

Soho Beach House sample menu



Smalls

- Baked gnocchi, romana, gorgonzola (vegetarian) \$12
- Meatballs, tomato sauce, parmesan \$14
- Calamari fritti chili, lemon aioli \$16
- Burrata, tomato, basil (vegetarian) \$16
- Whipped ricotta, truffle honey, crostini (vegetarian) \$18
- Grilled octopus, lemon, capers, olives (gluten free) \$22
- Beef tartare, black truffle, quail egg \$20

Salads

- Butter lettuce, avocado, sherry vinaigrette (plant based and gluten free) \$16
- Chopped salad, chicken, cheddar, bacon, beets, egg, baby gem, avocado \$20
- Ahi tuna tartare, avocado, chili, mint (gluten free) \$22
- add burrata \$8, chicken \$10 or salmon \$10

Grill and mains

- Eggplant parmigiana, wild arugula (vegetarian) \$22
- chicken paillard, arugula, cherry tomatoes, olives, aged balsamic (gluten free) \$22
- king salmon broccolini, aioli (gluten free) \$32
- branzino spinach, tomato, olives (gluten free) \$38
- filet mignon potatoes, mushroom sauce (gluten free) \$44

Pasta

- Gemelli, kale pesto, peas, rice "bacon" (plant based) \$22
- Rigatoni, beef bolognese \$24
- Agrolotti del plin truffle, parmesan \$36
- Spaghetti maine lobster, chili, basil \$44

Wood-fired pizzas

- Buffalo mozzarella, tomato, basil, oregano (vegetarian) \$20
- Spicy salami, tomato, mozzarella, mushroom \$22
- Impossible sausage, artichoke, rucola (plant based) \$22
- Black truffle, goat cheese, zucchini blossom \$38

Sides

- Sweet potato fries \$8
- Green salad \$8
- Fries \$8
- Arugula/parmesan (vegetarian and gluten free) \$8
- Sauteed spinach \$8
- Broccolini \$8
- Mixed green leaves (plant based and gluten free) \$8

Please let us know if you have any allergies or dietary requirements.
Our dishes are made in-house and may contain trace ingredients.

White

House Grillo, Italy 2017 (organic)	glass \$12	bottle \$48
Pinot Grigio, Delle Venezie, Italy 2019	glass \$13	bottle \$52
Sauvignon Blanc, Framingham, New Zealand 2018	glass \$15	bottle \$60
Chardonnay, Bonterra, California 2018 (organic)	glass \$15	bottle \$60
Grechetto , Moretti Omero, Italy 2018 (organic)	glass \$16	bottle \$64
Sancerre, Domaine Rimbault-Pineau, France 2018 (organic)	glass \$20	bottle \$80

Red

Nero D'avola, Tenuta Gorghi Tondi, Italy 2018	glass \$13	bottle \$52
Tempranillo, Finca Nueva Crianza, Spain 2015	glass \$14	bottle \$56
Malbec, 'Las Perdices', Mendoza 2017	glass \$15	bottle \$60
Cabernet Sauvignon, Ancient Peaks, Paso Robles, 2017	glass \$17	bottle \$68
Pinot Noir, King Estate 'Inscription', Oregon 2018 (organic)	glass \$18	bottle \$72

Rose

House Rose, Provence, France 2018	glass \$12	bottle \$48
Lady A, Provence, France 2018 (organic)	glass \$15	bottle \$60
Bandol, Domaine Cagueloup, France 2018	glass \$20	bottle \$80

Sparkling

Prosecco, Cavaliere D'oro, Italy (non-vintage)	glass \$14	bottle \$56
Victoria Rose, Italy (non-vintage)	glass \$14	bottle \$56
Moet & Chandon, Imperial Brut, France (non-vintage)	glass \$23	bottle \$95
Veuve Clicquot Brut, France (non-vintage)	glass \$28	bottle \$110

Please let us know if you have any allergies or dietary requirements 125ml available upon request.
Vintages may vary upon availability.