

APPETIZER

Beef carpaccio - sliced mushrooms - arugula - parmesan - black truffle 17
Sheep's milk ricotta gnudi - porcini mushroom - crispy prosciutto - parmesan cream 16
Eggplant meatballs - spicy pomodoro - grated parmesan 14
Yellow fin tuna crudo - mashed avocado - ginger and tamari sugo - crispy shallots 18
Wood oven flatbread - burrata cheese - roasted red pepper - arugula 16
Steamed P.E.I mussels - red curry cream - fava beans - cilantro 15
Antipasto salad - cured meats and cheese marinated broccoli - roasted tomato - oregano 15
Roasted beet "Poke" - cara cara oranges - avocado - sesame and ginger dressing 15
Fried calamari - spicy tomato sauce - Calabrian chili sauce - pepperoncini 16
Chicken and egg drop soup with spinach - Sardinian fregola - baby peas - parmesan 12
Chopped salad - red wine vinaigrette - oregano - olives - feta cheese 14
Mixed baby lettuce - balsamic lemon vinaigrette - shaved Grana Padano 13
Organic hearts of romaine - Caesar dressing - croutons - parmesan tuile 14

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 burrata cheese - mixed mushrooms - black truffle puree - fresh thyme 19
Pizza with tomato sauce - Italian sausage - hot cherry peppers - sweet onions 19
Pizza with pepperoni - oregano - caramelized onions - spicy honey 20

Sole Signature Hummus Available for Takeaway

8oz — \$6

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

PASTA

Penne rigate - tomato and basil or vodka tomato cream with pancetta and onion 18
Short rib ravioli - roasted celery root - black truffle butter - radicchio 25
Potato gnocchi - broccoli florets and pesto - lemon zest - white anchovy - pignoli 24
Stuffed rigatoni "Gigante" - fennel sausage - roasted eggplant - ricotta - tomato and basil 25
Linguine fini - Manila clams - garlic - olive oil - red pepper flakes - white wine - parsley 27
Occhi di Lupo "Bolognese" - meat and vegetable ragu - mushroom - herb ricotta 25
Spicy lobster spaghetti - cherry tomatoes - baby arugula - lobster butter 34

ENTRÉE

Hidden Fjord salmon - escarole with white beans - spicy Amatriciana marmelade 34
Branzino - savoy cabbage and sweet onion - dried apricot - capers - pignoli nuts 32
Spicy tuna or shrimp bowl - root vegetables - jasmine rice - lentils - green garbanzo puree 29
Parmesan crusted west coast halibut - tomato chive beurre blanc - sautéed spinach 38
Grilled jumbo prawns - fingerling sweet potatoes - grilled maitake mushroom - yuzu emulsion 34
Free range rabbit - "Cacciatore" bell peppers - mushrooms - herbs - fresh pappardelle 28
Roman style braised beef - winter spices - crushed plum tomato - mushrooms - parmesan polenta 32
American Wagyu burger - sesame bun - BBQ onions - aged cheddar - chipotle aioli - Nodines bacon 23 *
Chicken "Milanese" or Chicken Parmesan or Chicken Scarpariello 26
Wood roasted Amish chicken - mashed potatoes - haricot vert - natural jus 28
Allen brothers strip steak - sherry vinegar - mushrooms - parmesan fries - truffle aioli 40 *
Caesar */ Mixed / Chopped Salad
with chicken 24 with jumbo shrimp 30 with salmon 34 with branzino 32

Executive Chef—Albert DeAngelis Chef de Cuisine—Marcio Carvalho
General Manager—Felipe Andaur

WINE

Sparkling

Isotta Manzoni, Prosecco, Italy \$12/\$50

Laurent Perrier, "La Cuvee", Champagne \$25

Rose

Petula, Rose, Provence, France \$12/\$48

Whites

Justin, Sauvignon Blanc, California \$12/\$48

Domaine Durand, Sancerre, Loire, France \$16/\$64

Vigneti del Sole, Pinot Grigio, Veneto, Italy \$11/\$44

Picollo, Gavi di Gavi, Piedmont, Italy \$14/\$56

Silver Gate, Chardonnay, California \$10/\$40

Sonoma Cutrer, Chardonnay, California \$16/\$64

White Wines By the Bottle

Graci, Etna Bianco, Sicily, 2017 55

Les Cretes, Petite Arvine, Valle d'Aosta, 2018 55

Livio Felluga, Pinot Grigio, Friuli, 2018 60

Planeta, Chardonnay, Sicily, 2017 70

La Scolca, "Black Label", Gavi di Gavi, 2018 90

Domaine des Baumard, Chenin Blanc, 2016 75

Chateau Cabonnieux, Bordeaux Blanc, 2017 95

Granbazan, "Etiqueta Verde", Albarino, 2019 55

Honig, Sauvignon Blanc, 2019 55

Hanzell Vineyards, "Sebella", Chardonnay, 2018 70

Jordan, Chardonnay, 2017 95

Far Niente, Chardonnay, 2018 130

Reds

Hob Nob, Pinot Noir, France \$12/\$48

Iris, Pinot Noir, Willamette Valley, Oregon \$16/\$64

The Seeker, Cabernet Sauvignon, Chile \$12/\$48

Oberon, Cabernet Sauvignon, Napa \$18/\$72

Villa Antinori, Super Tuscan, Tuscany, Italy \$16/\$64

Vietti, "Perbacco", Nebbiolo, Piedmont, Italy \$20/\$80

Red Wines By the Bottle

Podere Sapaio, "Volpato", Super Tuscan 2017 80

Lisini, Rosso di Montalcino, Tuscany, 2017 60

Monsanto, Chianti Classico, Riserva 2017 80

Antinori, Tignanello, Super Tuscan 2016 275

Coldisole, Brunello di Montalcino, 2015 88

La Fortuna, Brunello di Montalcino, Riserva 2013 180

Produttori del Barbaresco, Barbaresco, 2016 115

Montezemolo, "Monfalletto", Barolo 2016 120

Vina Ardanza, La Rioja Alta, Reserva, Spain 2012

Silverado, St George Vineyards, Merlot, CA 2015 70

Au Bon Climat, Pinot Noir, California, 2017 75

Benzinger, Cabernet Sauvignon, California, 2017 99

Robert Mondavi, Opus One, California, 2014 450

Chateau Meyney, Saint Estephe, Bordeaux, 2014 95

Chateau Talbot, Saint Julien, Bordeaux, 2015 185

COCKTAILS

\$16

Don Johnson

Ketel One Grapefruit, Grapefruit Juice, Fresh Lime, Torn Mint

Pomegranate Mule

Tito's Vodka, Pomegranate Juice, Ginger Beer, Fresh Lime Juice

Italian 75

Plymouth Gin, Housemade Limoncello, Isotta Manzoni Prosecco

East River Martini

Brooklyn Gin, Carpano Antica, Luxardo Maraschino, Angostura Bitters

Maple Waveny Park Sour

1792 Ridgmont Reserve Bourbon, Maple Syrup, Fresh Lemon Juice, Cabernet Float

Winter Rum Punch

Plantation 3 Star Rum, Pomegranate Juice, Pineapple Juice, Lime Juice

1840 Old Fashioned

Pierre Ferrand 1840 Cognac, Orange Thyme Syrup, Orange Bitters, Angostura Bitters

Blood Orange Margarita

Espolon Blanco, Fresh Lime Juice, Agave Syrup, Fresh Blood Orange

BEER

Peroni, Nastro Azzurro, Pale Lager, Italy 5.1% 7

Singlecut, Plaintop, Pilsner, Astoria, NY 5.0% 9

Singlecut, 18 Watt, IPA, Astoria, NY 5.0% 10

Industrial Arts, Wrench, IPA, Stratford, CT 7.1% 10

Downeast Original Blend, Cider, Boston, MA 5.1% 7

Left Hand, Nitro, Milk Stout, Longmont, CO 6.0% 7

Maine Beer Company "Peeper Ale" Freeport, ME 5.5% 14

IN GOOD SPIRITS

TEQUILA

Milagro Reposado, Mexico 16

Casamigos Reposado, Mexico 16

Casamigos Anejo, Mexico 17

Herradura Ultra Anejo, Mexico 16

MEZCAL

Amaras, Joven, Mexico 18

Dos Hombres, Joven, Mexico 16

WHISKEY

Basil Hayden's Bourbon, Kentucky 16

Hudson Baby Bourbon, NY 18

Whistle Pig 10yr Rye, Vermont 20

Nikka Coffey Blended, Japan 24

GIN

Nolet's Dry, Netherlands 14

Barr Hill Honey, Vermont 14

Nikka Coffey Gin, Japan 16

Monkey 47 Dry, Germany 16

RUM

Ron Zacapa, Guatemala 16

VODKA

Stoli Elit, Russia 19

Absolut Elyx, Sweden 14

Chopin Potato Vodka, Poland 15