

Via Sophia

1001 14th St NW 20005-3402 · +12022187575 · Updated: Jan 14, 2026

[View online menu](#)



ANTIPASTI 11

FIRE ROASTED OLIVES **\$10.00**

garlic | chili flake | rosemary

BURRATA **\$19.00**

heirloom tomato | basil | pine nut | aged balsamic | lemon vinaigrette

ITALIAN TUNA SUSHI **\$25.00**

yuzu crema | mint oil | micro scallion | burrata | pickled zucchini | tomato

CAESAR SALAD **\$15.00**

romaine | anchovy vinaigrette | focaccia crumble

SPRING GREENS **\$15.00**

smoked grape | watermelon radish | pink peppercorn vinaigrette

SUMMER GARDEN **\$17.00**

peach | pine nut | cherry tomato | ciliegine lemon lime vinaigrette

FRITTO MISTO **\$17.00**

calamari | saffron aioli | lemon

PROSCIUTTO BRUSCHETTA **\$19.00**

puttanesca | arugula | parmesan

CAPONATA BRUSCHETTA **\$14.00**

sherry vinegar | fire roasted eggplant

FIG BRUSCHETTA **\$16.00**

radicchio | ricotta | pear mostarda

MUSSELS FRA DIAVOLO or POMODORO

Crustini | San Marzano

PASTA 5

CRAB & RICOTTA RAVIOLI **\$29.00**

spinach pistou | crispy pea | calabrian oil | pecorino

BUCATINI CARBONARA **\$25.00**

smoked pancetta | grana padano

CHICKEN PARMIGIANA **\$27.00**

mozzarella | crispy prosciutto | tomato puree | bucatini

TAGLIATELLE **\$26.00**

sunflower pesto | shrimp | basil crunch

RIGATONI BOLOGNESE **\$28.00**

san marzano tomato | ground beef | pancetta

SECONDI 5

SALMON **\$27.00**

cherry tomato | olive | peewee potato

CHILEAN SEA BASS **\$41.00**

anchovy butter | chive

HALF ROASTED CHICKEN **\$25.00**

pickled mushroom | red pepper brodo

FILET MIGNON **\$58.00**

cipollini onion | provolone sweet potato torta Barolo wine reduction

MUSSELS FRA DIAVOLO or POMODORO **\$29.00**

crustini | San Marzano

SIDES 5

PEEWEE POTATO **\$12.00**

sunflower peso | aleppo oil

PATATE FRITATE **\$12.00**

lobster salt | grana padana aioli

MUSHROOM SCAPECE **\$10.00**

pearl onion | sherry vinegar

BLISTERED BRUSSELS **\$12.00**

agrodolce

GRILLED BROCCOLINI **\$15.00**

anchovy butter | lemon

THREE COURSE PRIX FIXE 1

Three Course Lunch **\$26.00**

SEASONAL SOUP + ANY SALAD, SANDWICH, or PASTA + BUDINO

SMALL 5

TOMATO GAZPACHO	\$13.00
cucumber cherry tomato crispy bread	
CAPONATA BRUSCHETTA	\$13.00
eggplant tomato pine nut golden raisin	
BURRATA	\$19.00
heirloom tomato basil pine nut aged balsamic lemon vinaigrette	
PROSCUITTO BRUSCHETTA	\$19.00
puttanesca arugula parmigiano	
FRITO MISTO	\$17.00
calamari saffron aioli lemon	
SALADS & SANDWICHES 8	
SUMMER GARDEN	\$17.00
peach pine nut cherry tomato ciliegine lemon lime vinaigrette	
GRILLED SALMON CEASAR	\$22.00
crispy bread parmigiano romaine hearts	
CHICKEN CAPRESE	\$23.00
fresh mozzarella cherry tomato farro grilled chicken	
OCTOPUS SALAD	\$19.00
chickpea tomato arugula crispy octopus red pepper jam	
CAPRI	\$19.00
prosciutto fresh mozzarella oven dried tomato arugula anchovy vinaigrette focaccia	
CHICKEN MILANESE	\$20.00
bibb lettuce dijonaise brioche	
CURRY CHICKEN SALAD SANDWICH	\$19.00
house-made curry apple celery arugula	
BURGER SCHIACCATO	\$23.00
aged provolone smoked pancetta relish garlic aioli	
LARGE 3	
SALMON	\$27.00
cherry tomato olive peewee potato	
CIOPPINO	\$34.00
grilled focaccia mussel scallop clam shrimp fresh fish	
FILET MIGNON	\$35.00
cippolini onion provolone sweet potato torta Barolo wine reduction	

BREAKFAST PLATES 9

EGGS ANY STYLE **\$18.00**

farm egg | choice of meat | potato | toast

LEMON RICOTTA PANCAKES **\$18.00**

seasonal compote | whipped cream | fresh fruit

YOGURT PARFAIT **\$14.00**

Greek yogurt | fresh berry | granola | elderflower honey

OMELETTE **\$19.00**

mushroom | spinach | Swiss | potato

EGG & VEGGIE SCRAMBLE **\$18.00**

zucchini | tomato | mushroom | pine nut pesto | fruit | toast

B.E.C. **\$18.00**

scrambled egg | bacon | American cheese | everything bagel | potato

SMOKED SALMON **\$21.00**

everything bagel | cream cheese | caper | red onion

CROQUE MADAME **\$18.00**

brioche | mortadella | pecorino fonduta | sunnyside egg | potato

STEAK AND EGGS **\$29.00**

4oz strip | egg | mushroom | steak jus | potato

BEVERAGES 6

DRIP COFFEE **\$6.00**

ASSORTED TEA **\$6.00**

ESPRESSO **\$6.00**

LATTE **\$8.00**

CAPPUCINO **\$8.00**

ORANGE JUICE **\$6.00**

8AM EYE OPENERS 5

GREY GOOSE BLOODY MARY **\$17.00**

ESPRESSO MARTINI **\$18.00**

PROSECCO **\$11.00**

BELLINI **\$14.00**

MIMOSA **\$14.00**

BITES 7

WOOD FIRE ROASTED OLIVES **\$8.00**

garlic | chili flakes | rosemary

FRITO MISTO **\$15.00**

grilled Italian long hots | pomodoro | lemon

MUSSELS **\$13.00**

pomodoro or fra diavolo

BURRATA **\$13.00**

heirloom tomato | basil | pine nut | aged balsamic | lemon vinaigrette

CAPONATA BRUSCHETTA **\$11.00**

eggplant | tomato | golden raisin | pinenut

ITALIAN TUNA SUSHI **\$16.00**

yuzu crema | mint oil | micro scallion burrata | pickled zucchini | tomato

WINGS **\$17.00**

barbeque or buffalo | celery carrots | ranch

MORE THAN A BITE 2

SMOKED CHICKEN WINGS **\$16.00**

barbecue agrodolce | buttermilk dressing

BURGER SCHIACCATO **\$23.00**

aged provolone | smoked pancetta relish | garlic aioli

PIZZA 6

MARGHERITA **\$19.00**

san marzanos | bufala mozzarella | basil

POLLO VERDE

smoked chicken | crispy bacon | smoked mozzarella | pesto genovese

FRA DIAVOLO **\$23.00**

spicy soppressata | roasted garlic | charred broccolini | taggiasca olives

CALABRESE **\$23.00**

salami | soppresatta | pickled fresno | smoke mozzarella | spicy honey

PRIMAVERA **\$20.00**

zucchini | herb | mozzarella | goat cheese | stracchino | spring salad

PARMA**\$23.00**

san marzana tomato | bufala mozzarella | prosciutto di parma | arugula | balsamic

COCKTAILS 11**MONTANARA MULA****\$17.00**

local white lightning | ginger syrup | citrus

AMALFI SPRINGS**\$18.00**

Mcqueen's violet gin | limoncello | tonic | cucumber | mint | lavender bitters

DOUBLE CHERRY OLD FASHIONED**\$17.00**

Elijah Craig | cherry liqueur | bitters | demerara

LA DOLCE VITA**\$18.00**

Clement's rum | falernum | orgeat pineapple juice | ginger bitters | citrus

SOPHIA'S SUMMER**\$17.00**

Forager gin | italicus | lillet | tonic

GODFATHER**\$20.00**

Chivas Regal | amaretto

APEROL SPRITZ**\$14.00**

Aperol | Prosecco | soda

HUGO SPRITZ

Elderflower liqueur | Prosecco | soda | mint

COLOMBIA**\$17.00**

reposado tequila | Campari | grapefruit | lime soda

RICES & ROSES**\$17.00**

Sake | Gin | rose liqueur | orange bitters rose simple syrup | prosecco

BARKER ESPRESSO MARTINI**\$18.00****ZERO PROOF "COCKTAIL"** 2**LIMONATA****\$12.00**

lemon | soda | sugar

SPECIALE LIMONATA**\$14.00**

lime | strawberry | mango | raspberry | lychee peach | grape | apricot

DRAFT 9**ANHEUSER BUSCH BUD LIGHT****\$8.00**

American light lager | MO | 5% abv

DEVIL'S BACKBONE VIENNA LAGER	\$8.00
Vienna style lager VA 5.2% abv	
BOLD ROCK GREEN APPLE	\$9.00
hard cider NC 4.7% abv	
STELLA ARTOIS	\$8.00
lager BE 5.2% abv	
HEAVY SEAS LOOSE CANNON	\$9.00
American IPA MD 7.25% abv	
7 LOCKS DEVIL'S ALLEY	\$9.00
west coast IPA MD 6.6% abv	
7 LOCKS PAINT BRANCH	\$9.00
pilsner MD 5% abv	
7 LOCKS REDLAND	\$9.00
American amber lager MD 6.3% abv	
7 LOCKS POTOMAC FOG	\$9.00
New England IPA MD 6.4% abv	

BOTTLES/CANS ⁶

SUNTORY	\$11.00
196 lemon vodka seltzer JP 6% abv	
HEAVY SEAS TROPICANNON	\$9.00
blood orange IPA MD 7.25% abv	
7 LOCKS DEVIL'S ALLEY	\$9.00
West Coast IPA MD 6.6% abv	
7 LOCKS PAINT BRANCH	\$9.00
Pilsner MD 5% abv	
KONA BIG WAVE	\$7.00
golden ale HI 4.4% abv	
ANHEUSER BUSCH BUD ZERO	\$9.00
non-alcoholic lager MO 0.05% abv	

BUBBLES ³

NV Zardetto Prosecco IT	AVAILABLE OPTIONS
	\$14.00
	\$44.00

NV Zardetto Prosecco Rose | IT

AVAILABLE OPTIONS

\$16.00

\$48.00

NV Gaston Chiquet ay Grand Cru | Champagne | FR

\$59.00

WHITES 7

2021 Frontera | Sauvignon Blanc | CL

AVAILABLE OPTIONS

\$9.00

\$36.00

NV Centurri | Moscato | di Pavia | IT

AVAILABLE OPTIONS

\$12.00

\$48.00

2022 Villa Maria | Sauvignon Blanc | Marlborough | NZ

AVAILABLE OPTIONS

\$14.00

\$56.00

2023 Suavia | Garganega | Soave | IT

AVAILABLE OPTIONS

\$12.00

\$48.00

2022 Riff | Pinot Grigio | Venetie | IT

AVAILABLE OPTIONS

\$13.00

\$52.00

2021 La Doria Gavi Di Gavi | Cortese | Piedmont | IT

AVAILABLE OPTIONS

\$14.00

\$56.00

2023 Nickel and Nickel Truchard Vineyard | Chardonnay | Napa Valley | CA

AVAILABLE OPTIONS

\$29.00

\$116.00

REDS 7

NV Frontera | Cabernet | CL

AVAILABLE OPTIONS

\$9.00

\$36.00

NV Bonanza | Cabernet | CA

AVAILABLE OPTIONS

\$16.00

\$64.00

2020 Palladio | Sangiovese | Chianti | IT

AVAILABLE OPTIONS

\$16.00

\$64.00

2019 Morgante Nero D'Avola Sicily IT	AVAILABLE OPTIONS
	\$17.00
	\$68.00
NV Chiarli Cialdini Lambrusco Emilia Romana IT	AVAILABLE OPTIONS
	\$13.00
	\$52.00
2023 Cooper Hill pinot Noir Willamette Valley OR	AVAILABLE OPTIONS
	\$18.00
	\$72.00
2023 Drouhin RoseRock Pinot Noir Eola-Amity Hills OR	AVAILABLE OPTIONS
	\$35.00
	\$140.00

ROSE 3

2023 Forever Summer Merlot/Marselan Mirabeau FR	AVAILABLE OPTIONS
	\$12.00
	\$48.00
2023 Squealing Pig Pinot Noir CA	AVAILABLE OPTIONS
	\$15.00
	\$60.00
2023 Mirabeau Pure Grenache/Syrah Provence FR	AVAILABLE OPTIONS
	\$25.00
	\$100.00

ITALIAN WHITE 15

2020 Zenato	\$40.00
Pinot Grigio	
2019 Librandi	\$47.00
Greco Bianco	
2021 Pieropan	\$49.00
Garganega	
Villa Sparina	\$50.00
2018 Scarpetta Collo Orientali	\$55.00
Friulano	
2018 Santa Maria Lepiga	\$55.00
Garganega	
2021 B. Giocosa Roero	\$60.00
Arneis	

2021 La Valentina	\$55.00
Pecorino	
2021 Allegrina	\$63.00
Turbiana	
2020 Alois Lageder Porer	\$75.00
Pinot Grigio	
2020 Pacher Hof	\$90.00
Kerner	
2016 Pieropan "La Rocca"	\$100.00
Garagnaga	
2022 Jermann	\$120.00
Pinot grigio	
2020 Pietradulce Archineri	\$130.00
Caricante	
2016 Marina Cvetic Riserva	\$150.00
Trebianno	

OLD WORLD WHITES ²

2019 Roux Pere & Fils Beauregard	\$120.00
Chardonnay	
2019 Maison Bellene	\$225.00
Chardonnay	

NEW WORLD WHITES ⁹

2022 La Crema	\$130.00
2020 Black Cottage	\$48.00
Sauvignon Blanc	
2021 Cloisssonne	\$55.00
Sauvignon Blanc	
2022 Cakebread	\$95.00
Chardonnay	
2018 Hedges Descendants Liegeois Dupont	\$120.00
2017 Ramey Woolsey Road Vineyard	\$150.00
Chardonnay	
2015 Two Sisters "Courtney's Vineyard"	\$175.00
Chardonnay	

2019 Tan Fruit	\$195.00
Chardonnay	
2020 Kistler Les Noisetiers	\$205.00
Chardonnay	
SICILIAN RED 4	
2020 La Mura	\$50.00
Nero d'Avola	
2018 Donnafugata "Sul Volcano"	\$85.00
Nerello Mascalese	
2019 Morgante Don Antonio Riserva	\$125.00
2017 Donnafugata "Dolce & Gabana"	\$235.00
Nerello Mascalese	
TUSCANY REDS 17	
2021 Banfi Chianti Superiore	\$55.00
Sangiovese	
2019 Lucente	\$75.00
Sangiovese/Merlot	
2018 di Bossi "Berardo" Chianti Classico Riserva	\$95.00
Sangiovese	
2018 Capraia Effe 55 Classico Gran Selizione	\$99.00
Sangiovese	
2019 Ruffino Gran Selezione Oro	\$105.00
2013 La Lecciaia Riserva "Manapetera" Brunello	\$115.00
Sangiovese	
2019 Arceno Chianti Classico Riserva	\$135.00
2019 Bibi Graetz Testamatta	\$165.00
2016 Castiglion del Bosco Brunello	\$190.00
Sangiovese	
2017 Grattamacco	\$245.00
Cabernet Blend	
2021 Antinori Tignanello	\$295.00
Cabernet Blend	

2016 Petrolo "Galatrona"	\$280.00
Merlot	
2019 Castellare I Sodi di S. Niccolo	\$295.00
2013 Romitorio "Filo di Seta" Brunello	\$350.00
Sangiovese	
2013 Antinori "Solaia"	\$650.00
Cabernet Blend	
2019 Bibi Graetz Colore	\$700.00
Sangiovese	
2018 Sassoregale	\$50.00
Sangiovese	

PIEDMONT RED 9

2021 M. Chiarlo Cipressi Nizza	\$69.00
Barbera	
2017 Arnaldo Rivera "Ravera" Barolo	\$117.00
Nebbiolo	
2019 G. Cortese Rabaja Barberesco	\$165.00
Nebbiolo	
2018 Cigliuti Vie Erte Barbaresco	\$175.00
Nebbiolo	
2018 G.D. Vajra Bricco Delle Viole Barolo	\$185.00
Nebbiolo	
2015 Neive Santo Stefano Barberesco Riserva	\$195.00
Nebbiolo	
2012 Damilano Cannubi Barolo	\$250.00
Nebbiolo	
2014 B. Giacosa Falleto Barolo	\$550.00
Nebbiolo	
2014 Gaja Barberesco	\$650.00
Nebbiolo	

VENETO RED 5

2019 Bertani	\$85.00
Corvina Syrah Merlot	

2018 Cesari Amarone	\$115.00
Corvina	
2016 Nicolis Amarone	\$150.00
Corvina	
2017 La Giarretta "Quadretti" Amarone Riserva	\$185.00
Corvina	
2008 De Buris Amarone Riserva	\$600.00
Corvina	

OTHER REGION REDS 3

2013 Fuedo Croce Imperio LXXIV	\$100.00
2015 Punica Barrau	\$100.00
Carignan	
2015 Paternoster "Don Anselmo"	\$150.00
Angelianico	

OLD WORLD REDS 8

Chateau Pontet Teyssier Grand Cru	\$95.00
Merlot	
2019 Chateau Gloria	\$125.00
Cabernet	
2021 Chateau St. Cosme	\$160.00
Grenache	
2011 Culmen "Reserva"	\$210.00
Tempranillo	
2020 De Villaine Les Montots	\$250.00
Pinot Noir	
2014 Chateau Lynch-Bages	\$395.00
Cabernet	
2012 Cuv'ee He'ritiers Latour "Grand Cru"	\$1,200.00
Pinot Noir	
2014 Chateau Lynch-Bages	\$270.00

NEW WORLD REDS 21

2022 La Crema	\$89.00
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2022 Turley Cedarman	\$99.00
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Ojai Kessler-Haak Vineyard	\$165.00
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Pinot Noir	
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2019 Ridge "Estate"	\$150.00
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Cabernet	
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2020 Anthill Farms Abbey-Harris	\$175.00
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Pinot Noir	
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2016 Paul Hobbs	\$195.00
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Cabernet	
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2020 Caymus 1000ml	\$200.00
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Cabernet	
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2014 La Jota	\$210.00
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Merlot	
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2016 Mount Brave	\$210.00
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Cabernet	
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2013 Pasqual Jose Reserve	\$210.00
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Malbec	
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2009 Laurel Glen	\$215.00
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2016 Celani	\$225.00
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Cabernet	
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2017 Salvestrin "Dr. Crane Vineyard"	\$245.00
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Cabernet	
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Shafer Hillside Select	\$350.00
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Cabernet	
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2019 Kosta Browne Gap's Crowne Vineyard	\$375.00
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Pinot Noir	
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2021 Peter Michael Le Caprice	\$395.00
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Pinot Noir	
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2016 La Jota	\$450.00
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Cabernet	
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2016 Memento Mori	\$460.00
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Cabernet	
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2015 Roy Estate Mr. Evans	\$595.00
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Cabernet	
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2017 Harlan Estate	\$3,000.00
Cabernet	
2018 Harlan Estate	\$3,333.00
Cabernet	

DESSERT ⁶

TIRAMISU	\$11.00
mascarpone ladyfingers espresso	
TARTUFO	\$11.00
dark chocolate cherry cocoa nib	
ZEPPOLE	\$11.00
ricotta doughnuts butterscotch	
AFFOGATO	\$11.00
gelato espresso	
CHERRY STRACCIATELLA SEMIFREDDO	\$11.00
amaretto candied orange peel cocoa nib	
SEASONAL GELATO & SORBET	\$11.00

AMARO ¹⁴

ALTA VERDE AMARO	\$15.00
wormwood bitters alpine herbs	
AMARO DELL ETNA	\$15.00
orange rhubarb sarsaparilla herbs cocoa vanilla	
AMARO MONTENEGRO	\$15.00
orange italian herbs nutmeg	
AMARO PASUBIO	\$15.00
mountain berries alpine herbs	
AMARO SFUMATO RABARBARO	\$15.00
alpine herbs alpine berries rhubarb	
CAFFO VECCHIO AMARO DEL CAPO	\$15.00
licorice peppermint orange chamomile Aniseed	
EBO LEBO AMARO	\$15.00
botanicals caramel	
ELISIR NOVASALUS VINO AMARO	\$15.00
marsala Sicily tree Sap alpine herbs	

Borsci S.Marzano	\$15.00
coffee cocoa saffron	
FERRO-CHINA BISLERI AMARO	\$15.00
ron Ammonium Citrate cinchone	
NONINO AMARO	\$15.00
alpine herbs botanicals	
RAMAZZOTTI AMARO	\$15.00
orange rhubarb cinchona star anise	
ZUCCA AMARO RABARARO	\$15.00
chinese rhubarbs orange cardamom	
PETRUS BOONEKAMP	\$15.00
thai ginger fennel star anise	

DIGESTIVI 10

GRAPPA

Gra'it Vera Italiana	\$16.00
Mura Brunello	\$18.00
Jacopo Poli Vespaiolo	\$29.00
Homemade Nocino	\$15.00
Homemade Mandracino	\$15.00
Homemade Ambrosia	\$15.00
Warre's Otima	\$12.00
Warre's Warrior Reserve	\$12.00
Warre's 2009	\$12.00

FEATURED BRUNCH ITEMS 3

BOTTOMLESS MIMOSA	\$15.00
Enjoy our standard bottomless mimosa with the purchase of a sandwich, a pizza or a brunch classic two hour limit	
THREE COURSE BRUNCH	\$40.00
Choose a starter, choose 1 pizza, sandwich or brunch classic and a dessert.	
BOTTOMLESS MIMOSA TREE	\$20.00
merlot red grape apricot white peach strawberry mango lychee raspberry - 4 person minimum. Start with 3 flavors , then 2 after. \$144 a la carte.	

SANDWICHES & PIZZA 7

BURGER SCHIACCATO	\$23.00
aged provolone caper tartar bacon	
ITALIAN	\$21.00
prosciutto salami soppressata mortadella sharp provolone LTO hoagie relish garlic aioli seeded roll fries	
CRISPY CHICKEN	\$19.00
remoulade bread & butter pickle fries	
CROQUE MADAME	\$18.00
mortadella black pepper fonduta sunnyside egg brioche potato lyonnaise	
MARGHERITA	\$20.00
San Marzano tomato bufala mozzarella basil	
PARMA	\$22.00
San Marzano tomato bufala mozzarella prosciutto arugula aged balsamic	
FRA DIAVOLO	\$22.00
garlic soppressata broccolini spicy olive tapenade	
BRUNCH CLASSICS 6	
EGGS BENEDICT	\$18.00
English muffin crispy mortadella spinach rosemary hollandaise potato lyonnaise	
OMELETTE	\$18.00
mushroom spinach Emmantaler potato lyonnaise	
LEMON RICOTTA PANCAKES	\$17.00
seasonal compote crème Chantilly	
FRENCH TOAST	\$19.00
stone fruit compote summer peach crème Chantilly	
BUCATINI CARBONARA	\$21.00
pancetta black pepper pecorino farm egg	
TAGLIOLINI	\$22.00
gulf shrimp cherry tomato zucchini pesto	
SWEET 2	
TIRAMISU	\$10.00
GELATO	\$10.00