

Sofia

- ITALIAN STEAKHOUSE -

3 Course Dinner - \$25

3 Course Dinner with glass of wine - \$35

Appetizers

Calamari Fritti

With salsa picante and banana peppers

Pecan and Pecorino Cannelloni

With sun dried cranberries, goat cheese, ricotta and orange blossom honey

Maryland Crab Cake

Jumbo lump crabmeat with insalata agrodolce

Jumbo Lump Crab & Watermelon

With Belgium endive scoops and Catalina dressing

Caesar Salad

Crisp romaine lettuce and garlic croutons tossed in our house Caesar dressing

Entrees

Penne Boscaiola al Forno

Sautéed onions, mushrooms, prosciutto and penne tossed in a pink sauce with reggiano & asiago cheese and baked

Pettine e Limone

Sautéed scallops and asparagus in a lemon cream sauce tossed with fettuccine

Chicken al Melograno

Pan roasted with a tangy pomegranate and sun dried cranberry glaze served with sweet potato mashed and asparagus

Grilled 14-ounce Pork Chop

Grilled with picante peach demi glaze served with sweet potato mashed and asparagus

Dessert

New York Cheesecake

Garnished with fresh strawberries

Cannoli

Filled with creamy ricotta cheese and chocolate chips

Tira Mi Su

Layers of mascarpone cheese and ladyfingers soaked in espresso

Wine

Masi Campofiorin

Italy 2006

A new category between the elegant simplicity of the classic wine types and the complex majesty of the Amarone. Deep ruby red color with violet tinges on the edges. Perfect with pasta with rich sauces, grilled or roasted red meats and mature cheeses.