

SOPHIE'S

A contemporary New York Italian Style kitchen

ANTIPASTI ~ TO START

House Olives (13)
4.5

72hr Sourdough Focaccia,
Rosemary & Extra Virgin
Olive Oil
(1A, 4, 7)
5

Salame Molinari
10

Ossocollo Molinari
10

Prosciutto Affumicato Molinari
11

Arancini Truffle Rocket
Parmesan
(1A, 4, 7, 9, 13)

8

Meatballs Smokey
Tomato Ragu
(1A, 4, 7, 9, 13)
10

PRIMI ~ FIRST COURSE

Buffalo Burrata, Green
Goddess, Fresh Peas
(4)
14

Add Parma Ham +6

Herb-Crusted Calamari, Spicy
Tomato Sauce & Grainy
Mustard Aioli
(1A, 4, 6, 7, 12, 1, 3)
14

Yellowfin Tuna Crudo,
Yuzu Dressing, Chili,
Preserved Lemon
(8, 13)
16

Beef Carpaccio, Truffle, Rocket,
Parmesan & Pickled Mushrooms
(4, 7, 12, 13)
15

Kale Caesar Salad, Lemon,
Green Chili, Cantabrian
Anchovies
(1A, 4, 7, 8, 12, 13)
14/26

Add Chicken +8
Add Atlantic Grilled Prawns
(8)
+10

Wild Mushroom Risotto,
Crispy Garlic & Parsley
(4, 9, 13)
15/28

Endive & Radicchio Salad,
Truffle Dressing,
Gorgonzola, Hazelnuts
(4, 3B, 13)
12/20

Crab Crostini with Garlic
Aioli
(4, 3B, 13)
16

ALLERGEN: 1-Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2-Peanuts, 3-Nuts (A-Almonds, B-Hazelnuts, C-Cashews, Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4-Milk, 5-Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6-Mollusc, 7-Eggs, 8-Fish, 9-Celery, 10-Soya, 11-Sesame Seeds, 12-Mustard, 13-Sulphur Dioxide & Sulphites, 14-Lupin.

SECONDI ~ MAIN EVENT

Spaghetti Puttanesca,
Norcelara Olives, Capers,
Basil
(1A, 4, 13)
12/22

Pork Chop Milanese,
Mustard & Blood Orange,
Fig Salad
(1A, 4, 7, 8, 10, 12, 13)
34

Rigatoni, Guanciale,
Sausage, Spicy Tomato,
Carbonara Sauce (spicy)
(1A, 4, 7, 9, 13)
14/26

Aged Sirloin Steak,
Cannellini Beans, Vermicelli,
Tomato Broth
(1A, 4, 7, 8, 9, 10, 12, 13)
38

Seafood Linguine, Wild Prawns,
Mussels, Clams & N'duja
Cream
(1A, 5D, 7, 8, 9, 13)
30

"Sophie's" Chicken Parmigiana,
Crispy Chicken, Tomato, Fiori di
Latte, Basil
(1A, 4, 7, 9, 13)
28

Grilled Turbot Minestrone,
Cannellini Beans, Vermicelli,
Tomato Broth
(1A, 4, 7, 8, 9, 10, 12, 13)
38

Gnocchette alla Pesto Genovese
(1A, 3H, 4, 7)
12/24
Add Parma Ham **+€6**

T-Bone Steak (for two), Garlic
Cannellini Beans, Creamy
Parmesan Polenta, Jus
(4, 9, 13)
115

Whole Grilled Seabass, Lemon,
Chili & Caper Butter, Garlic
Potato, Rocket Salad
(1A, 4, 8, 13)
55

Cacio e Pepe with Braised Beef
Cheek and Pangrattato
(1A, 4, 7, 13)
14/26

CONTORINI ~ FOR THE TABLE

Crispy Garlic Potato
(4)
6

Grilled Broccoli, Ranch Sauce
& Almond Crumb
(3A, 4, 7, 13)
7

Heirloom Tomato Salad,
Buffalo Mozzarella,
Pistachio & Basil
(3F, 4, 13)
10

Aged parmesan Mashed
Potato
(4)
6
Fries
5
Truffle & Parmesan **+2**
(4)

DOLCI ~ DESSERT

Affogato
(1A, 3A, 3B, 4, 7)
7

Tiramisu
(1A, 3B, 4)
10

Cheese Selection:
Talleggio, Gorgonzola, Gouda,
Quince & Crackers
(1A, 4, 7)
16

Limoncello Meringue Pie
(1A, 3A, 3B, 4, 7, 13)
10

Chocolate Mousse &
Olive Oil & Salted Caramel
(1A, 3B, 4, 7, 10)
11

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All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes.
All our Beef is Irish sourced. All our Beef is 100% Irish Origin.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE