

SONA

RISTORANTE & TAVERNA

ANTIPASTI

Charcuterie for two 25

house assortment of our finest meat & fromaggi

Arancini 16

Traditional risotto fritters lightly dusted, pan fried & served with salsa di pomodoro

Beef Tips 22

tender beef marinated in white wine, garlic, dijon, spices served in a truffle cream sauce

Mussels 20

East coast mussels sautéed in white wine, garlic, fire roasted cherry tomatoes

Calamari Fritti 17

lightly dusted & fried with SONA Sauce

Melezano alla Norma 16

stuffed eggplant with ricotta, parmigiana, mozzarella, served with salsa di pomodoro

Soup of the Day 10

made fresh in house, ask your server for details

HOUSE PASTAS

Spaghetti Carbonara 26

pancetta, egg yolk, cream, parmiggiano reggiano, black pepper

Risotto Alla Pescatore 30

risotto with mussels, clams, seared calamari & shrimp,

Gnocchi Quatro Fromaggi 26

fresh gnocchi, gorgonzola, parmigiana, asiago & cortonese

Girellini 25

Handmade Artisan pasta stuffed with fresh ricotta, fontina, spinach, wild mushroom & truffle cream sauce

Fettucine Principessa 28

Jumbo prawns flambéd in cognac, olive oil, black peppercorns, served in a cream sauce with fettucine

Rigatoni Amatriciana 24

Traditional roman pasta with red onion, garlic, pancetta with white wine, pomodoro & pecorino cheese

Farfalle Sofisticata 26

smoked salmon, fresh asparagus, asiago & brandy cream sauce

FROM THE FIELDS OF LEAMINGTON

fresh greens grown close to home, in support of our local farmers

Insalata Della Casa 10

mixed greens, cucumbers, tomato, red onion, house dressing

Caesar 13

crisp romaine, garlic crostini, parmeggiano reggiano, house caesar

Caprese 14

tomato, bocconcini, basil, red onion, black olives, balsamic

FROM THE LAND & SEA

served with potato contorno & grilled veggies

Pollo Amaretto 30

boneless breast of chicken in a creamy amaretto sauce with thinly sliced almonds

Pollo Parmigiana 28

breaded chicken breast, fresh mozzarella, light tomato sauce

Vitello Alla SONA 29

Sautéed veal scaloppine folded into a smooth white wine cream sauce with garlic & wild mushrooms

Veal Marsala 29

this dish enlivens the mild flavour of veal with the sweetness of marsala & mushrooms

Veal Limone 28

tender veal in a white wine & fresh lemon sauce.

Lamb Shank 34

fall off the bone lamb shank, red wine reduction & mirepoix

16oz Ribeye * 46

Aged rib eye, pan seared with bourbon

Bronzino 31

Basted the old fashioned way with EVOO, garlic, lemon rind & cooked to perfection

Salmon 30

oven baked with fresh spices and lemon

Tiger Shrimp Speciale 32

sautéed with garlic, EVOO, spices & a splash of white wine