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SOHO'S Dinner

Primi

Appetizers

- Creamy Polenta \$11.00
Gorgonzola Cheese, Spinach and Mushrooms sauteed in Demi Glaze. Finished with Mascarpone.
- Ginger Crusted Seared Tuna \$16.00
Seared Sesame Crusted Tuna with Asian Vegetables and Ponzu Sauce.
- Brushetta Mista \$11.00
Tuscan Bread Sampler topped with Shrimp, Tomatoes, Peppers, Pesto and Mozzarella Cheese.
- Classic Antipasti \$15.00
Roasted Red & Yellow Peppers, Olives, Artichokes, Prosciutto, Genoa Salami, Capicola and Parmesan & Fresh Mozzarella Cheeses.
- Salsiccia & Pepperoni \$11.00
- Appetizer
Sweet Italian Sausage served with House-Roasted Peppers and Grilled Onions Tossed in Marinara Sauce.
- Muscoli \$12.00
Steamed Mussels in Basil Garlic Cream Cheese Sauce or Spicy Tomato Broth.
- Maryland Lump Crab Cake \$12.00
Served on a bed of Greens with Remoulade Sauce.
- Garlic Bread \$6.00

Insalate

Salads

- Chopped Salad
Romaine Lettuce, Tomatoes, Olives, Onions, Cucumbers, Gorgonzola Cheese Crumbles and Balsamic Vinaigrette.
- Caesar Salad
- Caprese Salad \$9.00
Fresh Mozzarella, Tomatoes and Balsamic Leaves with Extra Virgin Olive Oil.
- Wedge of Iceberg \$10.00
Crumbled Pancetta, Tomato and Creamy Bleu Cheese Dressing.
- Venetian Steak Salad \$14.00
Pan Toasted Tender Beef served with Basil-Horseradish Remoulade Sauce. Garnished with Fresh Sauteed Mushrooms and Red Onions. Topped with Imported Parmesan Cheese. Served on a bed of Fresh Greens.

Zuppe

Soups

- Classic Minestrone Soup \$6.00
Meat, Vegetables, Cannellini Beans, Croutons, Cheese and Pasta in a Meat Broth.
- Escarole e Faggioli \$6.00
Tender White Chicken Meat, Cheese, Escarole and Cannellini Beans.

Pizze

Pizza

- Bianca
Mozzarella Cheese, Basil and Garlic.
- Pepperoni & Salsiccia
Pepperoni, Sausage, Mozzarella, Parmesan Cheese and Fresh Spices.
- Margherita
Roma Tomatoes, Mozzarella, Basil and other herbs.
- Gamberi Piccanti
Spicy Shrimp, Sun-Dried Tomatoes, Mozzarella and Goat Cheese in Pesto.
- Ai Funghi di Basco
Wild Mushrooms, Caramelized Onions, Italian Blend of Cheeses, Oil and Herbs.
- Filet and Gorgonzola
Filet Tips, Red Onions, Red Peppers and Garlic Oil. Topped with Mozzarella and Gorgonzola.
- Cheese

Specialita

Specialties

- Chicken Piccata \$23.00
Pan Seared Chicken Breast served over Linguini Pasta with White Wine, Lemmon Butter Sauce, Mushrooms and Capers.
- Veal Meatballs \$23.00
Fresh Ground Veal and Creamy Ricotta Cheese served on Orzo with a Fire Roasted Tomato and Basil Sauce.
- Seafood Cioppino \$31.00
Fresh Clams, Mussels, Shrimp and Fish of the week tossed with Tomato Basil, White Wine and Linguini Pasta.
- Surf and Turf
Grilled Center Cut Filet, Mandarin Jus, Two Scallops, Two Shrimp, Risotto Cakes, Haricot Verts and Mushrooms.
- Filet
Grilled Center cut Filet with Peppercorn Jus, Polenta, Sauteed Spinach and Roasted Red Peppers.
- Filet & Pasta
Grilled Center Cut Filet with your choice of Pasta and Sauce.

Pesci

Fish

- Garlic Herb Tilapia \$26.00
Served over Coconut Rice. Toped with Fresh Mango Salsa.
- Trotta con Verdure \$27.00
Fresh Boneless Marinated Trout served with Sauteed Spinach and Fresh Vegetables. Finished with Tomato Oil.
- Bourbon Sriracha Salmon and Shrimp \$29.00
Vegetable Rice, Sauteed Peppers,

Pasta

- Spaghetti Dinner \$13.00
Pasta in Marinara Sauce.
- Spaghetti con Polpettine \$17.00
Pasta and House-Made Meatballs served with Spicy Puttanesca Sauce.
- Pollo alla Alfredo \$20.00
Organically-Raised Chicken Breast. Served with Linguine tossed with Alfredo Sauce. Topped with Diced Tomatoes.
- Lasagna \$21.00
Lasagna Pasta layered with Bolognese Meat Sauce and Ricotta Cheese. Topped with Marinara Sauce.
- Cajun Pasta with Shrimp \$26.00
Spicy Cream Sauce with Mushrooms over Linguine. Topped with Tomato and Green Onions.
- Cannelloni \$23.00
Cannelloni Pasta stuffed with our Housemade Mix of Beef, Sausage and Spices. Topped with our Signature Marinara Sauce and Melted Provolone Cheese.
- Cajun Pasta with Chicken \$23.00
Spicy Cream Sauce with Mushrooms over Linguine. Topped with Tomato and Green Onions.
- Chicken Marsala \$23.00
Seared Chicken Breast in our Unique Marsala Wine Sauce. Served over Linguine Pasta or Garlic Mashed Potatoes. Topped with Mushrooms.
- Mediterranean Linguine with Shrimp \$26.00
Linguine in a White Wine and Garlic Butter Sauce with Basil, Kalamata Olives, Capers and Dice Tomatoes. Topped with Feta Cheese.
- Mediterranean Linguine with Chicken \$23.00
Linguine in a White Wine and Garlic Butter Sauce with Basil, Kalamata Olives, Capers and Dice Tomatoes. Topped with Feta Cheese.

Vegetarian

- SOHO's Unique \$19.00
Zucchini-Walnut Lasagna Cheese, Herbs Sauce, Vegetables and Walnuts. Topped with Fire Roasted Tomato and Basil Sauce.
- Five Cheese Ravioli \$19.00
Ravioli stuffed with Mozzarella, Provolone, Parmesan, Ricotta and Asiago Cheeses.

Contorni

Side Dishes

- Gnocchi \$6.00
Semolina Potato Dumplings and Peccorino-Roman Cheese.

Red Onions and Mushrooms with a Bourbon Sriracha Glaze.
Grilled Scallops and Shrimp \$31.00
Grilled Scallops and Shrimp with Creamed Spring Peas and Pancetta. Served with two Risotto Cakes.
Fresh Fish en Vinaigrette
(Market Price) Featured Fish of The Week. Pan seared in House Vinaigrette with Crabmeat, Spinach, Artichoke Hearts and Roasted Peppers. Served over Linguini with Lemon Beurre Blanc Sauce.
Crabcakes Dinner \$31.00
Lump Crabmeat, Remoulade Sauce, Garlic Mashed Potatoes and Roasted Vegetables.
Fresh Fish en Vinaigrette \$32.00
Featured Fish of the week, Pan Seared in our House Vinaigrette with Crabmeat, Spinach, Artichoke Hearts and Roasted Peppers. Served over Linguine Pasta with Lemon Beurre Blanc Sauce.

Risotto Cakes \$6.00
Sauteed Faggioli and Funghi \$5.00
Green Beans and Mushrooms sauteed in Garlic Butter.
Spinach Saltati \$5.00
Spinach sauteed with Garlic and Pine Nuts in Olive Oil.
Penne Pasta \$7.00
Large Tubular Pasta in a rich Tomato Sauce.