

# SOTTO SOTTO

## GLI ANTIPASTI

### LCALDI

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

### LEREDDI

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

### LE INSALATE

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

### LE ZUPPE

<b>MINISTRONE</b>		\$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.

<b>SPAGHETTI ALLA CARBONARA *DOP</b>	<i>Artisanal Zaccagni Spaghetti, crispy pork cheek, eggs, black pepper, Roman Pecorino cheese</i>	\$24.95
<b>SPAGHETTI CACIO E PEPE *DOP</b>	<i>Artisanal Zaccagni Spaghetti with Roman Pecorino cheese and Sawarak black pepper</i>	\$23.95
<b>SPAGHETTI ALLO SCOGLIO</b>	<i>Spaghetti with fruits of the sea, cherry tomatoes, and parsley</i>	\$29.95
<b>BUCATINI ALL'AMATRICIANA*DOP</b>	<i>Bucatini tossed w/Campania region tomato sauce, crispy pork cheek, Roman Pecorino cheese</i>	\$24.95
<b>ORECCHIETTE CON BROCCOLI *DOP</b>	<i>Artisanal Zaccagni orrecchiette in olio evo and garlic, broccoli, Roman Pecorino Cheese</i>	\$23.95
<b>FETTUCINE BOLOGNESE MAMMA LAURA</b>	<i>Mamma's famous fresh homemade meat sauce</i>	\$25.95
<b>PENNETTE VIA FRATTINA</b>	<i>Smoked salmon and asparagus in a rose sauce</i>	\$25.95
<b>CAPELLINI NAZZINI</b>	<i>Angel hair pasta with shrimp and cherry tomatoes in olio evo, garlic, arugula</i>	\$26.95
<b>PARMIGIANA DI MELANZANE</b>	<i>Layers of roasted eggplant, fresh mozzarella and tomato sauce</i>	\$25.95

## **CARNI BIANCHE**

<b>PICCATA DI VITELLO AL LIMONE</b>	<i>Provimi veal scaloppini in a fresh lemon sauce</i>	\$28.95
<b>SALTIMBOCCA ALLA ROMANA</b>	<i>Provimi veal scaloppini, prosciutto, and sage in a white wine sauce</i>	\$29.95
<b>SCALOPPINE DI POLLO AI FUNGHI SELVATICI</b>	<i>Chicken scaloppini with wild mushrooms</i>	\$28.95
<b>GALLETTO RUSTICO</b>	<i>Deboned Ontario Cornish hen grilled to perfection</i>	\$33.95

## **DALLA GRIGLIA**

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

## **IL PESCE**

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

## **I CONTORNI**

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

*\* 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.*