

TO START

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

Caviar Cornetto	30	Crudo Selection	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.		
Sofia's Signature Caviar Bump	42	*Ask your server for todays options		
bump of Ars Italica Oscietra Caviar served at the table with a glass of frozen Beluga Vodka		King Ora Salmon Tartare	35	
		finely diced salmon, lemon dressing, fresh shallots, cucumber, chives, dill		

Enjoy a selection of our favorite dishes - Four courses chosen by our Head Chef 90

Let our team pair this menu with a selection of wines via Coravin 40

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

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

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

Pumpkin Agnolotti	34
hand-made pasta filled with smoked pumpkin, served with butter & sage and hazelnut sauce	
Truffle Gemelli	38
gemelli (twisted pasta), truffle sauce, mascarpone, parmesan	
Prawn Fettuccine	39
fettuccine, prawns, fresh chili, garlic	
Spicy Tomato Rigatoni	38
rigatoni, spicy roasted cherry tomatoes, fresh stracciatella, basil oil	
Sofia's Cacio e Pepe (serves 2 people)	78
spaghetti, cream, cracked peper, served at the table tossed in our 40kg parmesan wheel	
Genovese Beef Ragù	38
egg pappardelle, braised beef, tomato, white wine, onion, bay leaf, pecorino	

SIDES, SALAD & VEGETABLES

Shoestring Fries	14	Rocket Salad	20
sea salt, oregano		pear, walnuts, gorgonzola, white balsamic vinegar	
Honey Roasted Carrots	14	Sautéed Spinach	14
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.