

PRIMI

TAGLIATELLE - Spiced Boar Ragu, Pears, Black Trumpet Mushrooms, Cocoa-Porcini Powder	\$26
BUCATINI CACIO E PEPE - Pecorino Toscano, Cracked Black Pepper	\$22
CAPPELLETTI di ZUCCA- Butternut Squash, Parmigiano Bonati, Sage Brown Butter	\$22
GNOCCHI- Duck Ragu, Maitake Mushrooms, Pancetta, Black Truffle	\$32
LINGUINE ALLE VONGOLE - Assorted Clams, White Wine, Garlic, Parsley	\$26

SECONDI

CHICKEN AL MATTONE - Crispy Artichokes, Guanciaie, Peppers, Maitake Mushrooms, Chicken Jus	\$24
GRILLED NORWEGIAN SALMON - Swiss Chard, Celery Root, Black Trumpet Mushrooms, Figs	\$28
WAYGU BEEF CHEEK - Sunchokes, Espresso Charred Radicchio	\$32
SPANISH TURBOT - Clams, Fennel, Chickpeas, Vadouvan, Calamari	\$32
CIDER BRINED DUCK BREAST - Carrot-Date Puree, Duck Confit, Brussel Sprouts, Crispy Potato, Heirloom Baby Carrots	\$34

ENTREES FOR TWO

BISTECCA FIORENTINA - Roasted Vegetables, Garlic Crema, Crushed Olive Oil Potatoes, Barolo Jus	\$90
WHOLE GRILLED BRANZINO - Lemon, Salsa Verde, choice of Contorni	\$55

CONTORNI \$10

BRUSSEL SPROUTS- Lemon, Apple Cider, Marcona Almond
CRUSHED POTATOES - Olive Oil, Sea Salt
ROOT VEGETABLE GRATIN- Nutmeg, Pecorino Breadcrumbs
CHARRED CABBAGE - Calabrese Agrodolce

Via Sophia

A MODERN UPSCALE OSTERIA

IN THE HEART OF DOWNTOWN D.C

FORMAGGI E SALUMI (\$18 / \$28)
(available in 3 / 5) served with Seasonal
Accompaniments and Grilled Bread

24 MONTH AGED PROSCIUTTO DI PARMA

FINOCCHIONA

LONZINO

COPPA

LA TUR

MOUNTAIN GORGONZOLA

PECORINO SICILIANO

NUVOLA DI PECORA

GRILLED CALAMARI - Red Pepper Crema,
Coriander Yogurt, Frisee \$18

BUTTERNUT SQUASH VELOUTE - Apples, Pears,
Ginger Bread Tuile, Spiced Chantilly Cream \$12

BURRATA - Beets, Red Onion Marmalade,
Heirloom Radicchio, Venetian Spices, Pumpkin
Seeds \$17

TUSCAN GARDEN - Cider Glazed Squash,
Concord Grapes, Tuscan Kale, Pickled Fennel,
Forelle Pear, Nuvola di Pecora, Sunflower Seeds \$16

PIZZE

MARGHERITA - San Marzano Tomatoes,
Bufala Mozzarella, Basil \$20

PARMA - San Marzano Tomatoes, Bufala
Mozzarella, Prosciutto di Parma, Arugula,
Sicilian Olive Oil \$22

FUNGHI - Salsa Verde, Wild Mushrooms,
Bufala Mozzarella, Pecorino Toscano \$22

DAL MARE - Littleneck Clams, Calamari,
Oregano, Basil, Sicilian Olive Oil \$24

FRA DIAVOLO - San Marzano Tomatoes,
Soppresata, Fresno Chiles, Olives, Red Onion,
Bufala Mozzarella, \$24

FRIARIELLI e SALSICCE- Fennel Sausage, Rapini,
Smoked Mozzarella \$22

CRUDO

A5 WAGYU CARPACCIO - Arugula, Parmigiano, \$24
Black Truffle, Chanterelles

STEAK TARTARE - Fresno Chillies, Quail Egg \$16

HAMACHI - Green Apple, Fennel, Ginger \$16

ANTIPASTI

BRUSCHETTA- Our House-Made Semolina Bread
Grilled to Order with your Choice of

CAPONATA- Slow Roasted Eggplant, San \$12
Marzano Tomatoes, Pine Nuts, Golden Raisins

WHIPPED RICOTTA - Roast Squash, Poached \$12
Quince, Amaretti Crumble, Kale Chips