

Breads/Sides

Garlic Bread (v)	6
Olives (v) (df) (vg)	6
Bruschetta (v) (vgr*) Toasted bread topped with basil, tomato, feta, oregano, parsley and olive oil.	7
Grilled Eggplant Rolls (v) Filled with Mediterranean mascarpone, red peppers and rocket drizzled with olive oil and toasted hazelnuts	12
Mushrooms on Garlic bread (v)	12
Green Salad (gf) (v) Mesclun, red peppers, tomato and red onion with balsamic vinaigrette	6
Rocket Salad (gf) (dfr) (vr*) (vgr*) Rocket, parmesan, olive oil and balsamic	8
Soup (vr*) (gf) (dfr) (vgr*) Tomato soup with bacon and basil pesto	10
Shoestring Fries (vr*) (gf) (dfr) (vgr*) With a small aioli and tomato sauce	6

Mains

Fish of the Day (gf) (dfr) Fish of the Day	30
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Pasta

Chicken Penne (vr*) Chicken, red pepper, mushrooms, onions, garlic in a creamy white wine sauce & Parmesan	21
Linguine Amatriciana (vr*) (dfr) (vgr*) Bacon, onion, chilli, Napoli Sauce & Parmesan	20
Lasagne Bolognese Egg Lasagne Bolognese, made with chorizo and beef and pork mince.	20
Spaghetti Marinara (vr) (df) (vgr*) Shrimp, mussels octopus & squid in a tomato sauce with white wine, garlic, onions, chilli, capers, red peppers and olives.	22
Spaghetti Salmon (vr) Smoked salmon, capers, onions and rocket In a creamy lemon sauce	22
Spaghetti Puttanesca (vr*) (vgr*) Olives, garlic, onions, capers, chilli, anchovies and oregano in a tomato sauce & Parmesan	19

(Please advise us of any allergy you have)

gf-gluten free gfr – gluten free on request
df – dairy free dfr – dairy free on request
v – vegetarian vr* vegetarian on request
vgr* – vegan on request

Risotto

Risotto Boscaiola (vr*) (gf) Bacon, onions, garlic and mushrooms finished with cream, butter and parmesan.	21
Chicken Risotto (vr*) (gf) (dfr) (vgr*) Chicken, onions, garlic, tomato, lemon finished with butter, parmesan & olive oil.	20
Risotto Pescatore (vr*) (gf) (dfr) (vgr*) shrimp, mussels, squid, octopus, Napoli sauce, white wine, garlic, onions, chilli, capers, red peppers and olives	22

Gnocchi

Tomato Gnocchi (v*) Potato gnocchi cooked in a tomato sauce with basil, mozzarella and a drizzle of olive oil.	19
Chicken Gnocchi (vr*) Potato gnocchi cooked in a creamy blue cheese sauce with chicken, spinach, garlic and onions	21
Gnocchi Pancetta (vr*) Potato gnocchi cooked in a creamy mustard sauce with bacon, onions, garlic, and peas	21

Cheese

Aged Cheddar 3 yr old (NZ) 13

A Hard cheese served with dried apricots, pistachio nuts and crackers

Gorgonzola (Italy) 13

A rich blue cheese served with pear, walnuts and crackers

Desserts

Flourless Chocolate Cake (gf) 12

With chocolate mousse and crumble finished with caramelized apples, dulce de leche and chocolate gelato

Pannacotta 10

Vanilla bean panna cotta, salted caramel sauce, tuile basket with seasonal fruit & Chantilly cream

Trio of Ice Cream 10

3 scoops of our flavours of the day

Truffle 3.5

Handmade Dark chocolate and liqueur truffle

Biscotti 2.5

Pistachio nut and orange

Drinks

Sparkling water 750ml 6.0

Still water 750ml 6.0

Ginger beer 4.5

V Can 200ml 4.0

Iced Teas

Peach and Black tea 4.5

Raspberry and Black tea 4.5

Mango and Green tea 4.5

Sanpellegrino sparkling beverages

Limonata (Lemon) 4.5

Aranciata Rossa (Blood Orange) 4.5

Pompelmo (Grapefruit) 4.5

Aranciata (Orange) 4.5

Coca Cola Range

Coke 330ml 4.5

Coke zero 330ml 4.5

Sprite 330ml 4.5

Coke 1.5L 5.5

Sprite 1.5L 5.5

Tea 4.0

Coffee

Long Black 4 **Sm Lg**

Americano 4

Vienna 4

Flat White 4.5 5

Latte 4.5 5

Cappuccino 4.5 5

Chai Latte 4.5 5

Mochaccino 4.5 5

Hot Chocolate 4.5 5

Soya milk +50c

Decaf +50c



Open 7 Days from 5pm

360 Jackson Street, Petone

Tel 568 9557

www.sopranopetone.co.nz