

## TO START

<b>Warm mixed olives</b>	13
Mt Zero Olives, marinated in olive oil, rosemary, thyme, lemon, garlic & chilli	
<b>Sofia's famous house-made bread</b> (GF option available)	18
extra virgin olive oil, oregano, sea salt	
<b>House-made garlic bread</b> (GF option available)	20
extra virgin olive oil, garlic, sun-dried tomato & herb butter, sea salt	
<b>Zucchini flowers</b>	25
stuffed with parmesan, ricotta, lemon zest & nutmeg <b>*add additional zucchini flower 8ea</b>	
<b>Cacio e Pepe Polenta Chips</b>	16
thick cut polenta chips, calabrian chilli mayonnaise, parmesan & cracked pepper	
<b>Coccolo</b> (GF option available)	12ea
deep fried pizza dough topped with stracchino and your choice of Mortadella or Prosciutto	

## RAW BAR



### Appellation Oysters 6.8

Live oysters, opened to order. Ask your waitstaff for today's variety.  
Served natural with a side of chardonnay mignonette

<b>Caviar Cornetto</b>	30	<b>Crudo Selection</b>	80g 19	160g 36
siberian caviar served in a mascarpone filled wafer cone		a choice of thinly sliced fish, served with lemon dressing, black salt & chives.		
<b>Sofia's Signature Caviar Bump</b>	42	<b>*Ask your server for todays options</b>		
bump of Ars Italica Oscietra Caviar served at the table with a glass of frozen Beluga Vodka		<b>King Ora Salmon Tartare</b>	35	
		finely diced salmon, lemon dressing, fresh shallots, cucumber, chives, dill		

<b>Grilled Scallop</b>	12ea		
served on the shell with a prosecco, shallot & white balsamic butter sauce, parmesan crisp			
<b>House Marinated Sardines</b>	18		
sardine fillets, white wine vinegar, pickled shallots, dill, olive oil			
<b>Heirloom tomato salad</b>	20		
fresh basil, truffle & balsamic reduction			
<b>Oven baked cannelloni</b> (baked to order - please allow 15 minutes)	29		
tubular pasta stuffed with ricotta & spinach, topped with tomato sauce, parmesan & pesto			
<b>Wagyu Bresaola</b>	23		
thinly sliced wagyu bresaola, topped with wild rocket, parmesan, and lemon			
<b>Chorizo Curado</b>	16		
grilled chorizo, wholegrain mustard			
<b>Luca's Burrata, olive oil, oregano, black lava salt</b>	19	<b>Nonna M. Gorgonzola</b>	18
<b>San Daniele Prosciutto</b>	18	<b>Pistacchio Mortadella</b>	16

## GRILL & OVEN

### Bistecca alla Fiorentina ..... 145

Hand selected from the most unique and well respected meat programs in Australia. Our signature Black Angus 1kg Riverine T-bone is grilled to your liking, sliced at the table, and served with a bouquet garni & house-made anchovy butter

<b>Wagyu Striploin MS5+</b>	<b>80</b>
200g Westholme Wagyu Striploin, chimichurri, red wine roasted onions, lemon	
<b>500g Char-Grilled Spatchcock</b>	<b>52</b>
marinated in fermented calabrian chilli, served with an almond & garlic sauce, fresh grape	
<b>Il Duca di Wellington</b>	<b>78</b>
signature beef tenderloin, spinach crepe, prosciutto and mushroom wrapped in puff pastry and served with a truffle jus. *Limited availability. Please see your waitstaff.	
<b>Grilled Snapper</b>	<b>48</b>
220g Snapper fillet, served with grated heirloom tomato sauce, majoram, garlic, watercress	
<b>Mooloolaba King Prawns with Fregola</b>	<b>50</b>
grilled and served with a fregola infused prawn bisque, fresh chili, prawn butter & garlic *add additional king prawn 12ea	

## PASTA

Our fresh home made pasta is lovingly prepared at our European Bakery FARINA & Co. We are using a specialty blend of "La Triplozero" flour and Italian semolina. \*GF option available

<b>Doppio Ravioli</b>	<b>34</b>
hand-made pasta filled with roast beetroot & goat cheese, butter & sage sauce, orange zest	
<b>Truffle Gemelli</b>	<b>38</b>
gemelli (twisted pasta), truffle sauce, mascarpone, parmesan	
<b>Prawn Fettuccine</b>	<b>39</b>
fettuccine, prawns, fresh chili, garlic	
<b>Spicy Tomato Rigatoni</b>	<b>38</b>
rigatoni, spicy roasted cherry tomatoes, fresh stracciatella, basil oil	
<b>Sofia's Cacio e Pepe (serves 2 people)</b>	<b>78</b>
spaghetti, cream, cracked peper, served at the table tossed in our 40kg parmesan wheel	
<b>Genovese Beef Ragu</b>	<b>38</b>
egg pappardelle, braised beef, tomato, white wine, onion, bay leaf, pecorino	

### SIDES, SALAD & VEGETABLES

<b>Oven Roasted Potatoes</b>	<b>16</b>	<b>Rocket Salad</b>	<b>20</b>
roasted potatoes, rosemary salt		pear, walnuts, gorgonzola, white balsamic vinegar	
<b>Honey Roasted Carrots</b>	<b>14</b>	<b>Sautéed Spinach</b>	<b>14</b>
orange & honey glazed carrots, lemon ricotta, toasted pistachios		lemon & olive oil dressing, topped with parmesan	

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accomodate guest dietary needs, we cannot guarantee that our food will be allergen free. A 1.5% surcharge applies to all credit card transaction. A 15% service charge applies on public holidays. A 10% service charge applies on sundays. A 10% gratuity will be applied to tables of 8+ guests.