

DINNER

• Reservation & Phone Orders •

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• Fax •

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SOHO's

CAPITOL MARKET

Y Primi Y

Appetizers

Beef Carpaccio \$9⁹⁵

Served with Italian greens, capers, mustard aioli and shaved Parmigiano-Reggiano cheese

Bruschetta Mista \$8⁹⁵

SOHO's Tuscan bread sampler topped with shrimp, tomatoes, peppers and mozzarella

Scampi \$9⁹⁵ 9⁹⁵

Three large shrimp in garlic butter with linguine

Antipasto Classico \$7⁹⁵

Roasted red & yellow peppers, olives, artichokes, prosciutto, Genoa salami, capicola and Parmigiano-Reggiano cheese, w/Ciabatta bread

Y Insalate Y

Salads

SOHO Chopped Salad

Small \$3⁹⁵ * Large \$7²⁵

Romaine lettuce w/tomatoes, olives, onions, cucumola, gorgonzola cheese crumbles and Balsamic vinaigrette

Caprese \$7⁹⁵

Fresh mozzarella di bufala, tomatoes and basil leaves with extra virgin olive oil

Panzanella \$5⁹⁵ 5⁹⁵

Fresh tomato and Tuscan bread salad

Frutti Di Mare (Market)

Squid, shrimp, fresh lump crab meat and lobster meat with a lemon/olive oil dressing

Arugula & Radicchio \$7⁹⁵ 5⁹⁵

Italian lettuce dressed with shaved Parmigiano-Reggiano cheese and capers, finished with a Balsamic vinaigrette

Y Contorni Y

Side Dishes

Roasted Red Pepper \$3⁵⁰

Peppers with pine nuts & olive oil

Gnocchi \$4⁹⁵ 5⁹⁵

Semolina potato dumplings prepared with sage butter & Pecorino-Romano cheese

Salsiccia & Pepperoni \$5⁹⁵

Italian sausage, roasted peppers & grilled onions

Spinaci Saltati \$3⁹⁵ 3⁹⁵

Spinach sauteed w/garlic & pine nuts in olive oil

Rigatoni \$3⁹⁵ 3⁹⁵

Large tubular pasta in a rich tomato sauce

Items and Prices subject to change without notice

Y Specialità Y

SOHO Specialities

SOHO's Lasagne \$14⁹⁵ \$12⁹⁵

Lasagne pasta layered with Bolognese meat sauce and Ricotta cheese

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Spaghetti con Polpettine \$12⁹⁵ 2⁹⁵

Pasta and house-made meatballs served with a spicy putanesca sauce

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Pollo Oreganate al Limone

\$15⁰⁰ 15⁰⁰

Free range boneless skinless chicken breast Marinated in lemon juice, fresh oregano and herbs. Served with lobster and shrimp stuffed artichoke bottoms on fresh vegetables

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Braciole di Pollo \$15⁰⁰ 0⁰

Boneless chicken breast (organically-raised) stuffed with cheese, served with fresh spinach and rigatoni

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Bistecca alla Pizzaiola \$28⁰⁰ 0⁰

New York strip with spicy putanesca sauce topped with arugula, fennel and olive oil

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Ravioli all'aragosta \$18⁹⁵ 9⁵

House-made ravioli filled with Maine lobster and sweet corn with a pink crayfish sauce

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Ravioli al Funghi \$12⁹⁵ 2⁹⁵

House-made ravioli filled w/porcini mushrooms

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Cannelloni con Pesce \$17⁹⁵ 4⁹⁵

Pasta filled with lobster, shrimp, crab meat and cheese in a roasted red pepper saffron sauce

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Cannelloni al Formaggio \$12⁹⁵ 0⁹⁵

House-made pasta stuffed w/three cheeses, baked in a spicy tomato sauce

Y Dolci Y

Desserts

Tiramisù \$5⁹⁵ \$5⁷⁵

Lady fingers soaked in espresso with Mascarpone cheese and chocolate

Panna Cotta \$4⁵⁰ 0⁰

Flavored Italian custard

Cannoli \$2⁹⁵ 9⁵

Horn-shaped pastry shell filled with sweet Ricotta cheese and chocolate

SOHO Brownie \$5⁹⁵ \$4⁷⁵

Espresso brownie served with Zabaglione gelato and finished with a raspberry coulis

Y Zuppe Y

Soups

Classic Minestrone \$3⁷⁵

A combination of meat, vegetables, cannellini beans and pasta in a rich tomato broth

Escarola e Fagioli \$3⁵⁰ 5⁰

A flavorful and robust soup full of tender white chicken meat, escarole and cannellini beans

Y Pesci Y

Fish

Gamberi alla griglia \$18⁹⁵ 9⁵

Grilled jumbo shrimp wrapped in pancetta with cannellini beans, rosemary and mint oil

Scampi \$18⁹⁵ 8⁹⁵

Large shrimp and garlic butter accompanied by linguine

Tonno alla Griglia con Gnocchi \$24⁹⁵

Grilled Tuna with Gnocchi, Onion Pickles, Arugula and Red Pepper Mustard

Zuppa Di Pesce \$23⁹⁵

Clams, mussels, shrimp, swordfish and tuna with calamari in a spicy tomato broth with linguine

Spada al Forno \$22⁹⁵ 2⁹⁵

Grilled swordfish with eggplant caponata and black olives

Spaghetti alle Vongole \$16⁰⁰ 16⁰⁰

Pasta with Little Neck clams, tomatoes, garlic and herbs offered with your choice of red sauce or white sauce

Y Pizze Y

Stone Oven, Thin-Crust 10" Pizza

Bianca \$9²⁵ \$\$8⁹⁵

SOHO's signature white pizza with mozzarella, Asiago and Fontina cheese, fresh basil and garlic

Pepperoni & Salsiccia \$9²⁵

Pepperoni and sausage, tomatoes, mozzarella and Parmigiano Reggiano cheese and spices

Margherita \$9²⁵ \$8⁹⁵

Vine-ripened tomatoes, mozzarella and Parmigiano-Reggiano cheese, basil and other herbs

Gamberi Piccanti \$10⁹⁵

Spicy marinated shrimp with sun-dried tomatoes, mozzarella, goat cheese and pesto

Ai Funghi di Bosco \$9²⁵

Wild mushrooms, caramelized onions, fontina cheese, truffle oil and herbs

Vegetariana \$9²⁵

Roma tomatoes, grilled vegetables, mozzarella cheese and basil

MON-THU: 11:00^{AM}-3:00^{PM} / 5:00^{PM}-9:00^{PM} - FRI-SAT: 11:00^{AM}-3:00^{PM} / 5:00^{PM}-10:00^{PM} - MON-SAT: Bar Open @ 5:00^{PM}

Live Jazz FRIDAYS: 8:30^{PM} to 11:30^{PM}

800 Smith Street @ Capitol Market - Downtown Charleston - Bill Sohovich, Chef/Proprietor
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