

## CHARCUTERIE

Artisan cheeses, cured meats, crostini, crackers, fresh fruit, pickled veggies, and nuts, with house-made Soma Cider jelly & honey mustard tapenade.

Charcuterie for Two \$26



## INSALATE

"SALADS"

### BEET SALAD \$14

Golden beets, arugula, beet purée, toasted walnuts, chèvre, microgreens & balsamic drizzle.

### CAESAR SALAD \$13

Fresh romaine lettuce, house-made Caesar dressing, sourdough croutons & asiago.

## PASTA

SUB GLUTEN-FRIENDLY PASTA +\$3

### CAPELLINI DI RICARDO \$24

Angel hair pasta, aglio e olio, roasted shallots, white wine, bell peppers, asparagus tips, artichoke hearts, sun-dried tomatoes, Kalamata olives, capers & feta.

### THE SOPRANO \$20

Penne pasta with authentic Bolognese, Italian sausage, asiago & chili oil drizzle.

## DOLCI

"Dessert"

Please ask your server what our kitchen has prepared for you today.

## ANTIPASTI

"STARTERS"

### FOCACCIA & OLIVES \$13

House-made focaccia bread & mediterranean olives.

### GREEK DIP PLATE \$15

Crispy golden pita, with tzatziki & hummus.

### TRUFFLE FRIES \$13

### CLASSIC FRENCH FRIES \$9

## FOCACCE

"FLATBREADS"

SUB GLUTEN-FRIENDLY FLATBREAD +\$5

### THE SICILIAN \$19

Soppressata, calabrese salami, prosciutto cotto, San Marzano sauce, fior di latte, parmesan, chili oil drizzle.

### FUNGHI E PANCETTA \$19

Creamy ricotta, sauteed mushrooms, Canadian bacon, caramelized onions, fior di latte, truffle oil, shaved Manchego, parsley.

### GORGONZOLA E PERA \$18

Sliced bartlett pears, gorgonzola crumble, whipped ricotta, toasted walnuts, fior di latte, arugula, balsamic glaze.



*"With my amazing team by my side, Ricardo's Kitchen is back, bringing the authentic flavors of the motherland for everyone to enjoy once again."*

*"I'm grateful for the opportunity to share my passion for cooking and to nourish and connect with all of you in this beautiful space we call Soma."*

*Grazie mille, Soma Craft Cidery — and buon appetito a tutti,*

*Chef Ricardo Scebba*  
Chef Ricardo Scebba