

CICCHETTI

Bruschetta, tomato, basil <i>v</i>	9
Gnocchi romana, gorgonzola <i>v</i>	17
Meatballs, tomato sauce, basil	19
Zucchini fritti, lemon aioli <i>pb</i>	20
Avocado & chickpea dip, crudité <i>pb, gf</i>	22
Whipped ricotta, truffle honey, crostini <i>v</i>	23

APPETIZERS

Chilled tomato soup <i>pb, gf</i>	9
Mortadella, gnocco fritto	16
Burrata, tomato, basil <i>v, gf</i>	22
Calamari fritti, lemon, chili, aioli	23
Prosciutto, melon <i>gf</i>	27
Grilled octopus, lemon, capers, olives <i>gf</i>	28

PIATTO UNICO 26

Monday - Friday 11:30am - 4pm

CARPACCIO & TARTARE

Veal tonnato, caper berries <i>* gf</i>	20
Ahi tuna tartare, avocado, chili, mint <i>* gf</i>	22
Beef tartare, black truffle, quail egg <i>*</i>	23
Beef carpaccio, Venetian dressing <i>* gf</i>	24

SALADS

Butter lettuce sprouts, avocado, tomato <i>pb, gf</i>	17
Chopped summer vegetables <i>pb, gf</i>	20
Tuscan kale avocado, apple, radish, seeds <i>pb, gf</i>	22
chicken / shrimp / salmon <i>*</i>	13

WOOD OVEN PIZZA

Buffalo mozzarella, tomato, basil <i>v</i>	25
Vegan sausage, mushroom, hemp aioli <i>pb</i>	28
Spicy salami, mushroom, fontina	32
Prosciutto San Daniele, arugula, burrata	34
Black truffle squash blossom, goat cheese <i>v</i>	53

PASTA

Fusilli, kale pesto, vegan parmesan <i>pb</i>	26
Ricotta ravioli, tomato & basil <i>v</i>	30
Rigatoni beef bolognese	29
Risotto verde, goat cheese	34
Cavatelli lamb ragout, fava beans	34
Agnolotti plin, black truffle	48
Spaghetti, Maine lobster, chili	56

WOOD & CHARCOAL

Whole cauliflower salmoriglio, lemon aioli <i>pb, gf</i>	23
Eggplant parmigiana, wild arugula <i>v</i>	25
Chicken paillard cherry tomatoes, arugula <i>gf</i>	34
Salmon broccolini, Castelvetrano, pesto <i>* gf</i>	39
Branzino spinach, tomatoes, peppers, olives <i>gf</i>	49
Filet mignon roasted potatoes, mushroom <i>* gf</i>	61
Veal chop Milanese, lemon, sage	69
Dover sole, lemon-caper sauce <i>gf</i>	77

SIDES

Arugula, cherry tomatoes <i>pb, gf</i>	11
Roasted potatoes, rosemary <i>pb, gf</i>	12
Sauteed spinach <i>pb, gf</i>	12
Broccolini, chili, parmigiano <i>gf</i>	13

pb plant based | *v* vegetarian | *gf* gluten free

Please let us know if you have any allergies or dietary requirements, our dishes are made here but might contain trace ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gluten free bread, pasta and pizza available on request.

A 20% service charge will be added to groups of six or more.

Apply to be a soho friends member



@sohofriends