

Sophia's Grotto Valentines Day 2019

There is limited space. Please call
Sophia's Grotto (617-323-4595) for reservations

Valentine's Day Drink Specials

Nicolas Feuillatte
French Champagne
11.00 glass 39.00 bottle

Tartini Martini
Chambered, raspberry vodka,
splash sour, muddled limes 11.00

Small Plates

Baby Arugula w/ grilled prosciutto 13.95
red onions, cherry tomatoes,
manchego cheese, balsamic &
extra virgin olive oil vinaigrette
without prosciutto 11.95

Arancini 10.95
risotto balls w/ mushroom & mozzarella cheese,
fried and topped with marinara

Brussel Sprouts 10.95
oven-roasted brussel sprouts,
dried cranberries, goat cheese,
toasted pine nuts

Calamari Fritto 11.95
deep-fried calamari with
citrus aioli dipping sauce

Antipasto 13.95
prosciutto di parma, chorizo, olives,
manchego cheese, artichokes, roma tomatoes,
caramelized onions, roasted red peppers

Boston Lettuce 11.95
with walnuts, gorgonzola,
golden raisins & cider vinaigrette

Bruschetta
- roasted pepper with goat cheese 7.95
- caramelized onions and goat cheese 7.95
- fresh tomatoes and mozzarella 7.95

Stuffed Eggplant 10.95
rolled eggplant stuffed with ricotta
and parmesan cheese in a
plum tomato sauce

Patatas Bravas 6.95
deep-fried potatoes, horseradish aioli
smoked paprika, spicy tomato puree

Artichoke Hearts 11.95
oven-roasted artichoke hearts
stuffed with goat cheese
and wrapped in prosciutto

Large Plates

Vegetable Pasta 16.95
caserecci pasta, garlic, olive oil
roasted cherry tomatoes, zucchini, basil
topped with ricotta salata

Gnocchi Bolognese 20.95
potato gnocchi in a
creamy marinara meat sauce

Caserecci al Pesto
parmesan, basil, pignoli nuts, cream,
garlic, and sun-dried tomatoes 17.95
add chicken 3.00 add scallops 5.00

Veal 22.95
stuffed with fontina and prosciutto
capers, cherry tomatoes, shallots
in white wine over linguini

Lobster Ravioli 25.95
with oyster mushrooms, cherry tomatoes,
asparagus tips, shrimp and scallops
in a light brandy cream sauce

Rack of Lamb 25.95
sun-dried tomato & dijon mustard crusted lamb
in a chianti reduction sauce
with mashed potatoes and asparagus

Spicy Mussels
in a tomato fennel stew with chorizo
and polenta 14.95 without chorizo 12.95

Mediterranean Chicken 17.95
pan-seared chicken breast topped with
sun-dried tomatoes, olives, and feta cheese,
served with mashed potatoes and green beans

Swordfish 25.95
Grilled in a white wine lemon caper sauce
with garlic and cherry tomatoes served with
mashed potatoes and broccoli rabe

Paella 24.95
arborio rice with chorizo, clams,
mussels, shrimp & calamari
(please be patient with cooking-time)

Scallops & Risotto 21.95
arborio rice with mushrooms, asparagus tips
white truffle oil topped with
pan-seared scallops in an asiago cheese nest

Salmon 22.95
pan-seared salmon, crusted with Dijon mustard,
bread crumbs, and caper sauce with garlic mashed
potatoes and green beans