

CICCHETTI

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| Bruschetta, tomato, grilled focaccia <i>pb</i> | 12 |
| Fried squash blossom, goat cheese <i>v</i> | 18 |
| 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 |
| Weiser melon & San Daniele prosciutto <i>gf</i> | 26 |

APPETIZERS

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|---------------------------------------------------|----|
| Chilled tomato soup, basil, avocado <i>pb, gf</i> | 14 |
| Burrata, heirloom tomato, basil <i>v, gf</i> | 22 |
| Calamari fritti, lemon, chili, aioli | 23 |
| Veal tonnato, caper berries <i>* gf</i> | 22 |
| Grilled octopus, lemon, capers, olives <i>gf</i> | 28 |

BLACK SUMMER TRUFFLE

shaved truffle from Molise
48 / 5g

CARPACCIO & TARTARE

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|-----------------------------------------------------|----|
| Beef tartare, black truffle, quail egg <i>*</i> | 25 |
| Ahi tuna tartare, avocado, chili, mint <i>* gf</i> | 23 |
| Beef carpaccio, venetian dressing, arugula <i>*</i> | 24 |
| Hamachi crudo, citrus, avocado <i>* gf</i> | 27 |

SALADS

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|--------------------------------------------------------------------------------|----|
| Chopped summer vegetables <i>pb, gf</i> | 22 |
| Stone fruit, Kenter Canyon wild arugula, ricotta salata, radicchio <i>gf/v</i> | 26 |
| Tuscan kale | 22 |
| avocado, apple, radish, seeds <i>pb, gf</i> | 22 |
| Butter lettuce | 22 |
| avocado, cherry tomato <i>pb, gf</i> | |
| chicken 13 / shrimp 13 / salmon <i>*</i> | 14 |

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

Please let us know if you have 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.

WOOD OVEN PIZZA

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|-----------------------------------------------------|----|
| Buffalo mozzarella, tomato, basil <i>v</i> | 26 |
| Vegan sausage, mushroom, hemp aioli <i>pb</i> | 28 |
| Spicy salami, mushroom, mozzarella | 32 |
| Fennel sausage, broccolini, fior di latte, chili | 34 |
| Black truffle, squash blossom, goat cheese <i>v</i> | 48 |

PASTA

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|----------------------------------------------------------------------------|----|
| Orecchiette, kale pesto, vegan parmesan chili flakes, broccolini <i>pb</i> | 26 |
| Brentwood corn agnolotti, butter & sage <i>v</i> | 36 |
| Spinach & ricotta tortelli, pomodoro <i>v</i> | 32 |
| Rigatoni beef bolognese | 29 |
| Cavatelli lamb ragu, pecorino | 36 |
| Spaghetti, Maine lobster, chili | 56 |

MAINS

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|----------------------------------------------------------|----|
| Whole cauliflower salmoriglio, lemon aioli <i>pb, gf</i> | 23 |
| Eggplant parmigiana, wild arugula <i>v</i> | 25 |
| Chicken paillard, tomato, arugula <i>gf</i> | 34 |
| Brick chicken | 39 |
| Munak Ranch heirloom tomato panzanella | |
| Salmon | 39 |
| broccolini, Castelvetrano, pesto <i>* gf</i> | |
| Branzino | 49 |
| spinach, tomatoes, peppers, olives <i>gf</i> | |
| Shrimp, squid ink risotto, calabrian chili <i>gf</i> | 50 |
| Dover sole, lemon-caper sauce <i>gf</i> | 80 |
| Veal chop Milanese, lemon, sage | 70 |

SIDES

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|--------------------------------------------|----|
| Sauteed spinach <i>pb, gf</i> | 10 |
| Heirloom tomato panzanella salad <i>pb</i> | 12 |
| Roasted potatoes, rosemary <i>pb, gf</i> | 12 |
| Broccolini, chili, parmigiano <i>gf</i> | 13 |
| Peperonata, aged balsamic <i>gf</i> | 12 |

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