



SOHO HOTEL

BREAKFAST

EGG BREAKFAST | 13
Scrambled eggs, fingerling potatoes
and fresh fruits

EARTHY | 9.50
Yogurt parfait with granola and
seasonal berries

EGG & CHEESE CROISSANT | 10.50
Scrambled eggs with cheese
in a freshly baked croissant

AVOCADO TOAST | 10.50
Sesame toast, guacamole, cherry tomatoes,
basil, chili flakes, poached egg

BERRY BOWL | 12
Fresh seasonal berries

FRESH FRUIT SALAD | 11
Seasonal fresh fruit salad

COFFEE • TEA • JUICE

	10oz	12oz	16oz
CAPPUCCINO	4.45	4.95	5.95
CAFFE LATTE	4.45	4.95	5.95
AMERICANO	3.50	4.00	4.50
HOT CHOCOLATE	4.25	4.50	5.25
ICED LATTE	4.45	4.95	5.95
FLAT WHITE	4.50	5.00	5.50
CHAI LATTE	4.45	4.95	5.95
MOCHA	4.50	5.00	5.50

ESPRESSO | 3.50

ORGANIC TEA FORTE | 4.95

FRESHLY SQUEEZED JUICES | 6.95
OR SMOOTHIES
Orange / Strawberry / Grapefruit

ENERGY BOOST | 7.95

**Choice of milk* | extra 1.00
Almond / Soy / Oat

FROM THE BAKERY

PLAIN CROISSANT | 3.75

PAIN AU CHOCOLAT | 3.95

RAISIN DANISH | 3.75

LEMON COOKIE | 2.95

CHOCOLATE CHUNK COOKIE | 2.95

BACI DA DAMA | 3.50

BEVERAGES

SAN PELLEGRINO | 3.50
Aranciata / Limonata / pompelmo

SANTAL | 3.95
Blood orange / Green apple / Peach /
Peach-Mango / Pear

SOFT DRINKS | 3.95
Coke / Diet Coke / Sprite

RED BULL ENERGY DRINK | 5.50



SOHO HOTEL

PIZZA

MARGHERITA | 18

Pomodoro San Marzano, fior di Latte, basil

PARMA | 26

Pomodoro San Marzano, fior di latte, Prosciutto di Parma, arugula, Parmigiano Reggiano

GENOA | 23

Pomodoro San Marzano, Genoa Salami, fior di latte, basil

AMERICANA | 26

Pomodoro San Marzano, fior di latte, genoa salami, prosciutto cotto, pancetta

DIAVOLA | 23

Pomodoro San Marzano, fior di latte, spicy salami, seasonal mushrooms, black olives

PATATE E CIPOLLE | 24

Fior di latte, Yukon potatoes, shallots, gorgonzola, Italian pancetta, fresh rosemary

ITALIAN GOURMET PANINO BAR

PROSCIUTTO DI PARMA | 13.50

Prosciutto di Parma, fior di latte, arugula, homemade matchstick fries

MORTADELLA | 12.50

Mortadella pistachio-basil pesto, homemade matchstick fries

ITALIANO | 12.50

Mini baguette, salumi & cheese, homemade matchstick fries

POLLO PARMIGIANA | 12.50

Chicken parmigiana, roasted peppers, onions, rapini, homemade matchstick fries

VEGETARIANO | 13

Grilled seasonal vegetables, feta, crispy shallots and lemon black pepper aioli, homemade matchstick fries

INSALATA

CAPRESE | 13.50

Mozzarella di Bufala, heirloom tomatoes, ligurian olives, figs, Planeta olive oil, basil, Cabernet Sauvignon vinegar

KALE | 12.50

Kale, cherry tomatoes, cucumber, feta

CESARE | 12.50

Romaine hearts, Parmigiano Reggiano, roasted garlic vinaigrette, herb croutons, smoked bacon

** Add extra protein to salad*

Grilled salmon | 11

Grilled chicken | 9

VINO BIANCO / ROSE

CHARDONNAY 2019 16 55
J. Lohr - California

PINOT GRIGIO 2018 15 50
Rocca della Macie - Toscana - igt

SAUVIGNON BLANC 2019 18 65
Two Sister Vineyards - Niagara

ROSÉ 2018 16 55
Two Sister Vineyards - Niagara

VINO ROSSO

CHIANTI RISERVA 2015 16 50
Rocca della Macie - Toscana - Italy

CABERNET SAUVIGNON 2018 16 55
Chateau St-Jean - California

MERLOT 2015 18 65
Ghost Pines - Sonoma County

I DOLCI

Tiramisu 7.50 | **Cannoli Siciliani** 3