



Sorhano
Petone
Est 2001

Starters

Garlic Bread 7

Bread (df) 5

House baked focaccia bread (fresh or toasted) Butter Or olive oil & balsamic. Add 50c

Olives (gf) (df) 6

Mixture of green sicilan

Bruschetta (vr*) 8

Tomato, feta and basil pesto on toasted bread with olive

Pate (gfr) 15

Chicken liver pate, beetroot relish and our freshly baked focaccia bread

Squid rings (gf) 14

Deep fried Squid finished in a house made coating house, with lemon and aioli

Mussels (gf) 14

Sautéed mussels in a creamy white wine, garlic and sweet chilli sauce ½ dozen

Grilled Eggplant Rolls (gf) 13

Mediterranean mascarpone, red peppers, rocket, olive oil & toasted hazelnuts

Antipasto (for two) 32

A selection of Italian meats and delicacies served with bread and olive oil

Sides

Green Salad (df) (vg) 6.5

Mesclun, red peppers, red onion and tomato with soprano balsamic vinaigrette

Rocket Salad (gf) (dfr) (vgr) 6.5

Rocket, Parmesan, extra virgin olive oil and balsamic

Vegetables of the Day market price

Waitstaff will advise you,

Shoestring fries (gf) (v) 6.5

With smoked yoghurt aioli and tomato sauce

Pasta

Chicken Penne (vr*)

Chicken, capsicum, mushrooms, onions, garlic, creamy white wine sauce with Parmesan
17/24

Spaghetti Marinara (df)

Napoli sauce, Seafood, white wine, garlic, chilli, capers, onions, olives & olive oil 18/25

Spaghetti Puttanesca (Vr*) (df)

Napoli sauce, white wine, garlic, chilli, capers, anchovies, onions, olives and olive oil
16/23

Spaghetti Salmon

Smoked salmon, capers, onions, rocket, lemon, creamy white wine sauce 18/25

Linguine Amatriciana

Bacon, onion, chilli, Parmesan and olive oil 16/23

Lasagne al Ragu Bolognese

Italian beef and pork mince ragu in a Napoli sauce with Parmesan & olive oil 17/24

Cannelloni Ricotta & Spinach (V*)

Ricotta & spinach in a creamy Napoli sauce with mozzarella and Parmesan 16/23

Asparagus Risotto (Vr*) (gf) (dfr)

Asparagus, mint, garlic and onions finished with butter, parmesan and olive oil 16/23

Risotto Boscaiola (Vr*) (gf) (dfr)

Bacon, onions, garlic, mushroom with butter, Parmesan and olive oi l 18/25

Chicken Gnocchi (Vr*)

Chicken, spinach, onions, garlic, blue cheese creamy white wine sauce with Parmesan
17/24

Gnocchi Pomodoro (Vr*)

Napoli Sauce, Basil Pesto, mozzarella, Parmesan and olive oil 15/22

Mains

Fish of the Day (gfr) (dfr)

Fresh fish of the day (Wait staff will advise you)

Steak (gfr) (dfr)

200-gram Beef Eye Fillet 40

450-gram OP Rib-eye on the bone 39

Served with potato gratin and your choice of sauce

Sauces: mushroom sauce or pepper sauce or compound garlic butter

Porchetta (gf) (dfr)

Pork belly rolled with herbs and lemon and slow cooked served with red wine jus, kumara puree, green apple sauce, kumara crisps and micro greens 36

Lamb Shank

Braised lamb shank slow cooked in a vegetable Ragout served with garlic-mashed potatoes, olives and gremolata 29

Duck Confit (gf) (dfr)

Duck Confit served on a pickled orange, honey and cinnamon risotto Finished with Jus, pickled red onions & dried oranges 36

Allergies (please you must advise us of any allergy you may have)

gf – gluten free gfr – gluten free on request

df – dairy free dfr – dairy free on request

V – Vegetarian Vr* – vegetarian on request

*please note all our cheeses contain rennet

We can cater to most allergies and dietary requirements.

I Dolci (Dessert)

Tiramisu

Savoardi biscuits soaked in coffee & marsala with mascarpone & cocoa 13

Flourless Chocolate Cake (gfr)

With chocolate mousse & crumble finished with caramelized apples, dulce de leche & a cinnamon and caramel ice cream 14

Vanilla Bean Pannacotta

Salted caramel sauce, fresh seasonal fruit, Chantilly cream & a tuile basket 14

Affogato

*Vanilla bean ice cream, espresso coffee & a liqueur shot of your choice
We recommend: Kahlua, Amaretto or Drambuie* 15

Trio of Ice Cream

Vanilla bean gelato, raspberry sorbet and chamomile & salted kamahi honey with Chantilly cream, meringue, toasted coconut and salted caramel sauce 13

Crumble of the Week

Stewed fruit of the week crumble with coconut, cinnamon & rolled oats served with Chantilly cream & vanilla bean ice cream 14

Biscotti (df)

Sopranos own pistachio nut & orange 3.0

Chocolate Truffle (gf)

Handmade dark chocolate & liqueur truffle 4.0

Formaggi (Cheese)

Aged Cheddar (New Zealand) (gf)

Aged for three years. Served with plum paste, pistachio nuts & rice crackers 14

Gorgonzola (Italy) (gf)

A rich blue cheese, served with pear, walnuts & rice crackers **14**

(gf- gluten free gfr- gluten free on request df – dairy free)

KIDS MENU \$20

Garlic bread to start

Mains

Penne (vr)

Chicken and Bacon Penne Pasta cooked in a creamy sauce, finished with Parmesan

-Or-

Lasagne Bolognese

Egg Lasagne with Traditional Italian beef and pork mince ragu in a Napoli sauce with Parmesan & olive oil

-Or-

Calamari

Deep fried Calamari and shoestring fries with a green salad

-Or-

Risotto (vr) (gf) (dfr)

Chicken Risotto finished with butter Parmesan and Olive oil

Dessert

Vanilla ice cream with chocolate, berry coulis, caramel or passionfruit sauce

Drink

Choose from our kids drink range out of Raspberry (Frozen), Wildberry (Moana), Orange (Minions) or Apple (Paw Patrol)

Activity Pack

Choose from our themed activity packs, Choices include Dinosaur theme, Princess theme, Mermaid theme, and Cars Planes and Trains theme packs