

APPETIZER

- Crispy stuffed artichoke bottoms - goat cheese - "Bagna Cauda" aioli 15
- Chicken meatballs - morel mushroom cream - grilled wild leeks - crispy shallots 15
- Asparagus and watercress soup - crème fraiche - lemon peel 12
- Burrata cheese - leeks - baby peas - truffle butter - San Daniele prosciutto 17
- Grilled jumbo shrimp - yellow and green chickpeas - cumin - preserved lemon 18
- Blistered shishito peppers - charred scallion vinaigrette - cilantro and lime 15
- Watercress and arugula salad - organic strawberries - halloumi - banyuls vinegar 14
- Crispy soft shell crab - 'nduja sofrito - baby peas - lemon sauce 18
- Fried calamari - spicy tomato sauce - Calabrian chili sauce - peperoncini 15
- Red and gold beets - goat cheese - pickled ramps - almonds - cabernet vinegar 14
- American Wagyu beef carpaccio - baby arugula - mushroom - Grana Padano 16 *
- Yellow fin tuna crudo - avocado and cucumber - radish - tamari and ginger sugo 18 *
- Chopped salad - red wine vinaigrette - oregano - olives - feta cheese 14
- Prince Edward Island mussels - spicy red curry cream - fava beans - cilantro 15
- Mixed baby lettuce - balsamic lemon vinaigrette - shaved Grana Padano 13
- Little gem lettuce and sugar snap peas - Caesar dressing - croutons - parmesan tuile 13

PIZZA

- Pizza with tomato sauce - shredded or fresh mozzarella - basil 17
- Pizza with sliced tomatoes - fresh mozzarella - prosciutto San Daniele - baby arugula 21
- Pizza with artichoke - dried cherry tomatoes - pea leaves - goat cheese - mozzarella 20
- Pizza with tomato sauce - Italian sausage - hot cherry peppers - sweet onions 19
- Pizza with mushrooms - mozzarella - burrata cheese - ramp pesto - pignoli nuts 20

Sole Signature Hummus Available for takeaway
8oz — \$6

*Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of food borne illness

ENTRÉE

- Penne Rigate - tomato and basil or vodka tomato cream with pancetta and onion 18
- Pea and prosciutto tortelloni - pink peppercorns - crisp prosciutto - ricotta salata 23
- Maltagliata - Italian sausage - crushed tomato - shallots - baby peas - aged pecorino 21
- Linguine fini - Manila clams - garlic - olive oil - red pepper flakes - white wine - parsley 27
- Braised veal ravioli - brown butter - cauliflower - mixed mushrooms - herbs 26
- Occhi di Lupo rigatoni "Bolognese"- meat and vegetable ragu - mushroom - herb ricotta 25
- Spicy lobster spaghetti - dried cherry tomatoes - baby arugula - lobster butter 30
- Traditional eggplant parmesan - fresh mozzarella - basil 21
- Hidden Fjord salmon - white and green asparagus - grilled vegetable relish 32
- Grilled bronzino - artichoke purée - baby potatoes - pea leaves - salsa verde 28
- Jumbo sea scallops - Spring vegetables - pea purée - morel mushroom butter 34
- Yellow fin tuna - grilled baby bok choy - royal trumpet mushrooms - citrus and tamari 34
- Parmesan crusted halibut - tomato chive beurre blanc - mixed vegetables - black truffle 37
- Australian lamb chops - pea leaves - braised garbanzo - curry harissa vinaigrette 35
- American Wagyu burger - beer and cheese sauce - peppadew mayo - red onions - lettuce - tomato 23*
- Veal chop or chicken "Milanese" - cherry tomatoes - arugula - mozzarella - lemon 42/25
- Wood roasted Amish chicken - mashed potatoes - haricot vert - natural juice 28
- Certified Angus Beef strip steak - sherry vinegar - mushrooms - parmesan fries - truffle aioli 40 *
- Caesar */ Mixed / Chopped / Baby Arugula Salads
 with chicken 24 with jumbo shrimp 30 with salmon 32

SIDE

- Hand cut French fries - truffle aioli 7 Grilled baby bok choy - citrus vinaigrette 8 Sautéed pea leaves 10
- Grilled asparagus - grilled vegetable relish 10 Baby peas - leeks and truffle butter 9

Executive Chef—Albert DeAngelis Chef de Cuisine—Miguel Hernandez
 General Manager—Felipe Andaur