

# Sotto Sopra

## **Appetizers**

### **Soup di Giorno 11**

- Calamari Fritti**- fried calamari, pepperoncini 16
- Baked Clams Oregonata** – Fresh clams, seasoned bread crumbs 17
- Crab Cocktail**- colossal crab, baby gem lettuce, tomato aioli 22
- Shrimp Cocktail** – jumbo shrimp with cocktail sauce 22
- Lobster Cocktail** – A 1lb Chick Lobster with cocktail sauce 24
- Salumi**- fresh sliced Italian meats, olives, crispy artichoke 18
- Robiola Crostini**- grilled figs, spiced walnuts, orange vinaigrette 18
- Tuna Tartare**- flaked tuna, avocado mousse, sesame-crusting wonton 18

## **Salads**

- Tri-colore**-arugula, radicchio, endive, lemon balsamic, pistachio, pomegranate 14
- Caesar**- garlic croutons, anchovy, pecorino 14
- Insalata Bistecca**-iceberg lettuce with tomato, pancetta, bleu cheese dressing 14
- Caprese**- burrata mozzarella, sliced tomato, basil oil 18

## **Pizza**

- Margherita**-mozzarella, tomato, and basil 19
- Curato**- bresaola, provolone, arugula 20
- Picante**-pepperoni, spicy sausage, and ricotta 21
- Funghi**- sautéed mushrooms, spinach, truffle robiolina 21
- Primavera**- sautéed vegetables, dried tomatoes, mozzarella 20

## **Pastas**

- Spaghettoni a la Greco**-shrimp, spinach, spicy arrabbiata sauce 30
- Rigatoni Toscana**-roasted tomato sauce, sausage, broccoli rabe 27
- Pasta Pomodoro**-rigatoni, homemade tomato sauce, mozzarella 26
- Linguini Vongole**- sautéed clams, garlic, chili, white wine 28
- Risotto** – sautéed mushrooms, pancetta, parmesan 26

## **Fish**

- Chileano**-pan-roasted Chilean sea bass, miso broth, shitake mushroom 39  
**\*Salmone alla Griglia**-tuscan-rubbed grilled salmon, escarole, roasted potatoes 34  
**Zuppa di Pesce**- lobster, shrimp, clams, mussels, tomato sauce, basil aioli 37  
**Fluke Oregonatta**-wood oven-roasted fluke, sautéed kale, caramelized shallot 35  
**Fluke Milanese** – lightly breaded fluke, tri-colore salad, pomegranate 35

## **Carne**

- Vitello Milanese**–lightly breaded veal, tri-colore salad, pomegranate 34  
**Pollo Arrostito**-roasted chicken breast, pancetta, seared corn 31  
**\*Tournedos de Manzo**- petite beef filets, sautéed mushrooms, red wine shallot sauce  
45  
**\*Porco al Forno**- grilled pork chop, sage and mustard mashed potato, poached raisins  
35  
**\*Skirt Steak Insalata**-grilled skirt steak, arugula, balsamic truffle vinaigrette 35

## **Classic Grill**

- \*Veal Porterhouse**-double thick cut 47  
**\*Filet Mignon**-tender, prime 51  
**\*Sirloin**– Prime certified, flame-grilled 55  
**\*Lamb Chops**-Colorado certified, grass-fed 53

## **Sides for Two**

- Hash Browns**-pan roasted with onion, oregano and thyme 12  
**Asparagus**-grilled with extra virgin olive oil 12  
**Brussels Sprouts**-roasted with fresh rosemary 12  
**Mashed Potatoes**- original or sage and mustard 12  
**Sautéed Mushrooms**- cremini, oyster, and portabella 12  
**Sweet Corn**-fresh off the cob, pan roasted 12

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*\*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*