

CICCHETTI

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
Cured meats & cheese board	48

APPETIZERS

Chilled English pea soup <i>pb, gf</i>	12
Burrata, heirloom tomato, basil <i>v, gf</i>	22
Calamari fritti, lemon, chili, aioli	23
Grilled octopus, lemon, capers, olives <i>gf</i>	28

BLACK SUMMER TRUFFLE

shaved truffle from Molise

48 / 5g

CARPACCIO & TARTARE

Veal tonnato, caper berries <i>* gf</i>	20
Beef tartare, black truffle, quail egg <i>*</i>	23
Ahi tuna tartare, avocado, chili, mint <i>* gf</i>	23
Hamachi crudo, citrus, avocado <i>* gf</i>	28

SALADS

Endive radicchio, blood orange, ricotta salata <i>gf</i>	19
Chopped 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, mozzarella	32
Prosciutto San Daniele, arugula, burrata	34
Black truffle, squash blossom, goat cheese <i>v</i>	48

PASTA

Fusilli kale pesto, broccolini, vegan parmesan <i>pb</i>	26
Risotto verde primavera <i>v</i>	42
Tortelli, spinach, ricotta, peas <i>v</i>	30
Rigatoni beef bolognese	29
Cavatelli lamb ragout, fava, pecorino	34
Spaghetti, Maine lobster, chili	56
Agnolotti plin, black truffle	52

MAINS

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
Spicy brick chicken rainbow Swiss chard, oregano	39
Salmon broccolini, Castelvetrano, pesto <i>* gf</i>	39
Branzino spinach, tomatoes, peppers, olives <i>gf</i>	49
Dover sole, lemon-caper sauce <i>gf</i>	77
Lamb chops artichoke, fava, peas <i>* gf</i>	52
Veal chop Milanese, lemon, sage	69

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
Rainbow Swiss chard, oregano <i>gf</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.

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