

Restaurant Week

Soprana

THREE FOR \$30, CHOOSE ONE FROM EACH

Salads



MIXED GREENS SALAD

*Tuscan Lettuce Blend, Shaved
Farmer's Market Vegetables, White
Balsamic Vinaigrette*

CHOPPED KALE SALAD

*Tuscan Kale, Chop Shop Salami,
Preserved Lemon, Calabrian Chili,
Castelvetrano Olives, Roasted
Garlic Vinaigrette, Pangratto*

CAESAR SALAD

*Baby Gem Lettuce, Pecorino Roman,
Garlic Herb Croutons*

ARUGULA SALAD

*Rosemary Red Pepper Pistachios,
Verjus Golden Raisins, Gorgonzola
Dolce, Herb Vinaigrette*

Pizzettes

RED

MARGHERITA

Fresh Mozzarella, Tomato Sauce, Basil, Olive Oil

SPICY MEATBALL

*House-Made Grass Fed Pork & Beef Meatballs, Fresh
Mozzarella, House-Made Ricotta, Crushed San
Marzano Tomatoes, Pecorino, Fresh Herbs*

THE ASHEVILLE

*N.C. Pepperoni, Fresh Mozzarella, Asheville Bee
Charmer Smokin' Hot Honey, Tomato Sauce*

CHOP SHOP

*Italian Sausage, Soppresata & Genoa Salami,
Fresh Mozzarella, Castelvetrano Olives, Pickled
Fresno Chilies, Tomato Sauce, Fresh Herbs*

WHITE

TARTUFFO

*Black Trumpet Farm Mushrooms, Fresh Mozzarella,
Fontina, Roasted Garlic, Truffle Oil, Fresh Herbs*

ARTICHOKE

*Confit Artichokes, Fresh Mozzarella, Pesto, Feta,
Roasted Tomatoes, Asheville*

BIANCO

*Ricotta, Fresh Mozzarella, Pecorino Romano,
Garlic Confit, Bechamel, Herbs, Basil Oil*

SPICY ITALIAN

*House Italian Sausage, Calabrian Soppresata,
Pesto Mushrooms, Garlic Confit, Onions, Calabrian
Chili*

After Pizza

RICOTTA CHEESECAKE

*Lemon Curd, Thyme Macerated
Blueberries*

FLOURLESS CHOCOLATE TORTE

*Aleppo Nutella, Candied Hazelnuts,
Hazelnut Crumb*

DAILY GELATO SELECTION

*Ask Your Server for Today's
Flavors*

20% Gratuity is automatically added for parties of 6 or more

We are able to split checks up to 6 ways

Any unclosed checks accrue a 20% gratuity