



Pizzeria Sophia

NYC PIZZA

SMALL \$11 | LARGE \$18

Traditional Cheese Pizza: Tomato Sauce and Shredded Mozzarella

CHEESES

Fresh Mozzarella, Shredded Mozzarella, Feta, Gorgonzola, Goat, Ricotta, Smoked Gouda, Provolone, American | SM \$1.50 | LRG \$3
Grated Parmesan | NC

MEATS

Pepperoni, Italian Sausage, Meatballs, Prosciutto, Soppressata, Genoa Salami, Ham, Pancetta, Chicken
SM \$2 | LRG \$4

CREATE YOUR OWN NYC PIZZA TOPPINGS

VEGGIES

Caramelized Onions, Red Onions, Bell Peppers, Roasted Peppers, Tomatoes, Sundried Tomatoes, White Mushrooms, Portobello Mushrooms, Black Olives, Kalamata Olives, Spinach, Arugula, Roasted Potatoes, Roasted Eggplant, Broccoli Rabe, Roasted Zucchini, Artichokes, Hot Cherry Peppers, Capers, Pineapple, Figs
SM \$1.50 | LRG \$3

SAUCES & OIL

Tomato Sauce, Basil Pesto, Fresh Garlic, Roasted Garlic, Hot Honey, BBQ | SM \$1 | LRG \$2
EVOO, Truffle Oil | NC

PESCE

Homemade Toscana Tuna, Anchovies, Chopped Clams | SM \$2 | LRG \$4

JERSEY TOMATO PIE

(upside down pie)

Shredded Mozzarella topped with Tomato Sauce, Parmesan & Oregano | SM \$12 | LG \$20

RAY'S MANHATTAN SPECIAL

Tomato Sauce, Shredded Mozzarella, Pepperoni, Roasted Peppers & Caramelized Onions
SM \$14 | LG \$24

CLASSICS

The Sophia

Fresh Mozzarella, Tomato Sauce, Parmesan, Fresh Basil and EVOO | SM \$12 | LRG \$20

OUR MARGHERITA PIZZA

Pizza

SMALL \$14 | LARGE \$24

PATSY'S SPECIAL

Tomato Sauce, Shredded Mozzarella, Italian Sausage, Bell Peppers & Red Onions
SM \$14 | LG \$24

CARMINE'S SPECIAL

Tomato Sauce, Roasted Garlic, Shredded Mozzarella, Grilled Chicken & Roasted Peppers
SM \$14 | LG \$24

RED SAUCE

THE CAPO

Tomato Sauce, Shredded Mozzarella, Pepperoni, Italian Sausage, Meatballs, Red Onions, White Mushrooms, Black Olives, Bell Peppers, Parmesan, Fresh Basil

ARTHUR AVENUE

Tomato Sauce, Shredded Mozzarella, Italian Sausage, Broccoli Rabe, Parmesan Cheese, Red Chili Flakes, Parmesan, Italian Parsley, EVOO

JOEY'S SUNDAY PIE

Shredded Mozzarella, Tomato Sauce, Meatballs, Pepperoncini, Ricotta, Parmesan, Fresh Basil

HAWAIIAN

Tomato Sauce, Shredded Mozzarella, Ham, Pineapple

BBQ CHICKEN

Tomato Sauce, Shredded Mozzarella, Chicken, Red Onions, Smoked Gouda, BBQ Sauce, Cilantro

NAPOLI

no cheese

Tomato Sauce, Anchovies, Capers, Kalamata Olives, Red Chili Flakes, Oregano, Italian Parsley

SOPPRESSATA PIZZA

Tomato Sauce, Shredded Mozzarella, Soppressata, Hot Cherry Peppers, Hot Honey

VEGETABLES *

VERDE

Tomato Sauce, Shredded Mozzarella, Roasted Eggplant, Roasted Zucchini, Caramelized Onions, Portobellos, Roasted Peppers, Parmesan, Fresh Basil

EGGPLANT

Basil Pesto, Roasted Eggplant, Tomatoes, Shredded Mozzarella, Tomato Sauce, Parmesan, Fresh Basil, EVOO

PORTOBELLA

Tomato Sauce, Shredded Mozzarella, Caramelized Onions, Sundried Tomatoes, Portobellos, Goat, Fresh Basil, Truffle Oil

SPINACH

Tomato Sauce, Shredded Mozzarella, Spinach, Tomatoes, Ricotta, Salt & Pepper, Fresh Basil, EVOO

OLYMPUS

Shredded Mozzarella, Spinach, Red Onions, Tomatoes, Kalamata Olives, Feta, Fresh Basil, EVOO

VENETIAN

Basil Pesto, Artichokes, Sundried Tomatoes, Roasted Peppers, Feta, Fresh Basil, EVOO

NO SAUCE

PROSCIUTTO

Fresh Mozzarella, Tomatoes, Salt & Pepper, Prosciutto, Arugula, Parmesan, Fresh Basil, EVOO

CHICKEN PESTO

Basil Pesto, Chicken, Artichokes, Tomatoes, Goat, Fresh Basil, EVOO

QUATTRO FORMAGGI

Fresh Garlic, Shredded Mozzarella, Ricotta, Gorgonzola, Parmesan, Fresh Basil, EVOO

POTATO PIE

Roasted Rosemary Potatoes, Fresh Garlic, Shredded Mozzarella, Pancetta, Caramelized Onions, Gorgonzola, Italian Parsley

FIG PIZZA

Shredded Mozzarella, Figs, Gorgonzola, Red Chili Flakes, Arugula

TOSCANO TUNA

Homemade Tuna, Red Onions, Tomatoes, White Mushrooms, Shredded Mozzarella, Arugula, Fresh Basil, EVOO

CLAM PIE

Fresh Garlic, Shredded Mozzarella, Chopped Clams, Capers, Oregano, Italian Parsley

*No Substitutions. * Request without Cheese for Vegan Options*

IN OUR OVEN

EGGPLANT PARMIGIANA

Breaded Eggplant, Mozzarella, Tomato Sauce | \$14

LASAGNA

Meatless Three Cheese Lasagna
\$14

POP'S ROASTED CHICKEN & POTATOES

Seasoned Chicken, Golden Roasted Potatoes and Caramelized Onions | \$16
Serves 2

Please inform staff member of any food allergies

STARTERS & APPS

MARINATED SICILIAN OLIVES | \$4

BURRATA CAPRESE

Burrata Cheese, Plum Tomatoes, Fresh Basil, with Balsamic Glaze | \$12

Add :

Prosciutto | \$4

FRANKIE'S FAMOUS MEATBALLS

Two Large Homemade all Beef Meatballs, Tomato Sauce, Ricotta and Fresh Basil | \$9.50

TONY'S RICOTTA & HONEY JAR

Whipped Ricotta with Honey and Walnuts | \$6

CHEESE BOARD

Reggiano, Gorgonzola and Brie with Marinated Olives, Figs Preserve and Crostini | \$12

SAUSAGE & BROCCOLI RABE

Mini Rope Italian Sausage with Sautéed Broccoli Rabe | \$9.50

BREADSTICKS

Four Parmesan & Garlic Breadsticks Served with a Side of Tomato Sauce | \$5.50

ANTIPASTO BOARD

Prosciutto, Soppressata, Genoa Salami, Fresh Mozzarella, Reggiano, Gorgonzola, Marinated Olives, Roasted Peppers, Artichokes Hearts and Crostini | SM \$10 | LRG \$18

ESCAROLE SOUP

Italian Wedding Soup with all Beef Mini Meatballs | \$8

PANUZZO

SANDWICHES MADE WITH OUR OVEN BAKED BREAD

PORTOBELLO

Marinated Portobellos, Goat Cheese, Sundried Tomatoes, Caramelized Onions and Truffle Oil | \$10

TOSCANO TUNA

Homemade Tuna, Tomatoes, Arugula and EVOO | \$10

MEATBALL PARMESAN SANDWICH

Homemade Meatballs with Tomato Sauce, Provolone and Oregano on an Italian Hoagie Roll | \$10

CHICKEN

Marinated Chicken Breast, Roasted Peppers, Caramelized Onions, Arugula and EVOO | \$10

CAPRESE

Fresh Mozzarella, Tomatoes, Fresh Basil, EVOO | \$10

Add :

Prosciutto | \$4

SALADS

Sophia

Mixed Romaine and Radicchio, Bell Peppers, Chickpeas, Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Serve with Homemade Parmesan Vinaigrette | SM \$8 | LRG \$11

ARUGULA

Arugula, Figs, Walnuts, Gorgonzola, Lemon Juice and EVOO | \$12

CAESAR

Mixed Romaine and Radicchio, Tossed in Our Caesar Dressing, Shaved Parmesan and Seasoned Croutons | SM \$8 | LRG \$11

GREEK

Mixed Romaine and Radicchio, Tomatoes, Cucumbers, Feta Cheese, Red Onions, Pepperoncini, Kalamata Olives, Zaatar, Serve with Homemade Parmesan Vinaigrette | \$12

Add to any Salad:

Toscana Tuna \$4

Chicken Breast \$3

One Homemade Meatball \$3

SICILIAN

Tomatoes, Cucumbers, Red Onions, Capers, Bell Peppers, Kalamata Olives, Feta Cheese, Oregano, Italian Parsley and EVOO | \$12

Desserts

Chocolate Cake \$8 | New York Cheesecake \$8 | Tiramisu \$8 | Limoncello Mascarpone Cake \$8

Homemade Chocolate Chip Cookies \$2 | Mini Biscotti \$4

WINE

BY THE GLASS

WHITE

Pinot Grigio | Caposlado, Italy | \$7

Chardonnay | Bonterra, CA | \$7

Sauvignon Blanc | Silver Gate, CA | \$7

ROSE

Ava Grace | CA | \$7

RED

Chianti | Placido, DOCG, Italy | \$7

Cabernet Sauvignon | C & B, CA | \$7

Merlot | Fetzer, Eagle Peak, CA | \$7

Pinot Noir | Castle Rock, CA | \$7

SPARKLING

Prosecco | Maschio, Italy | Split | \$8

Moscato | Caposlado, Venetian, Italy | \$8

WHITE BY THE BOTTLE

PINOT GRIGIO

Caposlado | Veneto, Italy | \$28

Banfi San Angelo | Tuscany, Italy | \$35

Santa Margherita | Alto Adige, Italy | \$50

SAUVIGNON BLANC

Silver Gate | Central Coast, CA | \$28

St. Supery | Napa, CA | \$36

CHARDONNAY

Bonterra Organic Vineyards | CA | \$28

Chalk Hill | California | \$48

ROSE BY THE BOTTLE

Ava Grace | CA | \$28

Luna Nuda | Veneto, Italy | \$32

SPARKLING BY THE BOTTLE

Prosecco | Maschio, Italy | \$30

Moscato | Caposlado, Italy | \$30

RED BY THE BOTTLE

CHIANTI

Placido DOCG | Tuscany, Italy | \$28

Banfi RSV | Tuscany, Italy | \$48

CABERNET SAUVIGNON

Cartledge & Browne | CA | \$28

BR Cohn | CA | \$48

MERLOT

Fetzer | Eagle Peak, CA | \$28

Swanson | Napa, CA | \$50

PINOT NOIR

Castle Rock | Central Coast, CA | \$28

Imagery by Benziger | CA | \$48

Super Tuscan Belnero | Tuscany, Italy | \$50

Montepulciano | Fratelli, Italy | \$40

Sangiovese | Sassoregale, Italy | \$45

Rosso Di Montalcino

"Baby Brunello" | Banfi, Italy | \$55

BEVERAGES

FOUNTAIN

Refillable

Coke, Coke Zero, Sprite, Root Beer, Lemonade \$3

CHINA MIST FRESH BREWED TEA

Black Currant | \$3
Refillable

WATER & SPARKLING

Acqua Panna 750ml | \$6.25
San Pellegrino 750ml | \$6.25
San Pellegrino Aranciata Can 12 oz | \$3.25
San Pellegrino Limonata Can 12 oz | \$3.25

BOYLAN SODA

Old Fashioned Cane Sugar Soda 12 oz Bottle
Ginger Ale, Black Cherry, Vanilla Cream, Orange and Root Beer \$4.25

COFFEE & TEA

FORZA ITALIAN COFFEE

Espresso \$3

Americano \$3

Cappuccino with steamed milk | \$4.50

Macchiato with steamed milk | \$3.50

Latte with steamed milk | \$4.50

Cortadito with milk | \$3.50

FRESH BREWED COFFEE \$3

TEA \$3

Lipton | Chammoile | Earl Grey

BEERS

WE PROUDLY FEATURE



12 OUNCE CANS

Screamin Reels IPA | \$6

Passion Pit Fruit Ale | \$6

LocAle Golden Ale | \$6

Seasonal Golden Ale | \$6

CRAFT BEERS

Wynwood La Rubia | Miami | \$6.50

Funky Buddha | Fort Lauderdale | \$6.50

Monk in The Trunk | Jupiter | \$6.50

Cigar City | Tampa | \$6.50

DOMESTIC BEERS

Blue Moon | Colorado | \$6.50

Brooklyn Lager | New York | \$6.50

Bud Light | St. Louis | \$6

Budweiser | St. Louis | \$6

LandShark | Jacksonville | \$6.50

Michelob Ultra | St. Louis | \$6

Sam Adams | Boston | \$6.50

Yuengling Lager | Pennsylvania | \$6.50

Redd's Apple Ale | Milwaukee | \$6.50

White Claw Hard Seltzer | Chicago | \$6.50

IMPORT BEERS

Peroni | Italy | \$7

Birra Moretti | Italy | \$7.50

Morretti La Rosa | Italy | \$7.50

Heineken | Holland | \$7

Stella Artois | Belgium | \$7

Guinness | Ireland | \$7.50

Modelo | Mexico | \$7

Heineken 0.0 Non-Alcohol | Holland | \$7