

# Sophia's Grotto New Year's Eve 2019

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

## Small Plates

**Boston Lettuce** 10.95  
with walnuts, gorgonzola,  
golden raisins & cider vinaigrette

**Calamari Fritto** 11.95  
deep-fried calamari with  
citrus aioli dipping sauce

**Crabcakes** 12.95  
with baby arugula, shaved fennel  
and spicy citrus aioli

**Jumbo Scallops** 13.95  
with pancetta in a chianti reduction sauce,  
served with celery root puree and swiss chard

**Short Ribs** 13.95  
braised boneless beef short ribs with a chianti reduction sauce  
over polenta cakes

**Burrata** <sup>GF</sup> 13.95  
fresh burrata served over tomatoes  
and red onions, topped with pesto

**Baby Arugula w/grilled prosciutto** 12.95  
onions, cherry tomatoes, manchego cheese, balsamic & extra virgin  
olive oil vinaigrette

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

**Antipasto** <sup>GF</sup>  
prosciutto di parma, chorizo, olives, artichokes,  
manchego cheese, roma tomatoes, caramelized onions,  
roasted red peppers 14.95 vegetarian 12.95

**Stuffed Artichoke Hearts** 11.95  
stuffed with goat cheese and wrapped  
with prosciutto, roasted baby eggplant  
and caper salad

**Lamb Lollipop** 9.95  
sun-dried tomato & Dijon mustard crusted lamb over celery root  
puree drizzled with  
citrus aioli sauce

## Large Plates

**Vegetable Pasta** 16.95  
caserecci pasta, garlic, olive oil,  
roasted cherry tomatoes, zucchini, basil  
and topped with ricotta salata

**Caserecci al Pesto** 21.95  
parmesan, basil, pignoli nuts, cream, garlic,  
and sun-dried tomatoes and scallops

**Lobster Ravioli** 26.95  
with oyster mushrooms, cherry tomatoes,  
asparagus tips, shrimp  
in a light brandy cream sauce

**Atlantic Sea Bass** 29.95  
Grilled in a white wine lemon caper sauce  
and cherry tomatoes with polenta  
and broccoli rabe

**\*16oz Boneless Ribeye** 25.95  
in a light white wine sauce,  
topped with onions & mushrooms and  
served with green beans and mashed potatoes

**Veal** 23.95  
Stuffed with fontina and prosciutto,  
capers, cherry tomatoes, shallots  
in white wine over linguini

**Paella** <sup>GF</sup> 25.95  
arborio rice with chorizo, clams,  
tomatoes, mussels, shrimp & calamari  
(please be patient with cooking-time)

**Filet Mignon with Lobster** 28.95  
6oz filet mignon topped with lobster meat  
in a creamy sambucca mushroom sauce.  
with mashed potatoes & asparagus

**Shrimp, Scallops & Risotto** <sup>GF</sup> 24.95  
arborio rice with mushrooms  
asparagus tips & white truffle oil  
topped with pan-seared scallops  
in an asiago cheese nest

**Rack of Lamb** 28.95  
sun-dried tomato & Dijon mustard crusted lamb  
in a chianti reduction sauce with  
mashed potatoes and asparagus