guava passionfruit sorbet

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

^{VEG,GF} caprese — 12

heirloom tomato, bocconcini, basil, aged balsamic

^{VEG,GF} insalata romana — 12

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

^{VEG,GF} insalata verde — 12

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

polenta & mushrooms — 15

creamy polenta, wild mushrooms, natural jus

^{GF} pulpo — 20

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

raw bar

served on seafood tower
or optional action station

^{GF} ostriche — 4 per piece

oysters served with white balsamic mignonette
suggested 3 oysters per guest

^{GF} cocktail di gamberetti — 12

tiger shrimp, cocktail sauce, scallion aioli

caviale — market price

caviale with chef — market price + 5

recommended 5–7 grams 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 tartufo +5

pizza

^{VEG} pizza margherita — 15

tomato, bufala mozzarella, basil

pizza salami — 17

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

^{VEG} pizza al tartufo — 25

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

entrées

^{GF} branzino — 40

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

^{GF} salmone — 40

lemon beurre blanc

^{GF} NY strip — 40

^{GF} NY strip with chef — 50

balsamic onion marmalade, veal wine jus

milanesa — 40

lemon caper butter, cherry tomato

pollo arrosto — 40

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

sides

^{GF} cavoletti di bruxelles — 8

brussels sprouts, prosciutto, pear puree, golden raisin

^{VEG} broccolini alla griglia — 8

cacio e pepe vinaigrette, pangrattato, lemon

^{VEG,GF} patata — 8

fingerling potatoes

^{VEG,GF} 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 spirits, 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 spirits, wine and beer

grey goose, bombay sapphire, bacardi, 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

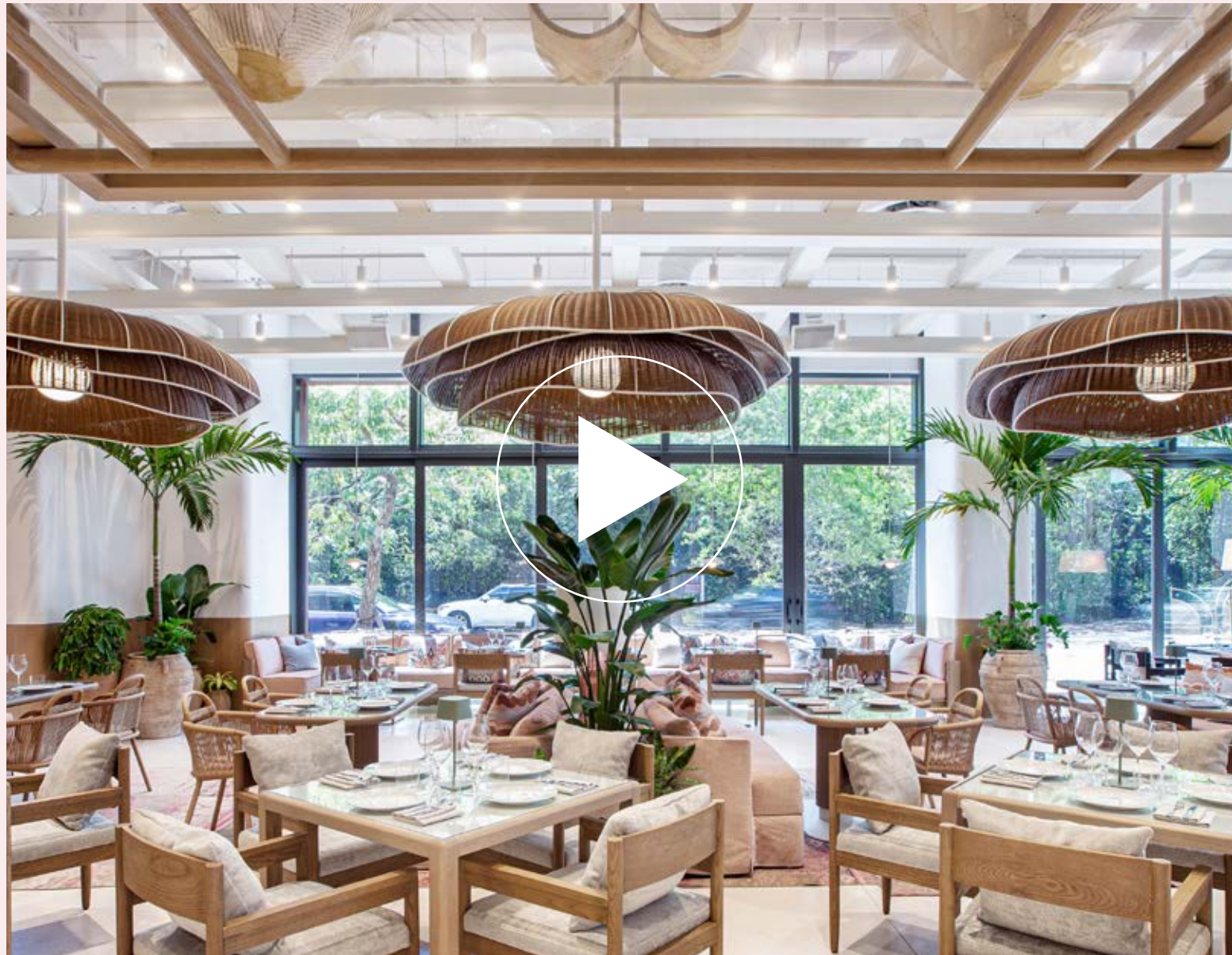
bottomless mimosa

chilled prosecco and freshly squeezed orange juice

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

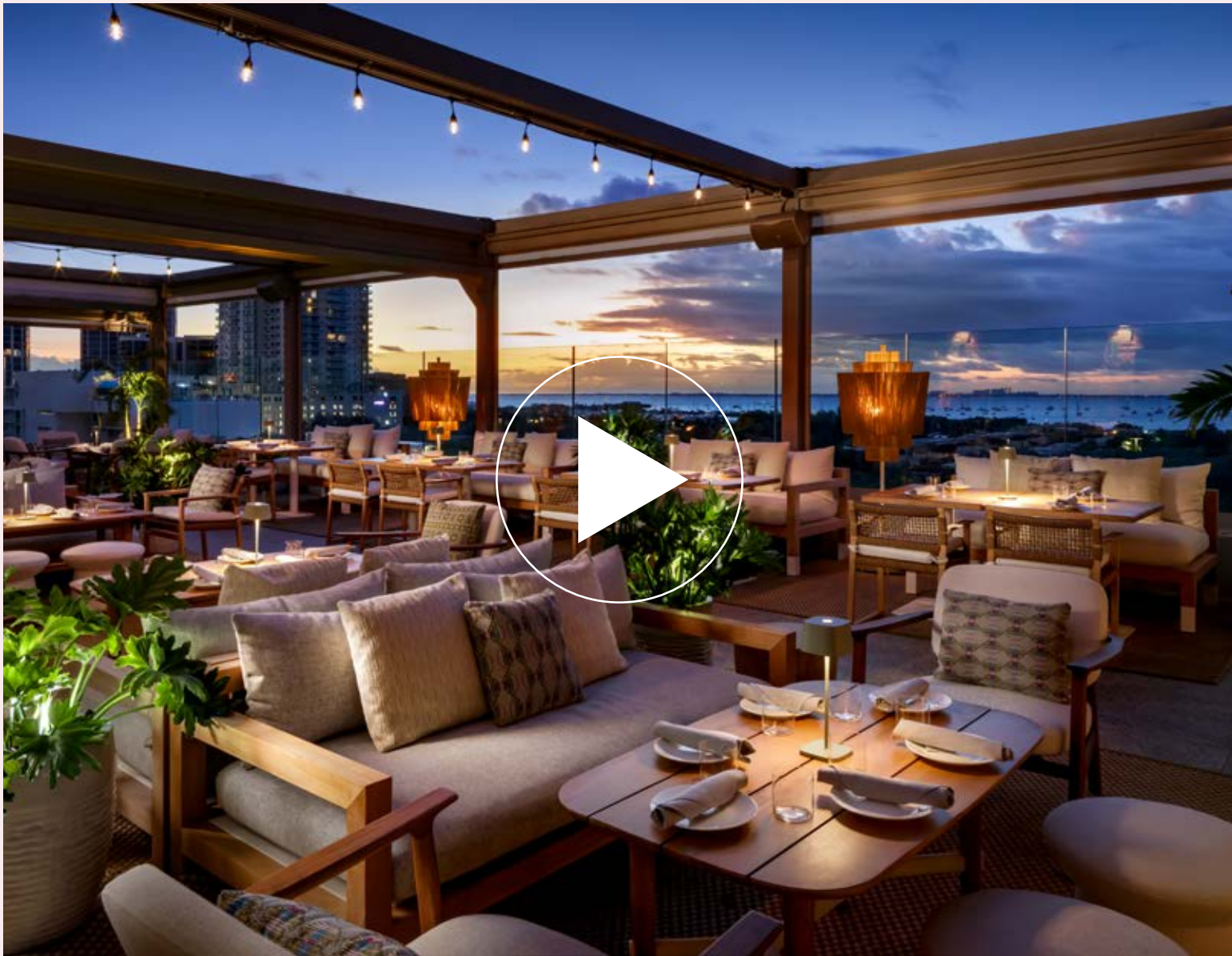
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other venues



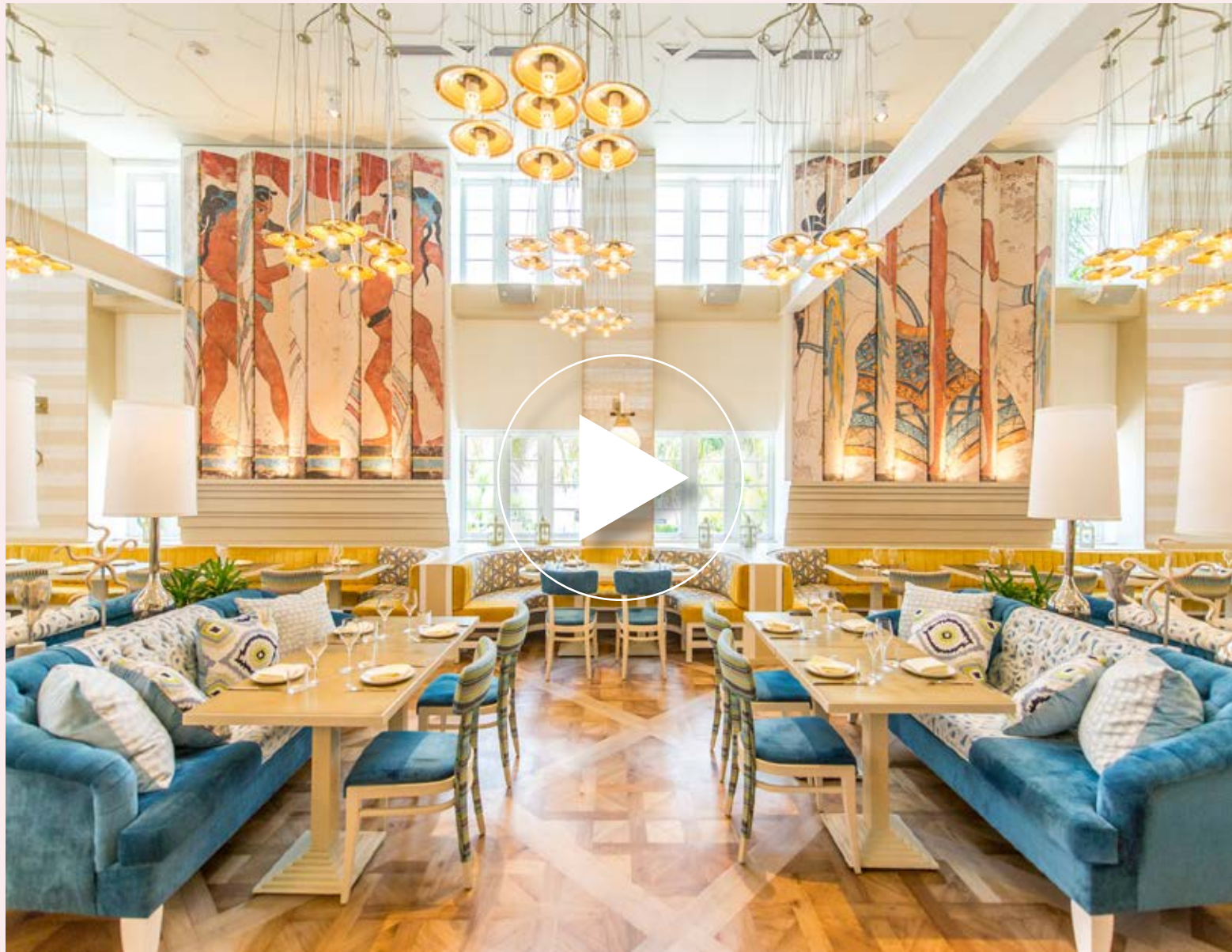
Located on Main Highway in Coconut Grove, Amal Miami sets a high-water mark for Miami restaurants, offering fine cuisine with an emphasis on the art of sharing, enjoying, and simply living, in a sophisticated metropolitan setting. Boasting an authentic Lebanese menu designed by Chef Wissam Baki, Amal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

- 📍 3480 Main Hwy Suite 100
Miami, FL 33133
- 🖱️ amalmiami.com
- 📷 [amalmiami](https://www.instagram.com/amalmiami)
- ✉️ 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
- 📷 [level6mia](https://www.instagram.com/level6mia)
- ✉️ 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 33139
- 🖱️ byblosmiami.com
- 📷 [byblosmiami](https://www.instagram.com/byblosmiami)
- ✉️ miamievents@inkentertainment.com

The image shows a sophisticated restaurant interior. In the foreground, there are round tables with white tablecloths, set with white plates, silverware, and wine glasses. The chairs are upholstered in a vibrant red velvet. In the background, a large arched opening reveals another dining area with a long table and more red chairs. The walls are a neutral light gray, adorned with three framed artworks of butterflies in shades of pink and red. A modern chandelier with multiple white globe lights hangs from the ceiling. The floor has a geometric tile pattern.

inquire now

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