



2025 RESTAURANT WEEK Extended to August 31 Three-Course Dinner Menu

please choose one dish per course | \$40 per person

First Course

BURRATA - heirloom tomato | basil | pine nut | aged balsamic | lemon vinaigrette

ITALIAN TUNA SUSHI - yuzu crema | mint oil | micro scallion | burrata | pickled zucchini | tomato +\$7

CAESAR SALAD - romaine | anchovy vinaigrette | focaccia crumble

GRILLED CALAMARI - charred lemon | squid ink sauce | fennel salad

PROSCIUTTO BRUSCHETTA - puttanesca | arugula | parmesan

MUSSELS FRA DIAVOLO or POMODORO - Crustini | San Marzano

Second Course

CRAB & RICOTTA RAVIOLI - spinach pistou | crispy pea | calabrian oil | pecorino +\$4

BUCATINI CARBONARA - smoked pancetta | Grana Padano

CHICKEN PARMIGIANA - mozzarella | crispy prosciutto | tomato puree | bucatini

RIGATONI BOLOGNESE - San Marzano tomato | beef | pork | veal

SALMON - cherry tomato | olive | peewee potato

HALF ROASTED CHICKEN - pickled mushroom | red pepper brodo

FILET MIGNON - cipollini onion | provolone sweet potato torta | Barolo wine reduction +\$29

MUSSELS FRA DIAVOLO or POMODORO - crustini | San Marzano

Third Course

BUDINO - dark chocolate | Chantilly creme | candied hazelnut

SORBET

• consuming raw or undercooked food may increase risk of foodborne illness, especially if you have certain medical conditions



2026 RESTAURANT WEEK August 24TH TO 30TH Three-Course Dinner Menu

Please choose one dish per course | \$40 per person

First Course

GAZPACHO POMODORO - tomato | cucumber | pepper

VIA SOPHIA SALAD - radicchio | Brussel sprout | strawberry | mint | pecan
honey lemon vinaigrette

Second Course

GRILLED LAMB CHOP - Brussel sprout | grilled peach | rosemary demi-glace
lemon gremolata

BRANZINO FILET - artichoke | harvest prune | pepper relish | lemon butter

Third Course

TIRAMISU

SORBETTO

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EAT 250: AMERICA AT THE TABLE

June 14–28, 2026

Three-Course Dinner Menu

please choose one dish per course | \$50 per person

First Course

SICILIAN SUMMER SALAD - shaved fennel | cucumber | shallot | navel orange | mint | basil
white balsamic | extra virgin olive oil

CAPONATA - eggplant | tomato | pine nut | golden raisin | arborio crisp

Second Course

CHICKEN PARMIGIANA - parmesan | crispy prosciutto | tomato purée | bucatini

BEET GNOCCHI - Taleggio fonduta | sage

Third Course

WHITE CHOCOLATE TRUFFLE
strawberry | strawberry consommé | basil

LEMON SORBETTO

2018 Billecart-Salmon Millésimé Grand Cru 250th Anniversary Cuvée +\$250



MOTHER'S DAY MENU

Three-Course Brunch Menu

please choose one dish per course | \$49 per person

SPRING GARDEN - pea | fava | asparagus | leek panna cotta | strawberry | goat cheese almond crumble

ARTICHOKE VELOUTE - pancetta | asparagus | grilled artichoke

ASPARAGUS - crispy polenta | grilled asparagus | pancetta vinaigrette | poached egg

AHI TUNA - garden herb puree | taggiasca olive | fava bean | min

VIA BURGER - grilled onion | bacon | oven dried tomato | garlic aioli | farm egg

CRISPY CHICKEN - bread & butter pickle | remoulade

CURRY CHICKEN SALAD SANDWICH - apples | celery | dry cranberry

MARGHERITA - San Marzano tomato | bufala mozzarella | basil

PARMA - San Marzano tomato | bufala mozzarella | prosciutto | arugula | aged balsamic

CARCIOFO - spinach | garlic | grilled artichoke | black pepper fonduta

EGGS BENEDICT - English muffin | mortadella | spinach | rosemary hollandaise | potato

OMELETTE - mushroom | spinach | swiss | potato lyonnaise

LEMON RICOTTA PANCAKE - seasonal compote | crème Chantilly | candied hazelnut

FRENCH TOAST - pear butter | poached apple

DUCK HASH - duck confit | mushroom | caramelized onion | crispy potato | hollandaise

BUCATINI CARBONARA - pancetta | black pepper | pecorino | farm egg

PAPPARDELLE - rabbit ragu | pancetta | castelvetro olive | pecorino

TORTELLINI - braised shortrib | pea | carrot | spring onion

TIRAMISU - espresso | mascarpone

BUDINO - hazelnut | Chantilly cream



2025 RESTAURANT WEEK Extended to August 31 Four-Course Dinner Menu

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BURRATA - heirloom tomato | basil | pine nut | aged balsamic | lemon vinaigrette
ITALIAN TUNA SUSHI - yuzu crema | mint oil | micro scallion | burrata | pickled zucchini | tomato +\$7
CAESAR SALAD - romaine | anchovy vinaigrette | focaccia crumble
GRILLED CALAMARI - charred lemon | squid ink sauce | fennel salad

CRAB & RICOTTA RAVIOLI - spinach pistou | crispy pea | calabrian oil | pecorino +\$4
BUCATINI CARBONARA - smoked pancetta | Grana Padano
CHICKEN PARMIGIANA - mozzarella | crispy prosciutto | tomato puree | bucatini
RIGATONI BOLOGNESE - San Marzano tomato | beef | pork | veal

SALMON - cherry tomato | olive | peewee potato
HALF ROASTED CHICKEN - pickled mushroom | red pepper brodo
FILET MIGNON - cipollini onion | provolone sweet potato torta | Barolo wine reduction +\$29
MUSSELS FRA DIAVOLO or POMODORO - crustini | San Marzano

BUDINO - dark chocolate | Chantilly creme | candied hazelnut
SORBET

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Via Sophia

Snacks

WINGS - 17

barbeque or buffalo
celery | carrots | ranch

BURGER SCHIACCATO - 20

aged provolone | caper tartar
bacon | handcut fries

MEATBALLS DIAVOLICA - 12

italian meatballs | spicy tomato
sauce

Pizza

MARGHERITA - 19

San Marzano | basil
buffalo mozzarella

PESTO PEPITA - 21

red pepper | red onion
goat cheese

CAPRICCIOSA - 27

San Marzano | artichoke
olive | mushroom | prosciutto

GAMBERI - 27

shrimp | sunflower pesto
San Marzano | mozzarella

PEPPERONI - 21

San Marzano | mozzarella |
pepperoni

HAPPY

FOURTH OF JULY!

consuming raw or undercooked food may increase risk of
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FOURTH OF JULY!

HAPPY

MARGHERITA - 19
San Marzano | basil
buffalo mozzarella
PESTO PEPITA - 21
red pepper | red onion
goat cheese
CAPRICCIOSA - 27
San Marzano | artichoke
olive | mushroom | prosciutto
GAMBERI - 27
shrimp | sunflower pesto
San Marzano | mozzarella
PEPPERONI - 21
San Marzano | mozzarella |
pepperoni

Pizza

WINGS - 17
barbeque or buffalo
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MEATBALLS DIAVOLICA - 12
italian meatballs | spicy tomato
sauce

Snacks

Via Sophia

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Fireworks After Party: Stars, Stripes & Late-Night Bites

SOPHIA SALAD - 17

radicchio | brussels | strawberry | mint
pecan | honey lemon vinaigrette

CLASSIC CAESAR - 17

add salmon or chicken +\$10

ITALIAN - 22

prosciutto | pistachio mortadella hot
soppressata | provolone banana pepper |
lettuce | tomato vinaigrette | sesame roll

CHICKEN MILANESE - 22

arugula | red pepper | lemon
marinara

Pizza

MARGHERITA - 19

San Marzano | basil
buffalo mozzarella

CAPRICCIOSA - 27

San Marzano | artichoke
olive | mushroom | prosciutto

PEPPERONI - 21

San Marzano | mozzarella

Sweet

TIRAMISU - 11

Tia Maria espresso | lady finger
mascarpone

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Tia Maria espresso | lady finger
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Pizza

marinara

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Fireworks After Party: Stars, Stripes & Late-Night Bites

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Bites

WOOD FIRE ROASTED OLIVES - 8
garlic | chili flake | rosemary

MEATBALLS DIAVOLICA - 18
Italian meatballs | spicy tomato sauce
focaccia

MUSSELS - 13
pomodoro or fra diavolo | focaccia

CAPONATA - 11
sherry vinegar | fire roasted eggplant
arborio crisp

ITALIAN TUNA CRUDO - 17
burrata crema | mint oil | micro
scallion | pickled zucchini | cherry
tomato | citrus jus

BURGER SCHIACCATO - 20
aged provolone | caper aioli
tomato relish | arugula | handcut fries

WINGS - 17
barbeque or buffalo
celery | carrot | ranch

Drinks

HOUSE RED OR WHITE - 5 | 20

SELECT DRAFT BEER - 7

PIZZA & WINE - 17

PIZZA & SELECT DRAFT BEER - 19

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barbeque or buffalo

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Dessert
ICE CREAM

PASTA

BURGER

CHICKEN TENDERS

Choice Of:
MINI FEAST

for guests 12 & under
\$19 per person

KIDS' MENU

Via Sophia

Via Sophia

KIDS' MENU

for guests 12 & under
\$19 per person

Choice Of:

MINI FEAST

CHICKEN TENDERS

BURGER

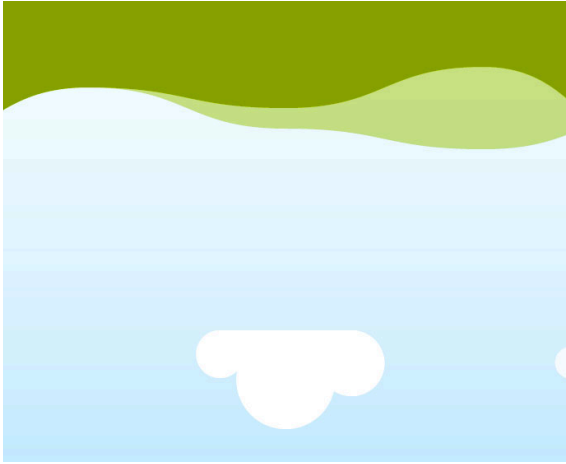
PASTA

Dessert

ICE CREAM

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SORBET

OR

TIRAMISU

Dessert

trumpet mushroom | Marsala jus

crispy chicken | sweet onion

CHICKEN MARSALA

OR

pesto Genovese

zucchini | pecorino

CAVATELLI

Entrée

Via Sophia



Via Sophia

Entrée

CAVATELLI

zucchini | pecorino

pesto Genovese

OR

CHICKEN MARSALA

crispy chicken | sweet onion

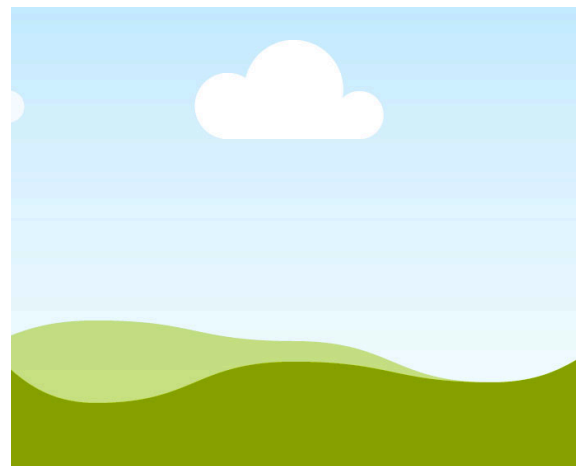
trumpet mushroom | Marsala jus

Dessert

TIRAMISU

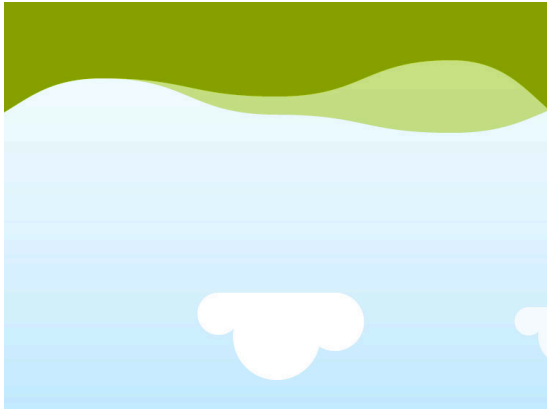
OR

SORBET



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SORBET

TIRAMISU

Third Course

CHICKEN MARSALA
crispy chicken | sweet onion
trumpet mushroom | Marsala jus

CAVATELLI
zucchini | pecorino | pesto Genovese

Second Course

CHICKEN MARSALA
crispy chicken | sweet onion
trumpet mushroom | Marsala jus

CAVATELLI
zucchini | pecorino | pesto Genovese

First Course

please choose one dish per course

Via Sophia



Via Sophia

please choose one dish per course

First Course

CAVATELLI

zucchini | pecorino | pesto Genovese

CHICKEN MARSALA

crispy chicken | sweet onion

trumpet mushroom | Marsala jus

Second Course

CAVATELLI

zucchini | pecorino | pesto Genovese

CHICKEN MARSALA

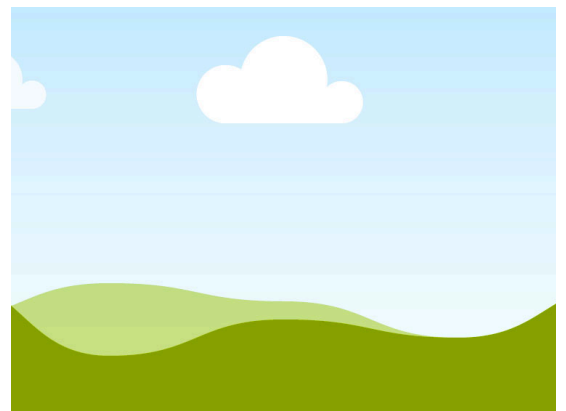
crispy chicken | sweet onion

trumpet mushroom | Marsala jus

Third Course

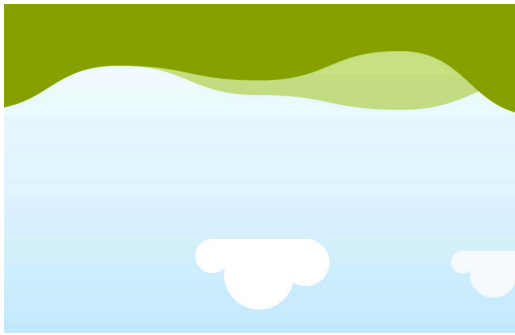
TIRAMISU

SORBET



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crème chantilly

dark chocolate | hazelnut praline

BUDINO

mascarpone | ladyfinger | espresso

TIRAMISU

wild mushroom | crushed potato | barolo jus

7 HILLS ANGUS BEEF

leek | fennel nage | garlic | clams

GRILLED BRANZINO

classic bolognese

CAVATELLI

tomato | esepette | saffron

calamari | octopus | clams

RIGATONI FRUTTI DI MARE

description

BURRATA

chef's seasonal vegetables

SEASONAL GARDEN SALAD

please choose one dish per course

Via Sophia

Via Sophia

please choose one dish per course

SEASONAL GARDEN SALAD

chef's seasonal vegetables

BURRATA

description

RIGATONI FRUTTI DI MARE

calamari | octopus | clams

tomato | esepette | saffron

CAVATELLI

classic bolognese

GRILLED BRANZINO

leek | fennel nage | garlic | clams

7 HILLS ANGUS BEEF

wild mushroom | crushed potato | barolo jus

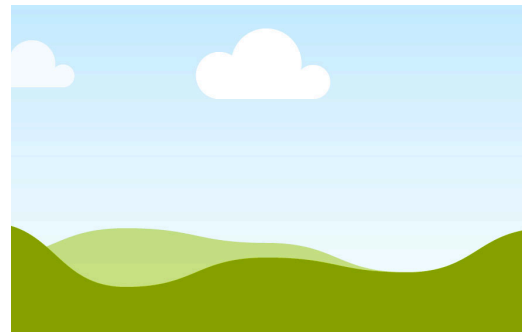
TIRAMISU

mascarpone | ladyfinger | espresso

BUDINO

dark chocolate | hazelnut praline

crème chantilly



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Via Sophia

Strega Nona Sundays

More and More and
More of Your Choice of:

Penne Pomodoro
Bucatini Carbonara
Rigatoni Bolognese
Cappelletti Brown Butter

How It Works:
Choose a Pasta.
Finish the Pasta.
Repeat!

BOTTLE OF RED OR WHITE \$29

\$39 per Adult | \$15 Under 12
Sundays 5-8 PM
2 Hour Limit
No Doggy Bags



Strega Nona
Sundays

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More of Your Choice of:

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Bucatini Carbonara

Rigatoni Bolognese

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