

Fresh Pastas MADE FRESH DAILY



SPAGHETTI POMODORO \$10
tomato, garlic, basil



BUCATINI ARRABBIATA \$12 🔥
grape tomato, hot cherry pepper, parsley



ZUCCA VODKA \$11
tomato, caramelized onion, vodka, cream, basil, red pepper



GEMELLI PESTO \$12
basil, garlic, parmigiano-reggiano, pignoli nut



PACCHERI BOLOGNESE \$13
beef, pancetta, carrot, thyme, rosemary, milk

Substitute

ZUCCHINI NOODLES + \$1

GLUTEN FREE PASTA + \$2

SIDE SALAD + \$5

Sides

CHICKEN MEATBALLS \$6

ROASTED CAULIFLOWER \$6 🔥
w/ calabrian chili vinaigrette

ROASTED CARROTS \$6
w/ gremolata

GREEN GODDESS TUNA \$5

GIARDINIERA \$2

FRESHLY BAKED FOCACCIA \$2

Spreads

PANCETTA ONION JAM \$3

TRUFFLE GORGONZOLA \$3

EGGPLANT CAPONATA \$3

Specials

SEASONAL SOUP \$8
check website

SEASONAL FARRO BOWL \$11
check website

Antipasto Board

SOSTA MISTA \$14 IN-HOUSE ONLY

freshly baked focaccia, pecorino, giardiniera, focaccia pizza, salami, prosciutto + 2 spreads: truffle gorgonzola, eggplant caponata, or pancetta onion jam

Sandwiches

CAPRESE \$9 PRESSED
house-made mozzarella, raw tomato sauce, basil, ciabatta

VEGGIE \$9
raw zucchini, eggplant caponata, goat cheese, ciabatta

SALAMI \$10 PRESSED
salami, house-made mozzarella, arugula, pesto aioli, ciabatta

TUNA \$10
sicilian tuna, romaine, giardiniera, green goddess, ciabatta

AVOCADO TOAST \$10
poached egg, avocado, calabrian chili vinaigrette over toasted focaccia

Salads

ARUGULA \$6
tomato, pecorino, white balsamic vinaigrette

CAESAR \$7
radicchio blend, focaccia breadcrumbs, parmigiano-reggiano, lemon caesar

VERDE \$12
sicilian tuna, radicchio blend, cannellini bean, grape tomato, parsley, basil, red onion, kalamata olive, green goddess

CHICKEN \$12
sous vide chicken breast, lettuce blend, radish, cucumber, herbed puffed rice, caper vinaigrette

Brunch SATURDAY AND SUNDAY, TILL 4PM

SPAGHETTI CARBONARA \$12
pancetta, egg, parmigiano-reggiano, black pepper

SPAGHETTI PIE \$8
caramelized onion, thyme, house-made mozzarella, ricotta, pecorino

NUTELLA SANDWICH \$8
PRESSED

BRUNCH BOARD \$16 IN-HOUSE ONLY
whipped ricotta, jam, fruit, local honey, salumi, pecorino, pancetta onion jam, truffle gorgonzola, freshly baked focaccia

YOGURT \$7
GREEK OR ANITA'S COCONUT YOGURT +\$1
house-made granola (hazelnut, pecan, puffed quinoa, toasted coconut), local honey or fruit

Coffee & Tea

AVAILABLE OPTIONS: ALMOND, SKIM, WHOLE MILK

ESPRESSO \$3

COLD BREW \$3.5 / \$4.5

CORTADO \$3.5

SPARKLING CASCARA \$4 / \$4.5

DRIP COFFEE \$3 / \$3.5

AMERICANO \$3.25 / \$3.75
regular or iced

ICED TEA \$3.5 / \$4

CAPPUCCINO \$4 / \$4.5
regular or iced

BELLOCQ TEA \$3.5

bellocq breakfast, white nixon,
majorelle mint (green), canyon turmeric
chai, corazon de cien fuegos (hibiscus),
the queen's guard (earl grey)

LATTE \$4 / \$4.5
regular or iced

Beers, Wines, Spritzes

BEER ON TAP \$5

WINE ON TAP \$6 GLASS / \$15 CARAFE

CLASSICO \$7

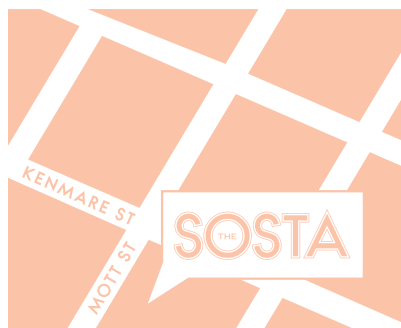
prosecco, cappelletti,
soda, orange

STERZATA \$7

white wine, cappelletti,
soda, lemon

BIANCO \$7

cocchi americano,
soda, mint



WE ARE LOCATED AT THE CORNER
OF KENMARE AND MOTT ST.

Our Story

SOSTA / sōstā / verb.
to stop, pause, take a break
or stop over.

The Sosta is inspired by the
gas stations sprinkled along the
highways of Italy, where quality
Italian food is available to
anyone who needs a sosta on
their journey.

The Sosta

186 MOTT STREET • NEW YORK, NY 10012

MONDAY – FRIDAY : 12PM – 10PM

SATURDAY – SUNDAY : 10AM – 10PM

    @THESOSTA

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