

APPETIZER

- Asparagus and watercress soup - crème fraiche - lemon peel 12
 Crispy stuffed artichoke bottoms - goat cheese - "Bagna Cauda" aioli 15
 Chicken meatballs - morel mushroom cream - grilled wild leeks - crispy shallots 15
 Burrata cheese - leeks - baby peas - truffle butter - San Daniele prosciutto 17
 Grilled jumbo shrimp - yellow and green chick peas - cumin - preserved lemon 18
 Blistered shishito peppers - charred scallion vinaigrette - cilantro and lime 15
 Watercress and arugula salad - organic strawberries - halloumi - banyuls vinegar 14
 Fried calamari - spicy tomato sauce - Calabrian chili aioli - pepperoncini 15
 Red and gold beets - goat cheese - pickled ramps - almonds - cabernet vinegar 14
 Crispy soft shell crab - nduja' soffritto - baby peas - lemon sauce 18
 American Wagyu beef carpaccio - 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

P I Z Z A

- 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

ENTRÉE

- Penne Rigate - tomato and basil or vodka sauce with pancetta and onion 18
 Pea and prosciutto tortelloni - pink peppercorns - crisp prosciutto - ricotta salata 23
 Maltagliata - Italian sausage - crushed tomato - shallots - baby peas - pecorino 21
 Linguine fini - Manila clams - garlic - olive oil - pepper flakes - white wine - parsley 27
 Braised veal ravioli - brown butter - cauliflower - mixed mushrooms - herbs 26
 Occhi di Lupo rigatoni "Bolognese" - meat ragu - mushroom - herb ricotta 25
 Spicy lobster spaghetti - dried cherry tomatoes - baby arugula - lobster butter 30
 Traditional eggplant parmesan - fresh mozzarella - basil 21
 Egg white frittata - mushrooms - asparagus - goat cheese 16
 Grilled bronzino - artichoke purée - baby potatoes - pea leaves - salsa verde 28
 Hidden Fjord salmon - white and green asparagus - grilled vegetable relish 32
 Grilled chicken wrap - sundried tomato - grilled onions - baby salads - potato crisps 16
 Wood roasted Amish chicken - haricot vert - French fries - natural juice 28
 Yellow fin tuna - baby bok choy - royal trumpet mushrooms - citrus and tamari 34
 Salmon and tuna burger - Calabrian aioli - red onions - sesame brioche bun 19
 American Wagyu burger - cheese sauce - peppadew mayo - red onions - lettuce - tomato 23*
 Breast of chicken "Milanese" - cherry tomatoes - arugula - mozzarella - lemon 25
 Certified Angus Beef strip steak - 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 Baby bok choy - citrus vinaigrette 8 Sautéed pea leaves 10

Grilled asparagus with grilled vegetable relish 10 Baby peas with leeks and truffle butter 9

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