

RISTORANTE
SOTTO SOTTO

I GLI ANTIPASTI I CALDI

ANTIPASTO GORDONIA	<i>Grilled tiger shrimp, calamari, Caprese salad, grilled eggplant and zucchini, Asiago cheese</i>	\$26.95
POLIPO VERACE ALLA PIASTRA	<i>Grilled Moroccan Octopus with a medley of cherry tomatoes puttanesca style</i>	\$24.95
VONGOLE IN PADELLA	<i>Manila clams sautéed with olio evo and garlic, served with toasted bread</i>	\$21.95
COZZE TIRRENE	<i>Mussels in olio evo and garlic with white wine or tomato broth</i>	\$17.95

I FREDDI

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
DI PARMA E MELONE BIANCO	<i>Expertly cured meat served with fresh white cantaloupe</i>	\$18.95

II LE INSALATE

CLASSIC SOTTO SALAD	<i>Mixed garden greens, spinach, cherry tomatoes and cucumber</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	<i>Heirloom tomatoes, imported Bufala mozzarella</i>	\$23.95

III LE ZUPPE

MINISTRONE	<i>Our traditional hearty vegetable soup is features farm fresh vegetables</i>	\$13.95
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IV 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, Pecorino cheese</i>	\$25.95
SPAGHETTI CACIO E PEPE *DOP	<i>Artisanal Zaccagni Spaghetti with Roman Pecorino cheese and Savarak black pepper</i>	\$24.95
SPAGHETTI ALLO SCOGLIO	<i>Spaghetti with fruits of the sea, cherry tomatoes, and parsley</i>	\$31.95
BUCATINI ALL'AMATRICIANA *DOP	<i>Bucatini tossed w/Campania region tomato sauce, crispy pork cheek, Pecorino cheese</i>	\$25.95
ORECCHIETTE CON BROCCOLI *DOP	<i>Artisanal Zaccagni orrecchiette in olio evo and garlic, broccoli, Pecorino cheese</i>	\$23.95
FETTUCCHINE BOLOGNESE MAMMA LAURA	<i>Mamma's famous fresh homemade meat sauce</i>	\$27.95
PENNETTE VIA FRATTINA	<i>Smoked salmon and asparagus in a rose sauce</i>	\$26.95
CAPELLINI NAZZINI	<i>Angel hair pasta with shrimp and cherry tomatoes in olio evo, garlic, arugula</i>	\$27.95
PARMIGIANA DI MELANZANE	<i>Layers of roasted eggplant, fresh mozzarella, and tomato sauce</i>	\$25.95

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V CARNI BIANCHE

PICCATA DI VITELLO AL LIMONE	<i>Provimi veal scaloppini in a fresh lemon sauce</i>	\$29.95
SALTIMBOCCA ALLA ROMANA	<i>Provimi veal scaloppini, prosciutto, and sage in a white wine sauce</i>	\$30.95
SCALOPPINE DI POLLO AI FUNGHI SELVATICI	<i>Chicken scaloppini with wild mushrooms</i>	\$29.95
GALLETTO RUSTICO	<i>Deboned Ontario Cornish hen grilled to perfection</i>	\$34.95

VI DALLA GRIGLIA

SALSICCE CON CIMA DI RAPA	<i>Artisinal homemade grilled Italian sausage with rapini</i>	\$28.95
FILETTO SOTTO	<i>Canadian Prime Grade Beef Tenderloin au jus</i>	\$50.95
BISTECCA ALLA BURINA	<i>Grilled Prime Canadian striploin with mushrooms au jus</i>	\$49.95
ABBACCHIO DELLA TAVERNA	<i>Australian grilled rack of lamb</i>	\$54.95

VII 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

VIII CONTORNI

BROCCOLI AGLIO E OLIO	<i>Broccoli sautéed with garlic and olio evo</i>	\$13
RAPINI SOTTO	<i>Rapini sautéed with garlic and olio evo</i>	\$13
ASPARAGI	<i>Asparagus sautéed & baked with parmigiano shavings or steamed with lemon</i>	\$13
FUNGHETTI TRIFOLATI	<i>Sautéed button mushroom with garlic and olio evo</i>	\$13
BIETA	<i>Swiss chard sautéed with garlic and olio evo</i>	\$13
CAPONATA	<i>An Italian relish of chopped eggplant, cherry tomatoes, red pepper, onion, cooked in olive oil, served at room temperature</i>	\$13
PATATE ARROSTITE	<i>Roasted potatoes with rosemary, garlic, and olio evo</i>	\$13

* 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.

Mangia bene, ridi spesso, ama molto.