PRIVATE DINING GUIDE

Sotto Sotto

313 North Highland Avenue
Atlanta, GA 30307

(404) 880-9559

Opened in 1999, Sotto Sotto is the most celebrated and critically acclaimed Italian Restaurant in Atlanta. Named one of the 20 best Italian restaurants in the US by the New York Post, it is the go-to restaurant for innumerable celebrities, athletes, and even a past President. Chef-owner Riccardo Ullio serves simple, regional food derived from centuries of culinary traditions. The all-Italian, awarding-winning wine list is the deepest in the southeast. Impeccable hospitality and an intimate dining room promote the feeling of dining in a roomful of friends rather than strangers. Benvenuti, e buon appetito

Time Out

The 20 best Italian restaurants in America

TimeOut and New York Post

2015-2019 CERTIFICATE of EXCELLENCE tripadvisor

Wine Spectator AWARD OF EXCELLENCE

Restaurant buy-out

160 people reception

140 people for a traditional Italian seated dinner

Wine Loft

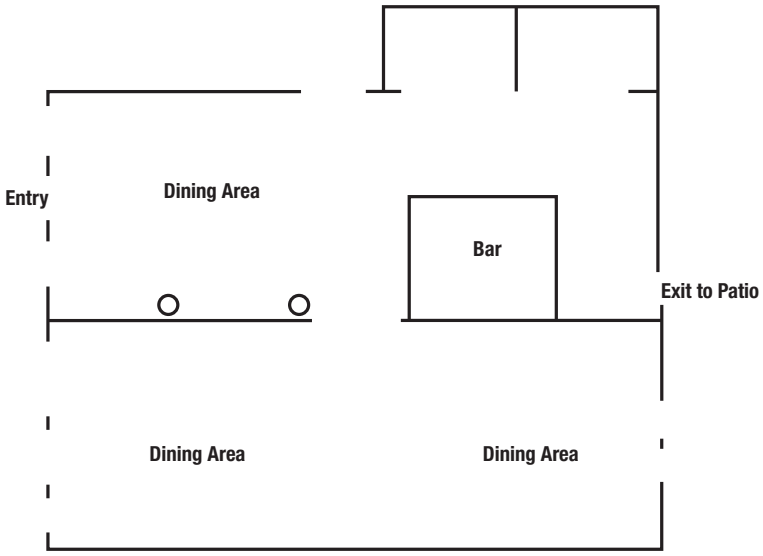
26 people seated dinner

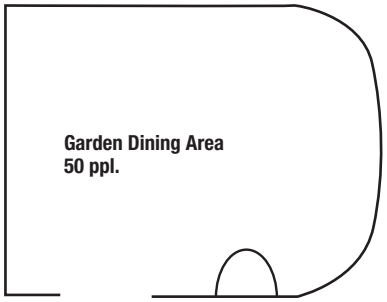
Garden Dining

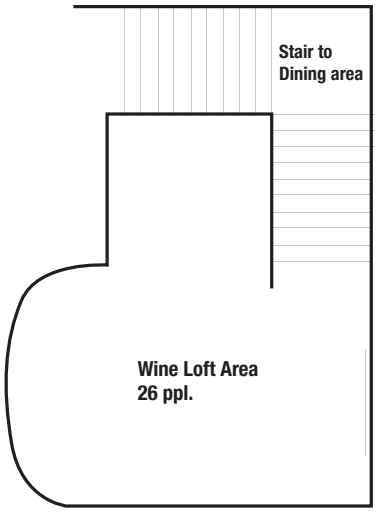
50 people seated dinner
80 people reception

Private Loft

80 people seated dinner
200 people reception







- Restaurant buy-out
  - **160** people reception
  - **140** people for a traditional Italian seated dinner
- Wine Loft
  - **26** people seated dinner
- Garden Dining
  - **50** people seated dinner
  - **80** people reception
- Private Loft
  - **80** people seated dinner
  - **200** people reception

Lunch and Brunch options are available, please contact us for more information.

Hours

Monday - Thursday: 5:30pm - 11pm
Friday & Saturday: 5:30pm - Midnight
Sunday: 5:30pm - 10pm

Parking

Complimentary valet parking on Elizabeth Street

Seasonal Tasting Menu

$75 per person

Antipasti

tagliere di salumi +$5 Per Person
premium charcuterie platter:
prosciutto di Parma 36 mo., cacciatorini, coppa, speck, Lomo de Bellota, finocchiona, cipollini onions, olives

bresaola della Valtellina +$5 Per Person
bresaola, arugula, celery, Reggiano, lemon, olive oil

carpaccio di manzo +$5 Per Person
beef tenderloin carpaccio, Parmigiano Reggiano, Pantelleria capers, lemon, olive oil

antipasto misto
mixed platter of meats and cheese:
prosciutto di Parma 36 mo., cacciatorini, coppa, Fioresardo pecorino, Gorgonzola Dolce, Taleggio, olives, marinated mushrooms

cape sante +$5 Per Person
seared jumbo sea scallops, cannellini beans, arugula, tomatoes, truffle oil

cozze al forno +$5 Per Person
baked mussels, bread crumbs, parsley, garlic

antipasto completo +$5 Per Person
complete antipasto combining the antipasto misto and the tagliere

vongole +$5 Per Person
clams, white wine, garlic, mint, Calabrese peppers

bresaola di tonno +$5 Per Person
house-cured sashimi tuna, radishes, arugula, olio verde, lemon

Salad Course

Choose 2

insalata mista
seasonal lettuce, tomatoes, onion, olive oil, balsamic vinegar

farro
Tuscan farro, fall squash, Granny Smith apple, toasted pumpkin seeds, olive oil, sherry vinegar

Caesar salad
romaine hearts, classic Caesar dressing, shaved Parmigiano Reggiano

Paste/Risotti

Choose 3

risotto mantecato
Carnaroli rice, carmelized onions, 12yr balsamico, Reggiano

risotto ai funghi
Carnaroli rice, wild mushrooms, Reggiano

risotto ai frutti di mare
Carnaroli rice, shrimp, mussels, clams, squid

ravioli nudi
spinach and ricotta gnocchi

tortelli di Michelangelo Buonarroti
16th century recipe from the Master's letters: veal, chicken and pork ravioli, butter/sage

tortelli di mele
sausage and apple ravioli, butter/sage sauce

pappardelle al sugo d'anatra
fresh pappardelle, braised duck ragú

strozzapreti alla salsiccia
hand-made priest strangler, sausage ragú

cappellacci di zucca
butternut squash and sweet potato "big hats", butter/sage sauce

tagliatelle ai funghi
wild mushrooms, garlic, cream

lasagnette alla Bolognese
baked lasagnette, Bolognese, béchamel, Reggiano

Entree

Choose 2

polletto al limone
wood-roasted free-range all-natural lemon chicken, potatoes, spinach

tagliata di manzo +$10 Per Person
pasture-raised 100% natural ribeye, sliced, arugula, potatoes

costoletta alla Parmigiana +$10 Per Person
pan-fried bone-in breaded veal chop, tomato, fior di latte mozzarella, Parmigiano Reggiano, arugula salad

salmone arrosto
Steelhead salmon, Venere black rice, arugula, fall squash, Granny Smith apple

costoletta di vitello +$10 Per Person
oak-roasted center-cut veal chop, wild mushrooms, natural jus

halibut acqua pazza +$10 Per Person
tomatoes, wine, garlic, Pantelleria capers, peperoncino, wild oregano

tonno e fagioli +$10 Per Person
line-caught Hawaiian tuna, Bianchi di Spagna beans, arugula, tomatoes, cucumber, onions, olive oil

Dessert

assorted gelato mini cones