



antipasto

† **frito misto** | 11

calamari, baby shrimp, fennel, green bean, lemon

† **crab cake** | 16

jumbo lump crab, red pepper, lemon zest, candied tomato, tarragon aioli

truffle white bean dip | 9

lavosh, carrot, celery

† **grilled octopus** | 11

roasted chickpea, pickled shallot, garlic, fennel, dill, charred lemon

burrata | 13

extra virgin olive oil, black pepper, grilled italian loaf, roasted tomato, micro basil, toasted pine nuts and spinach basil pesto

formaggi + salumi | 19

selection of hand-cut salumis and artisan cheeses

† **SOCCi meatballs** | 10

san marzano marinara, mozzarella

insalata and zuppa

tuscan ribollita soup | 7

grilled bread, asiago

onion and fennel soup | 7

italian sausage, grilled bread, asiago ecorino, citrus-oregano vinaigrette

SOCCi chopped salad | 8/13

salumi, olive, chick pea, artichoke, provolone, roasted pepper, pecorino, citrus-oregano vinaigrette

gala apple and gorgonzola | 7/12

baby greens, candied walnut, dill and fennel McCutcheon cider vinaigrette

add

grilled chicken 8

grilled steak 9

scampi baby shrimp 9

True North sustainable salmon† 9

handheld

SERVED WITH CHOICE OF:
house-made chips

SOCCi french fries

† **fresh angus burger** | 14

cheddar cheese, crisp bacon,

Lyon Bakery brioche bun

SOCCi's butcher block | 13

capicola, mortadella, salami, pepperoni, provolone, vinegar, lettuce, tomato, onion, Lyon Bakery ciabatta

grilled chicken panini | 13

provolone, roasted pepper, house-made pesto

house-roasted turkey club | 12

iceberg, tomato, mayo, crisp bacon

crispy local rockfish | 13

roasted pepper, citrus-basil mayo

roasted tomato and basil, Lyon Bakery ciabatta

caprese panini | 12

roasted tomato, fresh mozzarella, house-made pesto basil, balsamic reduction

tuscan kale salad | 7/12

pear tomato, kale, arugula, romaine, artichoke, red onion, roasted corn, parmesan, citrus balsamic vinegar

roasted beet salad | 8/13

Chapel Creamery goat cheese, candied walnut, watermelon radish, walnut vinaigrette

caesar | 7/11

romaine and red oak lettuce, house-made crouton, parmesan reggiano

caprese salad | 11

house-made pesto, fresh mozzarella, tear drop tomato, balsamic reduction, petite basil

pasta

GLUTEN-FREE PASTA AVAILABLE

† spaghetti carbonara | 12/20

cage-free egg, black pepper bacon, pecorino romano

penne pesto | 9/16

roasted tomato, garlic, parmesan, pine nut

eggplant parmesan | 18

seasoned breadcrumbs, fresh mozzarella, san marzano tomato, spaghetti

† seafood fettuccine | 14/26

calamari, smoked mussels, shrimp, bay scallops, white wine, asiago

† shrimp scampi linguine | 14/26

tomato, garlic, Calabrian chili, basil

penne bolognese | 12/20

Stachowski's fennel sausage and beef, mozzarella, san marzano tomato, reggiano

spaghetti | 8/15

marinara, micro basil, reggiano

add

grilled chicken 8

grilled steak 9

scampi baby shrimp 9

True North sustainable salmon† 9

SOCCi meatballs 9

pizza del forno

GLUTEN-FRIENDLY CRUST AVAILABLE

rustico | 13

roasted pepper and tomato, goat cheese, garlic oil micro basil, balsamic-cipollini onion

quattro formaggio | 12

feta, asiago, mozzarella, goat cheese, garlic cream

† sausage | 13

Stachowski's fennel sausage, chili flake, san marzano tomato, provolone

hummingbird | 13

fresh mozzarella, micro basil, san marzano tomato

† pesto chicken | 14

grilled chicken, spinach-basil pesto, pine nuts, tomato relish, fresh mozzarella

† salami + peppadew | 14

salami, peppadew peppers, pickled shallot, san marzano tomato, feta

† three little pigs | 14

house cured duroc pork belly, capicola, Stachowski's italian sausage, san marzano tomato, mozzarella

Executive Chef | Devon Capili

every ingredient used may not be listed, please alert your server with any allergy, ingredient, or preparation concerns or questions

† consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity automatically added to parties of 6 or more



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