

# 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, 10, 13)

10

Meatballs Smoky  
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, 13)  
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

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

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

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

Crab Crostini with  
Garlic Aioli  
(1A, 4, 5A, 7, 12, 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,  
Nocellara Olives, Capers,  
Basil  
(1A, 4, 9, 13)  
**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)  
**26**

10 oz Aged Sirloin Steak,  
Cannellini Beans, Creamy  
Parmesan Polenta, Jus  
(4, 9, 13)  
**45**

Seafood Linguine, Wild Prawns,  
Mussels, Clams & Nduja Cream  
(1A, 4, 5D, 6, 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, 5D, 6, 7, 8, 9, 10, 12, 13)  
**38**

Gnocchetti al Pesto alla  
Genovese  
(1A, 2, 3H, 4, 7)  
**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, 9, 13)  
**55**

Cacio e Pepe with Braised Beef  
Cheek and Pangrattato  
(1A, 4, 7, 9, 13)  
**26**

## PIZZA

Margherita, Tomato Base,  
Fresh Basil, Mozzarella,  
Extra Virgin Oil  
(1A,4,10)  
**17**

Pepperoni, Tomato Base, Fresh  
Basil, Serrano Jalapenos, Red  
Onion, Mozzarella  
(1A,4,10)  
**19**

Mortadella, Pistachio Pesto Base,  
Creamy Stracciatella Cheese,  
Pistachio Mortadella, Arugula,  
Grana Padano  
(1A, 3F, 4, 10)  
**21**

Diavola, Tomato base,  
Mozzarella Fior Di Latte,  
Ventricina Salame, Nduja  
(1A,4,10)  
**21**

Truffle, Truffle & Mushroom  
Pesto Base, Grilled Fontina  
Cheese, Crisp Frisee  
(1A,4,10)  
**21**

## CONTORNI ~ 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  
(1A, 4)  
**6**

Fries **5**

Truffle & Parmesan  
(4)  
**7**

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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**