



Σοφλιανός
Ρετόνε
Est 2001

Starters

Garlic Bread 8

Bread (df) 6

House baked focaccia bread with olive oil & balsamic (fresh or toasted)

Marinated Olives (gf) (df) 6.90

Bruschetta (vr*) 10.00

With Smoked tomato, goats cheese, aged balsamic and micro basil & oregano

Pate (gf) 15

Chicken liver pate with toasted focaccia, mesclun and pickle

Calamari (gf) 15.30

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

Mussels (gf) 15.50

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

Antipasto (for two) 32

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

Sides

Green Salad (df) (vg) 6

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

Vegetables of the Day 10

Waitstaff will advise you

Shoestring fries (gf) (v) 6

With smoked yoghurt aioli and tomato sauce

Pasta

Chicken Penne (vr*)

Chicken, capsicum, mushrooms, onions, garlic, creamy white wine sauce with Parmesan 18/24

Spaghetti Marinara (df)

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

Spaghetti Puttanesca (vr*) (dfr)

Napoli sauce, white wine, garlic, chilli, capers, anchovies, onions, olives, olive oil and Parmesan 17/23

Spaghetti Salmon

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

Pappardelle Manzo

slow cooked beef ragu with Parmesan, toasted bread crumbs and gremolata 17/24

Linguine Amatriciana (vr*)

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

Tagliatelle al Ragu Bolognese

Italian beef and pork mince ragu in a Napoli sauce with Parmesan & olive oil 16/23

Cannelloni Ricotta & Spinach (v*)

Ricotta & spinach in a creamy Napoli sauce with mozzarella and Parmesan 17/23

Chicken Risotto (vr) (gf) (dfr) (vgr)

Chicken, onions, garlic, lemon and tomato finished with butter, Parmesan & olive oil 17/24

Risotto Boscaiola (vr*) (gf) (dfr)

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

Chicken Gnocchi (vr*)

Chicken, spinach, onions, garlic, blue cheese creamy white wine sauce with Parmesan 18/24

Gnocchi Pomodoro (vr*)

Napoli Sauce, Basil Pesto, mozzarella, Parmesan and olive oil 16/23

Mains

Fish of the Day (market price)

Lamb Shank (gf) (dfr) 30

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

Confit Duck Leg (gfr) (dfr) 37

Served on a spinach, pea, red pepper and Garage Project Aro Noir beer risotto finished with duck jus, edible flowers and dried orange

-From the Grill-

400-gram Rib-eye on the bone 42

200-gram Beef Eye Fillet 40

Served with your choice of, green salad or potato gratin or thick cut fries and your choice of sauce

*Sauces: mushroom sauce or pepper sauce or compound garlic butter
(gfr) (dfr)*

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 & chocolate gelato* 14

Vanilla Bean Pannacotta

With fresh berries, broken waffle cone and raspberry cream 14

Trio of Ice Cream

*Speculoos, Rum & Raisin and Blackcurrant Sorbet
With Chantilly cream, caramel sauce & broken meringue* 12

Crumble of the Week

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

Affogato

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

Biscotti (df)

Sopranos own pistachio nut & orange 3

Chocolate Truffle (gf)

Handmade dark chocolate & liqueur truffle 4

Formaggi (Cheese)

Kapiti Pakari Aged Cheddar (gf)

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

Kapiti Kikorangi blue (gf)

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

KIDS MENU \$20

Garlic bread to start

Mains

Penne (vr)

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

-Or-

Tagliatelle Bolognese

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 (Thomas the Tank Engine)

Activity Pack

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