



Sot Hill Cafe

NEIGHBORHOOD BISTRO

Meat and Cheese

\$4 each | 5 for \$18 | 8 for \$28

Served with bread and condiments

Meat: Hard Salami, Hot Capicola, Soppressata, Prosciutto, Smoked Pancetta, Spanish Chorizo, Salchichon de Vic, Saucisson a l'Ail, White Anchovies

Cheese: Morbier, Torchon, Manchego, Fresh Mozzarella, Taleggio,

Salads and Appetizers

Caprese Salad 10

Tomato, basil, fresh mozzarella, EEVO and Balsamic

Arugula Salad 11

Feta cheese, cherry tomato, sunflower seeds, apples, sundried tomato dressing

Classic Caesar Salad 9

Croutons, parmesan, Caesar dressing

Warm Goat cheese Salad 10

Mixed green, tomato, roasted pecan and sunflower seeds, bacon, rosemary citrus dressing

Potato fondue with arugula 12

Crispy potatoes, brie cheese, arugula, sundried tomato, capers
Add Prosciutto \$3

Fried Calamari Steak 11

Panko crusted served with marinara sauce, lemon aioli

Garlic Shrimp 14

Lemon garlic butter sauce, bread

Truffles Fries 8

Calabrian chili aioli, truffle oil

ENTREES

Wild Boar Bolognese 19

Parpadelle meaty tomato sauce, carrot, onions, parsley

Spicy Rigatoni a la vodka 15

Garlic puree, vodka, tomato sauce, cream, calabrese oil, green onions

Pesto Gnocchi with oyster Mushrooms 17

Pesto sauce, pecorino, truffle oil

Barbacoa Ravioli 18

Sage cream sauce, pecorino

Bucatini Carbonara 15

Pancetta, grana panada, egg sauce

Penne with Shrimp 19

Cherry tomato, garlic, basil, white wine

Oven Roasted Quail and Risotto 20

Leek, prosciutto, parmesan

Baked Chicken Parmesan 17

Linguini, house Marinara sauce

Kids Menu \$6.00

Penn with Butter or tomato sauce

6" cheese Pizza

Salami and brie

Grilled Cheese and Fries

Pizza

- Hot Italian Pizza** 21
Tomato, sopressata, hot capicola, fennel sausage, pancetta, banana peppers and jalapeno
- Margherita Pizza** 15
Tomato sauce, fresh Mozzarella, basil, EVOO,
- Wild Mushroom Pizza** 17
Pesto sauce, mozzarella, pine nuts, truffle oil
- Italien Sausage pizza** 18
Tomato sauce, sausage, bell peppers, mushrooms, mozzarella, oregano

- Roasted Garlic Pizza** 19
Garlic puree, caramelized onions, mushrooms, Tallegio cheese, pancetta and pistachios
- Mediterranean pizza** 17
Pesto sauce, bell pepper, capers, feta cheese, mozzarella, sundried tomato, balsamic glaze
- Fig and Prosciutto Pizza** 19
Fig jam, mozzarella, blue cheese, arugula, prosciutto, pistachio, pecorino

- Pizza Fritta** (8” fried pizza dough) Add Meat \$3each Add Veggie \$1 each
- Margherita Fritta** 10
Tomato sauce, fresh mozzarella, basil, EVOO
- Tre Fromaggi Fritta** 12
Mozzarella, brie and blue cheese

Wine By the Glass

White and Sparkling

- Ruffino Prosecco “Brut” NV 187ml 9
Prosecco “Rose” NV 187ml 9
A L’Est Champagne “Brut”, Epernay, NV 16
- Pighin Pinot Grigio, fruili 11
Tangent Sauvignon Blanc, Edna Valley 10
Farina Soave Classico, Italy 8
Dr Loosen Reisling, Germany 9
Gavi Villa Sparina, Italy 13
Mer Soleil Chardonnay, Santa Lucia 15

Red and Dessert Wine

- DiLamole Chianti Classico, Greve 12
Valmorena Barbera D’asti, Italy 10
Prayer of Sinners Red Blend, Washington St 9
Precision Cabernet Sauvignon Napa Valley 14
Chateau Buena Vista Pinot Noir Napa Valley 16
- Fonseca “Bin 27”, Porto 9
Warres Optima Tawny 10, Porto 15
Taylor Fladgate Tawny 10, Porto 13
Taylor Fladgate Tawny 20, Porto 20
Domaine de Durban Muscat 9
Carnes de rioussec Sauternes, Bordeaux 15

Beers

Draft

- High Wheel “Betty” Kolsch 6
High Wheel “Coq Hardy” Saison 6
High Wheel “Porter” 6
High Wheel “SA Hefeweizen” 6
Karbach Hopadillo IPA 6
Karbach Crawford bock 6
Stella Artois 6
Modelo Especial 5

Bottle

- Miller Light 4
Michelob Ultra 4
Lone Star 16oz can 4
Blue Moon 5
Ballast Point “sculpin” IPA 5
Bucket Head IPA 5
Guinness Draught Stout 6

