

Dinner Menu

Insalata

All salads are accompanied with fresh crostini
(Add shrimp or chicken for \$4 to any salad)

- * caesare classico-romaine romaine, parmigiano reggiano cheese, homemade caesar dressing
\$ 4 ½ / \$8 full
- soho mixed greens, pomodori, onion, olives, cheese dressed with blush vinaigrette
\$ 4 ½ / \$8 full
- insalata primavera onion, orange, almonds, & feta dressed with garlic honey cream dressing
\$ 4 ½ / \$8 full



gamberetti castellamare del golfo

Antipasti

- la margherita tomatoes uova di bufala mozzarella, basil, oil and balsamic
\$ 8
- aglio arrosto e oliva roast garlic & olives, ricotta, mozzarella, parmigiano reggiano & crostini
\$ 8
- polpettini di carne fritti little meatballs fried in olive oil with marinara, parmigiano & crostini
\$ 9
- pollo alla gianni tender sliced chicken breast, sun dried tomato olive oil, crostini, parmigiano
\$ 9
- funghi e formaggio Chef's signature antipasto! portobello mushroom in wine sauce with parmigiano cheese
\$ 10

Entrata Speciale* Vitello, Pollo, Maiale, Bistecca

- gamberetti castellamare del golfo large shrimp, orange wine reduction, linguini, broccoli, cheese
\$17
- basa delicato delicate white bass, lightly floured and seasoned, risotto, broccolini, limonata sauce
\$18
- lasagna fruiti di mare **(when available)** an lasagna lobster, clams, shrimp & crab, delicate cheeses, topped with an outstanding lobster cream sauce
\$20
- pollo di marsala chicken breast sautéed in marsala wine with orzo & vegetables du jour
\$ 17
- vitello milanese al prezzemolo thin sliced veal sautéed, mushrooms, polenta, broccolini
\$ 18
- lombo di maiale val d'aosta pork tenderloin in a light dijon sauce with orzo & vegetables du jour
\$ 19



bistecca funghi rosso

- bistecca funghi rosso tender filet of beef, italian potatoes, vegetables, chianti mushroom sauce
\$ 21
- bistecca gorgonzola dolce tender filet of beef, italian potatoes, vegetables du jour and gorgonzola sauce
\$ 23
- bistecca antonio tender slices of grilled filet of beef, served over champagne risotto with sautéed asparagus, Chef's signature soho steak.
\$ 29

Pasta

- pasta primavera seasonal vegetables, herbs tomatoes, olive oil, garlic & parmigiano
\$ 10
- penne napolitano penne rigate served with a gentle neapolitan style meat sauce
\$ 13
- pasta alfredo penne rigate tossed in chef's light alfredo sauce topped with pan seared chicken
\$ 13
- ravioli plump ravioli, (ask about filling of the week) with vodka pink sugo
\$ 14
- linguine vongole bianco the Chef's famous clam sauce tossed with linguine pasta
\$ 15
- *pasta carbonara umbrese pancetta, eggs, romano, spaghetti, elegance on a plate!
\$ 15
- spiedini di pollo chicken spiedini served with amogghiu sauce & linguine
\$ 15
- lasagna siciliano **(when available)** multi layer lasagna, olives, meats, cheeses, & capers baked
\$ 16
- gamberetti limonata large shrimp served in a gentle limonata sauce with spaghetti, fontina
\$ 17



Dolci Misti

\$9

- focaccina cioccolato little chocolate cakes, almonds, cocoa, topped with a white chocolate, cointreau sauce
- bananas soho Chef's signature creation for 119 The Restaurant, bananas, green tea frozen yogurt, and secret sauce.
- torta di formaggio italian cheesecake, rich with ricotta, eggs, and served with a warm grappa topping!
- tiramisu pan di spagna, mascarpone chesse, brandy, chocolate espresso sauce.

119 The Restaurant

Choix Pour le Dejeuner

lunch - dine in only

Salades et Aperitifs

\$5.99

(note vous s'il vous plait, chicken may be added to any salad for \$3)

soho	greens, tomatoes, onion, olives, parmigiano, blush dressing
printemps	greens, onion, orange, almonds, feta, roast garlic honey cream
salade de thon	creamy tuna, onions, walnuts, grapes, berries, greens and croutons
salade de poulet provencal	lovely chicken salad, greens, berries almonds, croutons
salade de caesar	romaine, parmigiano, crutons, and chef's champagne caesar dressing
salade de fruits	greens, fresh fruits, feta cheese, onion, tomatoes and light raspberry balsamic
champignons de portobello en sauce a vin rouge	a petit portion of chef's signature appetizer at soho 119
soupe du jour	ask about the selection of the day of chef's magnificent handcrafted soups

Omelettes Classiques

\$6.99

l'americain	cheddar, ham, minced shallots, pommes de terre a la maison
l'italien	tomato, basil, fromage asiago, herbes fine, wine butter sauce, pommes de terre a la maison
la provencal	tomato, herbes fine, minced onion, brie, Dijon cream sauce, pommes de terre a la maison
la oiseau bleu	eggs, blue cheese, minced onion, almonds, pommes de terre a la maison
la mer	fromage, chopped crab meat and shrimp, minced shallots, gruyere, seafood sauce supreme

A la Carte Choisies

\$3.00

deux oeufs

lardons/jambon

pain anglais grille - toasted english muffin

pommes de terre a la maison

southern style butter grits

Entrees Choisies

pates alfredo

superb alfredo sauce, penne pasta, and herbed chicken

\$8.00

pates du printemps

fresh seasonal vegetables, herbs, tomatoes, oil, garlic, pasta, butter, parmesan

\$8.00

salade saumonee

seared filet of salmon over greens, orange, lemons, walnuts, warm vinaigrette dressing

\$10.00

salade filet de boeuf

filet, greens, tomato, onions, boursin and chef's fabulous sauce marchand de vin

\$14.00

Crepes Magnifique

\$7.99

crepes suzette

caramel sauce, orange, liqueur, strawberries, délicieux!

crepes de banane

crepes, bananas, liqueur, crème frais

crepes de fraises

large strawberries, crème frais, and chef's magnificent strawberry cream liqueur sauce

Café Choisis

petit café espresso	\$1.25	café espresso double	\$2.50
café americain	\$2.50	café au lait	\$3.00
cappucino	\$3.25	flavors available - plain, vanilla, hazelnut, irish cream	
café rum crème	\$5.00	la mimosa	\$5.00

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Hours:

Lunch: Monday - Saturday 11:00 A.M. - 2:00 P.M.

Dinner: Tuesday - Thursday 5:00 P.M. - 9:00 P.M.

Friday - Saturday 5:00 P.M. - 10:00 P.M.

Last service seated at 9:00 P.M.

Soho 119

4419 West 119 Street Leawood, KS 66209

#913.498.1279

www.soho-119.com