

# SOPHIE'S

PIZZA & BAR

2023 Autumn Restaurant Week  
October 23rd to November 5th

## LUNCH

\$15 per person

### *BREAD SERVICE*

*herbed ricotta, chilled pizza sauce, spiced evoo*

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### *FIRST COURSE*

Please Choose One

- \*Pasta Fagiole
- \*Meatballs
- \*Fennel salad
- \*Bolognese Eggrolls

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### *SECOND COURSE*

Please Choose One

#### Two Topping Pizza

*pepperoni, sausage, mushroom, peppers, onions, olives, meatballs, chicken parm, eggplant, vodka sauce.*

#### Dover Sole Picatta

*pan seared, lemon butter and caper white wine sauce over forbidden black rice.*

#### Pumpkin Ravioli

*pumpkin filled ravioli with a touch of ginger, cinnamon, and clove in a brown butter sage sauce with roasted squash & pecans and dried cranberries.*

#### Chicken Balsamico

*tomato balsamic cherry pepper reduction, oven roasted potatoes and sauteed broccolini with garlic.*

# SOPHIE'S

PIZZA & BAR

2023 Autumn Restaurant Week  
October 23rd to November 5th

## DINNER

\$30 per person

### BREAD SERVICE

*herbed ricotta, chilled pizza sauce, spiced evoo*

### FIRST COURSE

Please Choose One

- \*Pasta Fagiole
- \*Meatballs
- \*Fennel Salad
- \*Bolognese Eggrolls



### PASTA

Please Choose One

- \*Spaghetti Pomodoro
- \*Pesto Gnocchi
- \*Penne alla Vodka
- \*Fettuccini Bolognese

### SECOND COURSE

Please Choose One

#### Dover Sole Picatta

*pan seared, lemon butter & caper white wine sauce over forbidden black rice.*

#### Chicken Balsamico

*tomato balsamic cherry pepper reduction, oven roasted potatoes & sauteed broccolini with garlic.*

#### Forbidden Black Rice Cioppino

*herbed black risotto, shrimp, calamari, chopped scallops and clams in a seafood demi glaze with plum tomatoes, baby peas and sweet roasted carrots. In a savory red seafood broth.*

#### Roast Pork Loin

*pork tenderloin, pan seared and sliced, with an apple, cranberry, and maple glaze and finished with crushed, roasted pecans. Served with fingerling potatoes, and broccolini with garlic.*

#### Steak Marsala +\$3.00

*black angus ribeye in a rich mushroom marsala demi glaze. Served with fingerling potatoes and sauteed broccolini with garlic.*

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