

Sofia Ristorante

www.sofiaristorante.com

158 Main Street

Hudson, Ma 01749

978-562-1221

Hours – Monday thru Saturday lunch 11:30 to 2:00, dinner 5:00 to 10:00

Sundays for private functions only.

All of our sauces are made on the premises using fresh, all-natural ingredients, prepared by chef, Vincenzo Caputo and staff.

Our dishes are prepared with Italian 100% extra-virgin olive oil. Vincenzo, and his highly qualified staff, work with fresh products and all dishes are made to order. Do not hesitate to ask if you have a special request which you do not see on the menu; Vincenzo would be pleased to honor your request if possible.

We would like to thank all of our loyal customers over the past years of business. Without you we could not have achieved our level of success here at Sofia's. We would also like to welcome all new customers always!

This menu is dedicated to my father and best friend Sante "Santino" Parente who will be forever by my side and deeply missed by all those who touched his heart!

06-02-46~~01-06-07

Emma Parente Caputo

*Consuming raw undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have medical conditions

Before placing your order, please inform your server if a person in your party has a food allergy.

GLUTEN-FREE PASTA IS AVAILABLE!

Appetizers and Salads

Bruschetta – tomatoes fresh basil and olive oil	8.00	Gorgonzola salad – greens, walnuts and tomato	9.50
Italian sausage with lentils	10.50	Caprese – greens, mozzarella, tomato	9.50
Prosciutto di Parma & mozzarella	14.50	Shrimp salad with mixed greens	12.00
Antipasto Toscano –assorted Italian cold cuts and cheese	11.50		
Shrimp white beans in tomato sauce	12.00		
Shrimp cocktail	12.50		
Calamari & shrimp w/ tomato sauce	12.50		
*Grilled duckling breast – greens, walnuts and gorgonzola	14.50		
House salad – mixed greens, carrots and tomato	7.00		

Soups

Pasta e fagioli bowl	7.00
Pasta e fagioli cup	5.50
Minestrone bowl	7.00
Minestrone cup	5.50
Lentils bowl	7.00
Lentils cup	5.50

Pasta dishes

Spaghetti alla Carbonara – Italian bacon, egg, cream and parmigiano 14.50

Spaghetti aglio, olio e peperoncino – garlic oil and hot pepper 12.50

Spaghetti a matriciana, Italian bacon, onion and tomato 14.50

Spaghetti al tonno – tuna 14.50

Spaghetti pomodoro e basilico – tomato and basil 12.50

Spaghetti alla Bolognese – meat sauce 13.50

Rigatoni broccoli chicken alfredo 14.50

Risotto with shrimp and zucchini 16.50

Risotto with shrimp and white beans 16.50

Homemade Pasta Dishes

Maryland Blue Crab ravioli with pink cream tomato sauce	21.50	Pappardelle with mozzarella and tomato	16.50
Cheese ravioli with tomato sauce	14.50	Traditional Italian lasagna & meat sauce	13.50
Butternut tortellacci & fresh vegetables	18.50	North Atlantic lobster ravioli in a spicy tomato sauce	24.50
Ravioli with spinach , mushrooms and cream sauce	18.50	Grilled chicken and spinach Cannelloni with tomato sauce	15.50
Gnocchi with tomato	14.50	Veal and Spinach Cannelloni with meat sauce	16.50
Gnocchi with mozzarella and tomato	16.50	Veal and Beef tortellacci with sausage meat	18.50
Tagliolini with meat sauce	16.50	Fettuccine with fresh Atlantic salmon and authentic saffron in a cream sauce	28.50
Seafood fettuccine & calamari and shrimp	18.50		

Fish Dishes served with potato and vegetables

Large shrimp with tomato and white wine sauce 23.50

Broiled fresh Salmon with tomato and zucchini 22.50

Fresh Cod cooked in tomato sauce 24.50

Sautéed fresh Salmon with shrimp and authentic saffron in a cream sauce 28.50

Daily fish special and lobster. Market price

Children's Dishes

Chicken tenders with French fries 8.00

Penne pasta with tomato sauce 7.00 Cheese ravioli with tomato sauce 8.00

Spaghetti with meat sauce 7.00 Spaghetti with meatballs 8.00

*Meat dishes served with potato and vegetables

Chicken parmesan with pasta	17.50	Pork fillet with walnuts and gorgonzola	22.50
Chicken breast with white wine	17.50	Grilled sliced sirloin	24.50
Chicken breast & mushroom cream sauce	17.50	Beef fagottini stuffed with parma ham and cheese	24.50
Chicken marsala with mushrooms	17.50	Fillet of beef in Brunello wine sauce	29.50
Chicken piccata lemon sauce and capers	17.50	Fillet of beef in mushroom cognac cream sauce	28.50
Grilled veal with olive oil and herbs	21.50	Fillet of beef with shrimp cognac cream	32.50
Veal scaloppini with white wine sauce	21.50	Australian lamb grilled with herbs	29.50
Veal piccata lemon sauce and capers	21.50	Duckling breast with Vin Santo sauce	28.50
Veal marsala with mushrooms	21.50		
Veal fagottini stuffed with parma ham and cheese	24.50		

Sweets

Lemon cake topped with pine nuts and powdered sugar 7.00

Chocolate and vanilla ice cream with dark chocolate 7.00

*Homemade tiramisu 7.00

Cannoli 7.00

Lemon sorbet 7.00

Panna cotta with fresh vanilla beans 8.00

*Chocolate mousse 8.00

Daily dessert specials

Coffees and hot teas

Cappuccino, espresso, café latte and flavored hot tea.