

Sophia's Grotto New Year's 2018

There is limited space. Please call Sophia's Grotto for reservations: 617-323-4595

Salads

Mediterranean Salad ^{GF}
red pepper, feta cheese, cucumber,
kalamata and spanish olives,
romaine lettuce, cherry tomatoes,
red onion, Greek dressing 10.95

Boston Lettuce ^{GF}
blue cheese, walnuts,
golden raisins
& cider vinaigrette
10.95

Baby Arugula & Prosciutto ^{GF}
red onions, cherry tomatoes, manchego cheese,
balsamic & extra virgin
olive oil vinaigrette 12.95
without prosciutto 10.95

add: avocado 3.75 chicken 4.00 shrimp 6.00 salmon 10.00

Small Plates

Polenta Cakes
topped with whipped rosemary ricotta
in a plum tomato sauce
9.95

Gambas al Ajillo
sauteed shrimp, garlic,
grilled shishito peppers
12.95

Sophia's Meatballs
handmade with veal, sirloin &
pork, topped with roasted mushrooms,
onions, fontina cheese and red sauce
8.95

Bruschetta (choose one)
- fresh tomatoes and mozzarella 7.95
- roasted pepper and gorgonzola cheese 7.95
- caramelized onions and goat cheese 7.95

Burrata ^{GF}
(from The Boston Cheese Cellar)
fresh burrata served over tomatoes
and red onions, topped with pesto
11.95

Scallops & Risotto ^{GF}
arborio rice with mushrooms
asparagus tips & white truffle oil
topped with pan-seared scallops
in an asiago cheese nest
13.95

Arancini
risotto balls with mushroom
and mozzarella cheese,
fried and topped with marinara
10.95

Calamari Fritto
deep-fried calamari with
citrus aioli sauce
11.95

Artichoke Hearts ^{GF}
oven-roasted artichoke hearts
stuffed with goat cheese
and wrapped in prosciutto
11.95

Antipasto ^{GF}
prosciutto di pama, chorizo, olives,
manchego cheese, artichokes,
roma tomatoes, caramelized onions,
roasted red peppers 13.95
vegetarian 10.95

Large Plates

Mediterranean Chicken ^{GF}
pan-seared chicken breast topped with
sun-dried tomatoes, olives, and feta cheese,
with mashed potatoes & green beans
17.95

Sachetti
pasta filled with prosciutto and provolone
with cherry tomatoes, poblanos, asparagus tips
in a light brandy cream sauce
19.95

Caserecci al Pesto
parmesan, basil, pignoli nuts, cream,
garlic and sun-dried tomatoes 15.95
add scallops 5.00 add chicken 3.00

Gnocchi Bolognese
potato gnocchi
in a creamy red meat sauce
19.95

Wild Mushroom Tortelloni
in a truffle oil cream sauce
with asparagus tips, mushrooms
and shaved ricotta salata
19.95

Filet Mignon with Lobster
6oz filet mignon topped with lobster meat
topped with herb butter
with mashed potatoes and asparagus
28.95

Lobster Ravioli
with oyster mushrooms, cherry tomatoes,
asparagus tips, shrimp and scallops
in a shellfish fume
23.95

Chilean Sea Bass
over a yellow tomato sauce
with mashed potatoes and asparagus
27.95

Shrimp and Scallops
over grilled polenta cakes and arugula
in a brandy cream sauce
22.95

Veal
stuffed with fontina and prosciutto.
capers, cherry tomatoes, shallots
in white wine over linguini
22.95