

## TO START

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|--|------|
| <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

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|---|----|--|--------|---------|
| <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      |        |         |

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| <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>San Daniele Prosciutto</b>  | 18   |

**Four courses chosen by tonight's chef. Sit back and enjoy a selection of our favorite dishes. 90**

## 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

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| <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<br>*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

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| <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

|  |           |   |           |
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| <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.