

140 NE 39th Street #133,  
Miami, FL, 33137

786.220.0225

*Sofia*  
Design District

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# *group dining & events*

*A Leader Among Miami Restaurants in the Design District*

*Offering a fresh perspective and refined approach to Italian cuisine, Sofia is committed to sourcing quality ingredients to pay homage to true Italian tastes. Set in a dramatic and exquisitely designed backdrop, coupled with premium service, and finally; showcasing a curated ever-evolving internationally acclaimed art collection. Sofia is a provocateur to stimulate appetites, conversations and memories of unforgettable experiences.*





# *book your event*

*Some affairs are to be remembered  
– especially those had with Sofia.*

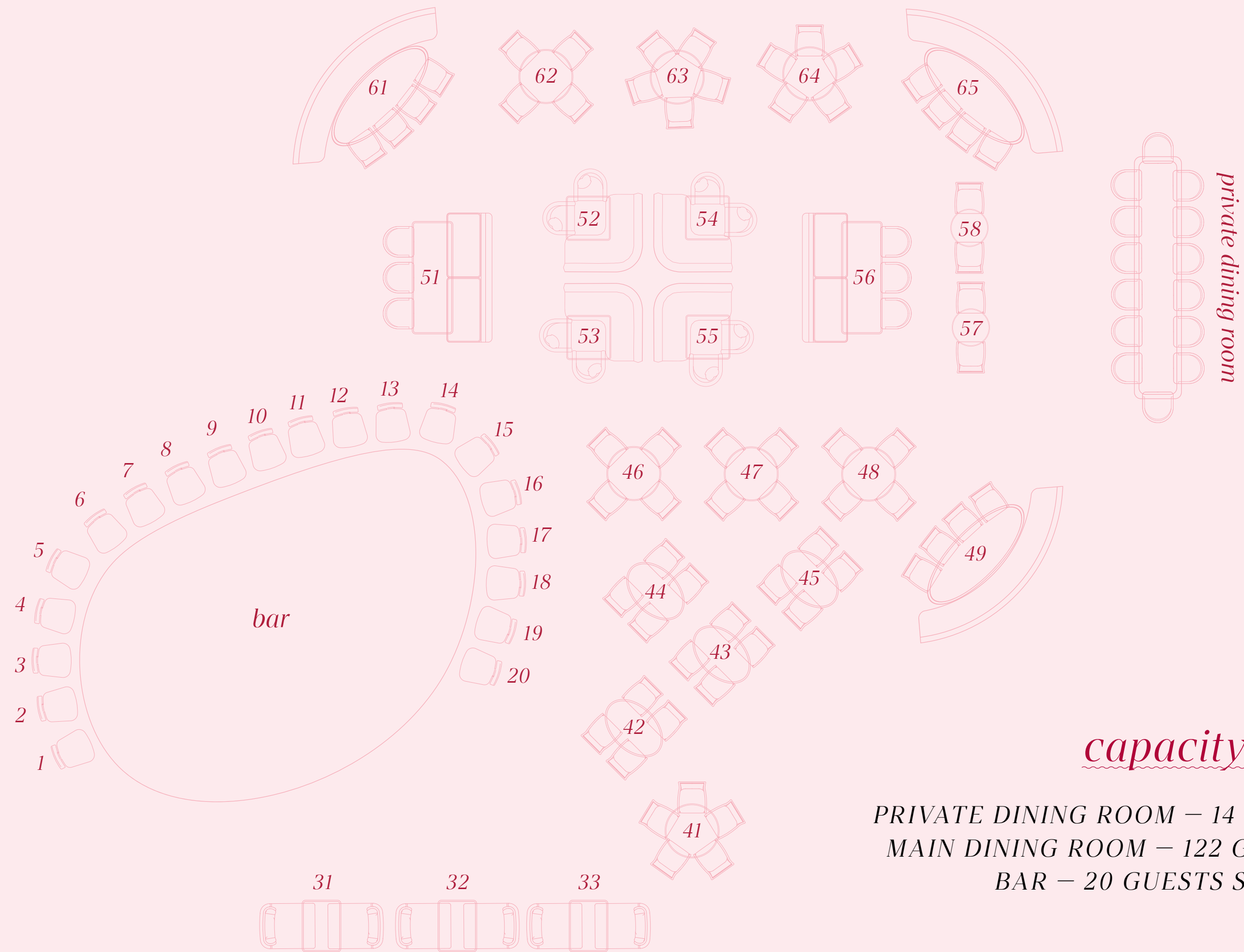
Elevate entertaining to an art form with an unforgettable event at Sofia. Set in the heart of Miami's Design District, Sofia's modern and refined space is the quintessential backdrop for perfectly planned private events. Enchant your guests with a custom event experience in Miami's most beautiful gallery of the senses - complete with luxurious seating, a sophisticated bar, and a splash of whimsy from internationally critically acclaimed pieces of art.







# *floor plan: indoor*



## *capacity*

PRIVATE DINING ROOM – 14 GUESTS SEATED  
MAIN DINING ROOM – 122 GUESTS SEATED  
BAR – 20 GUESTS SEATED





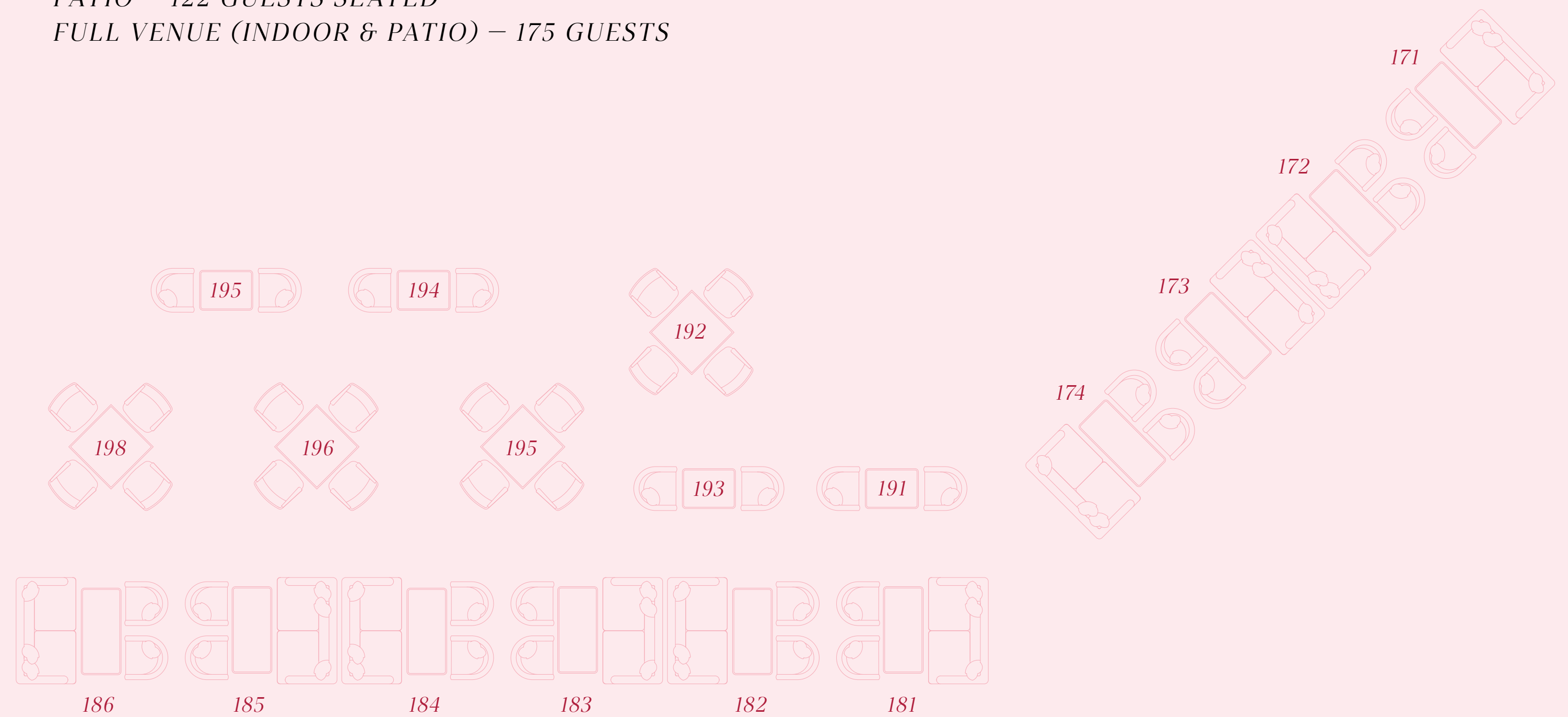


# *floor plan: patio*

## *capacity*

*PATIO – 122 GUESTS SEATED*

*FULL VENUE (INDOOR & PATIO) – 175 GUESTS*







*Brunch*

*pre fixe & events*

# brunch pre fixe

EACH COURSE SERVED FAMILY STYLE



## antipasti

<sup>VEG,VG\*</sup> *insalata invernale*  
winter greens, pear, goat cheese, salsify, butternut  
squash, sangiovese vinaigrette

*bruschetta al pomodoro*  
sourdough heirloom tomato, stracciatella, basil, balsamic

<sup>GF</sup> *cocktail di gamberetti*  
tiger prawns, cocktail sauce, scallion aioli

## secondi

<sup>VEG</sup> *cacio e pepe uova strapazzate*  
scrambled eggs, black pepper, truffle, crispy potato, truffle pecorino

*frittella di ricotta*  
pancakes, preserved fruit, toasted almonds,  
mascarpone & ricotta, maple syrup

*cotoletta alla milanese*  
breaded veal, lemon caper butter, cherry tomatoes, arugula



## antipasti

<sup>VEG,VG\*</sup> *insalata invernale*  
winter greens, pear, goat cheese, salsify, butternut  
squash, sangiovese vinaigrette

*bruschetta al pomodoro*  
sourdough heirloom tomato, stracciatella, basil, balsamic

*fritto misto*  
pink key west shrimp, calamari, scallop,  
meyer lemon aioli, calabrese chili

## secondi

*cacio e pepe uova strapazzate*  
scrambled eggs, black pepper, truffle, crispy potato, truffle pecorino

*toast alla francese*  
french toast, pistachio, whipped crema fresca, orange, maple syrup

*cotoletta alla milanese*  
breaded veal, lemon caper butter, cherry tomatoes, arugula

<sup>VEG,VG\*</sup> *spicy rigatoni alla vodka*  
chili, tomato, cream, parmigiano reggiano

\* Can be modified to accommodate dietary restriction.

# *brunch canapés*

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## *meat*

*steak tartare*  
truffle aioli, crispy focaccia

<sup>GF</sup> *prime new york skewers*  
fonduta, gremolata

<sup>GF</sup> *prosciutto*  
melon, aged balsamic

## *vegetarian*

*truffle pizza*  
maitake mushroom, bufala mozzarella, potato crema,  
truffle pecorino, chives, shaved black

*saffron arancini*  
aged carnaroli rice, parmigiana, fontina

<sup>GF\*</sup> *stracciatella*  
cherry tomatoes, basil, pangrattato

## *fish & seafood*

<sup>GF</sup> *west coast oysters*  
white balsamic mignonette

<sup>GF\*</sup> *tuna crudo*  
avocado mousse, truffle vinaigrette, farro

<sup>GF\*</sup> *octopus skewer*  
romesco sauce, crispy olives, 'nduja dressing

## *desserts*

*zeppoline*  
*tiramisu*  
*mini cannoli*

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*\$6 per canape-ordered in increments of 12*

*MENUS AND PRICING SUBJECT TO AVAILABILITY*

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\* Can be modified to accommodate dietary restriction.



# *Lunch*

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*pre fixe & events*





# *lunch pre fixe*

EACH COURSE SERVED FAMILY STYLE



## *antipasti*

<sup>GF</sup> *cocktail di gamberetti*  
tiger prawns, cocktail sauce, scallion aioli

<sup>VEG,GF\*</sup> *burrata*

roasted vine ripe cherry tomato, olive oil, aged balsamic, grilled ciabatta

<sup>VEG,GF\*</sup> *insalata romana*

baby gem, crouton, cacio e pepe vinaigrette, 36 months  
parmigiano reggiano, pickled pearl onions

## *secondi*

*pizza margherita*

tomato, bufala mozzarella, basil

*spaghetti al pomodoro*

tomato, basil, 36 mth parmigiano reggiano

*pollo arrosto*

roasted organic chicken breast, fregola,  
peperonata, snap peas, chicken jus



## *antipasti*

<sup>VEG,GF\*</sup> *burrata*

roasted vine ripe cherry tomato, olive oil, aged balsamic, grilled ciabatta

*fritto misto*

pink key west shrimp, calamari, scallop, meyer lemon aioli, calabrese chili

<sup>VEG,GF\*</sup> *insalata romana*

baby gem, croutons, cacio e pepe dressing, parmigiano reggiano, pickled pearl onions

## *secondi*

<sup>VEG,VG\*</sup> *spicy rigatoni alla vodka*

calabrian chili, tomato, cream, 36 months parmigiano reggiano

*pollo arrosto*

roasted organic chicken breast, fregola, peperonata, snap peas, chicken jus

*cotoletta alla milanese*

veal, lemon caper butter, cherry tomatoes, arugula

## *contorni*

<sup>VEG,GF\*</sup> *broccolini alla griglia*

cacio e pepe vinaigrette, pangrattato, lemon



## *antipasti*

<sup>GF\*</sup> *carpaccio di manzo*

wagyu sirloin, figs, pine nuts, truffle pecorino, beef fat crouton

<sup>GF\*</sup> *polpo*

octopus, romesco, fingerling potato, taggiasca olives, 'nduja dressing

<sup>VEG,VG\*</sup> *insalata invernale*

winter greens, pear, goat cheese, salsify, butternut squash, sangiovese vinaigrette

## *secondi*

<sup>VEG</sup> *cacio e pepe al tartufo*

bucatini, tellicherry pepper, truffle pecorino, shaved black truffle

*capesante*

diver scallops, corn, baby squash, 'nduja crumbs

*cotoletta alla milanese*

veal, lemon caper butter, cherry tomatoes, arugula

## *dolci*

*tiramisù*

mascarpone, espresso semifreddo, coffee joconde, seeded chocolate

*cannoli*

orange marmalade, lemon ricotta, pistachio

\* Can be modified to accommodate dietary restriction.



# *lunch canapés*

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## *meat*

*steak tartare*  
truffle aioli, crispy focaccia

<sup>GF</sup> *prime new york skewers*  
fonduta, gremolata

<sup>GF</sup> *prosciutto*  
melon, aged balsamic

## *vegetarian*

*truffle pizza*  
maitake mushroom, bufala mozzarella, potato crema,  
truffle pecorino, chives, shaved black

*saffron arancini*  
aged carnaroli rice, parmigiana, fontina

<sup>GF\*</sup> *stracciatella*  
cherry tomatoes, basil, pangrattato

## *fish & seafood*

<sup>GF</sup> *west coast oysters*  
white balsamic mignonette

<sup>GF\*</sup> *tuna crudo*  
avocado mousse, truffle vinaigrette, farro

<sup>GF\*</sup> *octopus skewer*  
romesco sauce, crispy olives, 'nduja dressing

## *desserts*

*tiramisu*  
*mini cannoli*

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*\$6 per canape-ordered in increments of 12*

*MENUS AND PRICING SUBJECT TO AVAILABILITY*

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# *Dinner*

*pre fixe & events*



# dinner pre fixe

EACH COURSE SERVED FAMILY STYLE



## antipasti

VEG,GF\* *burrata*

roasted vine ripe cherry tomato, olive oil, aged balsamic, grilled ciabatta

VEG,GF\* *insalata romana*

baby gem, crouton, cacio e pepe vinaigrette, 36 months parmigiano reggiano, pickled pearl onions

GF *tonno*

raw ahi tuna, basil, bergamot aioli, gooseberry, pickled celery

## secondi

GF\* *pollo arrosto*

roasted organic chicken breast, fregola, peperonata, snap peas, chicken jus

VEG,VG\* *spicy rigatoni alla vodka*

calabrian chili, tomato, cream, parmigiano reggiano

## contorni

GF,VEG,VG\* *patate*

crispy potatoes, parmesan fonduta, cure egg yolk, chives

VEG,GF\* *broccoli alla griglia*

cacio e pepe vinaigrette, pangrattato, lemon

## dolce

*tiramisu*

mascarpone, espresso semifreddo, coffee joconde, seeded chocolate

## antipasti

GF *tonno*

raw ahi tuna, basil, bergamot aioli, gooseberry, pickled celery

*fritto misto*

key west shrimps, calamari, scallop, meyer lemon aioli, calabrese chili

VEG,VG\* *insalata invernale*

winter greens, pear, goat cheese, salsify, butternut squash, sangiovese vinaigrette

## secondi

GF *branzino*

yellow tomato, dill oil, caper leaves

*cotoletta alla milanese*

bone-in veal chop, lemon caper butter, cherry tomato, arugula

VEG *cacio e pepe al tartufo*

bucatini, tellicherry pepper, truffle pecorino, shaved black truffle

## contorni

GF,VEG,VG\* *patate*

crispy potatoes, parmesan fonduta, cure egg yolk, chives

VEG *cavoletti di bruxelles*

brusel sprouts, prosciutto, pear puree, golden raisins

## dolce

*tiramisu*

mascarpone, espresso semifreddo, coffee joconde, seeded chocolate

*torta al cioccolato*

praline feuilletine, caramel, sweet pine nuts, milk ice cream

## antipasti

*prosciutto*

sliced prosciutto di parma, aged balsamic, figs, mustard seeds, 36 months parmigiano reggiano

VEG,VG\* *insalata invernale*

winter greens, pear, goat cheese, salsify, butternut squash, sangiovese vinaigrette

GF\* *polpo*

octopus, romesco, fingerling potato, taggiasca olives, 'nduja dressing

## pasta

VEG,VG\* *spicy rigatoni alla vodka*

calabrian chili, tomato, cream, parmigiano reggiano

VEG *cacio e pepe al tartufo*

bucatini, tellicherry pepper, truffle pecorino, shaved black truffle

## secondi

GF\* *capasante*

diver scallops, corn, baby squash, 'nduja crumbs

GF *costata di manzo*

22oz ribeye, balsamic onion marmalade, red wine jus, calabrian cherry pepper

GF\* *pollo arrosto*

roasted organic chicken breast, fregola, peperonata, snap peas, chicken jus

## contorni

GF,VEG,VG\* *patate*

crispy potatoes, parmesan fonduta, cure egg yolk, chives

VEG,GF\* *broccoli alla griglia*

cacio e pepe vinaigrette, pangrattato, lemon

## dolce

*tiramisu*

mascarpone, espresso semifreddo, coffee joconde, seeded chocolate

*torta al cioccolato*

praline feuilletine, caramel, sweet pine nuts, milk ice cream

\* Can be modified to accommodate dietary restriction.



# dinner canapés

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## meat

*steak tartare*  
truffle aioli, crispy focaccia

<sup>GF</sup> *prime new york skewers*  
fonduta, gremolata

<sup>GF</sup> *prosciutto*  
melon, aged balsamic

## vegetarian

*truffle pizza*  
maitake mushroom, bufala mozzarella, potato crema,  
truffle pecorino, chives, shaved black

*saffron arancini*  
aged carnaroli rice, parmigiana, fontina

<sup>GF\*</sup> *stracciatella*  
cherry tomatoes, basil, pangrattato

## fish & seafood

<sup>GF</sup> *west coast oysters*  
white balsamic mignonette

<sup>GF\*</sup> *tuna crudo*  
avocado mousse, truffle vinaigrette, farro

<sup>GF\*</sup> *octopus skewer*  
romesco sauce, crispy olives, 'nduja dressing

## desserts

*tiramisu*

*mini cannoli*

*zeppoline*

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*\$6 per canape-ordered in increments of 12*

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# *Inquire now*

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