

SOTTO SOTTO

GLI ANTIPASTI

LCALDI

ANTIPASTO GORDONIA	<i>Grilled tiger shrimp, calamari, caprese salad, roasted peppers, Asiago cheese</i>	\$25.95
POLIPO VERACE ALLA PIASTRA	<i>Grilled Moroccan Octopus with a medley of cherry tomatoes puttanesca style</i>	\$23.95
VONGOLE IN PADELLA	<i>Manila clams sautéed with olio evo and garlic, served with toasted</i>	\$21.95
COZZE TIRRENE	<i>Mussels in olio evo and garlic with white wine or tomato broth</i>	\$17.95

LEREDDI

CARPACCIO DI FILETTO DI MANZO	<i>Canadian Prime Beef tenderloin with shaved Parmigiano and baby arugula</i>	\$18.95
TAGLIERE DI SALUMI E BIBANESI *DOP	<i>Assorted Italian cured meat served with Italian breadsticks</i>	\$24.95
TAGLIERE DI FORMAGGI E MOSTARDE DI FRUTTA *DOP	<i>Assorted Italian cheeses served with fruit mustards</i>	\$24.95
PROSCUITO DI PARMA E MELONE BIANCO	<i>Expertly cured meat served with fresh white cantalope</i>	\$18.95

LE INSALATE

RUCOLA E PARMIGIANO	<i>Arugula, roasted cherry tomatoes and parmigiano shavings</i>	\$15.95
CESARE	<i>Romaine, parmigiano, pancetta and homemade croutons</i>	\$15.95
TRE GUSTI	<i>Arugula, fresh pear, gorgonzola cheese, honey lime walnut dressings</i>	\$17.95
BARBABIETOLA E AGRUMI	<i>Beetroot Salad with Walnut Goat Cheeses in a Citrus dressing</i>	\$17.95
TREVISANA	<i>Raddichio, Fennel, Endive, Pistachio di Bronte in an Orange Vinaigrette</i>	\$17.95
CAPRESE DI POMODORO CUORE DI BUE * DOP	<i>Heirloom tomatoes, imported Bufala mozzarella</i>	\$22.95

LE ZUPPE

MINISTRONE		\$13.95
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LE PASTE

∞ We offer whole wheat, quinoa & brown rice pastas for an additional \$3.00. Available as a main course only. Some pasta require up to 20 minutes to prepare.

SPAGHETTI ALLA CARBONARA *DOP	<i>Artisanal Zaccagni Spaghetti, crispy pork cheek, eggs, black pepper, Roman Pecorino cheese</i>	\$24.95
SPAGHETTI CACIO E PEPE *DOP	<i>Artisanal Zaccagni Spaghetti with Roman Pecorino cheese and Sawarak black pepper</i>	\$23.95
SPAGHETTI ALLO SCOGLIO	<i>Spaghetti with fruits of the sea, cherry tomatoes, and parsley</i>	\$27.95
BUCATINI ALL'AMATRICIANA *DOP	<i>Bucatini tossed w/Campania region tomato sauce, crispy pork cheek, Roman Pecorino cheese</i>	\$24.95
ORECCHIETTE CON BROCCOLI *DOP	<i>Artisanal Zaccagni orecchiette in olio evo and garlic, broccoli, Roman Pecorino Cheese</i>	\$23.95
FETTUCINE BOLOGNESE MAMMA LAURA	<i>Mamma's famous fresh homemade meat sauce</i>	\$25.95
PENNETTE VIA FRATTINA	<i>Smoked salmon and asparagus in a rose sauce</i>	\$25.95
CAPELLINI NAZZINI	<i>Angel hair pasta with shrimp and cherry tomatoes in olio evo, garlic, arugula</i>	\$26.95
PARMIGIANA DI MELANZANE	<i>Layers of roasted eggplant, fresh mozzarella and tomato sauce</i>	\$25.95

CARNI BIANCHE

PICCATA DI VITELLO AL LIMONE	<i>Provimi veal scaloppini in a fresh lemon sauce</i>	\$28.95
SALTMBOCCA ALL ROMANA	<i>Provimi veal scaloppini, prosciutto, and sage in a white wine sauce</i>	\$28.95
SCALOPPINE DI POLLO AI FUNGHI SELVATICI	<i>Chicken scaloppini with wild mushrooms</i>	\$28.95
GALLETTO RUSTICO	<i>Deboned Ontario Cornish hen grilled to perfection</i>	\$33.95

DALLA GRIGLIA

SALSICCE CON CIMA DI RAPA	<i>Grilled Italian sausage with rapini</i>	\$25.95
FILETTO SOTTO	<i>Canadian Prime Grade Beef Tenderloin au jus</i>	\$49.95
BISTECCA ALLA BURINA	<i>Grilled Prime Canadian striploin with mushrooms au jus</i>	\$48.95
ABBACCHIO DELLA TAVERNA	<i>Australian grilled rack of lamb</i>	\$51.95

IL PESCE

PESCE DEL GIORNO	<i>Choice of whole fresh fish cooked on the grill, expertly seasoned with Sotto's seafood dressing</i>	Market Price
GAMBERONI GRIGLIATI	<i>Grilled tiger shrimp seasoned Mediterranean style</i>	\$37.95
CALAMARI ALLA GRIGLIA	<i>Grilled calamari with Mediterranean seasoning</i>	\$29.95

I CONTORNI

BROCCOLI AGLIO E OLIO	<i>Broccoli sautéed with garlic and olio evo</i>	\$12
RAPINI SOTTO	<i>Rapini sautéed with garlic and olio evo</i>	\$12
ASPARAGI	<i>Asparagus sautéed & baked with parmigiano shavings or steamed with lemon</i>	\$12
FUNHETTI TRIFOLATI	<i>Sautéed button mushroom with garlic and olio evo</i>	\$12
BIETA	<i>Swiss chard sautéed with garlic and olio evo</i>	\$12
CAPONATA	<i>An Italian relish of chopped eggplant, cherry tomatoes, red pepper, onion, cooked in olive oil, served at room temperature</i>	\$12
PATATE ARROSTITE	<i>Roasted potatoes with rosemary, garlic, and olio evo</i>	\$12

LA PIZZA

REGINA DI CUORI	<i>Tomato Sauce, Mozzarella di Bufala DOP and Fresh Basil</i>	\$21.95
CAPRICCIOSA	<i>Tomato Sauce, Mozzarella DOP, Artichoke, Fresh Mushrooms, Black Olives and Prosciutto Cotto</i>	\$22.95
GOLA	<i>Tomato Sauce, Mozzarella DOP, Fresh Red Onions and Tuna</i>	\$20.95
MARINARA	<i>Tomato Sauce, Garlic, Anchovies and Parsley</i>	\$18.95
SOTTO SOTTO	<i>Tomato Sauce, Burrata DOP, Roasted Peppers and Pine nuts</i>	\$22.95
PICCANTINA	<i>Mozzarella DOP, Calabrian Nduja and Rapini</i>	\$19.95
ROMANA	<i>Mozzarella DOP, Sliced Potatoes and Rosemary</i>	\$19.95
PANZEROTTO FRITTO	<i>Traditional panzerotto filled with Mozzarella DOP and Pomodoro</i>	\$18.95

** We respectfully reserve the right to serve our dishes as recommended by our chefs, including no substitutions, in order to maintain the authenticity and integrity of our food.*