

Breads/Sides

Garlic Bread (V)	6
Mixed Olives (V) (D) (Vg)	10
Bruschetta (V) (Vg*) With Smoked tomato, goats' cheese, aged balsamic and micro basil & oregano	10
Mushrooms on Garlic bread (V)	13
Creamy mushroom sauce on top of garlic bread with shaved pecorino	
Green Salad (G) (Vg)	6
Mesclun, red peppers, tomato and red onion with balsamic vinaigrette	
Rocket Salad (V) (Vg*)	10
Rocket, Pecorino Romano, balsamic and olive oil	
Thickcut Fries (V) (G) (D*) (Vg*)	7
With a small aioli and tomato sauce	

Pasta

Chicken Penne (G*) (V*)	22
Chicken, red pepper, mushrooms, onions, garlic in a creamy white wine sauce & Parmesan	
Linguine Amatriciana (V*) (D*) (Vg*)	21
Bacon, onion, chilli, Napoli Sauce & Parmesan	
Cannelloni Ricotta & Spinach (V)	20
Ricotta & spinach in a creamy Napoli sauce with mozzarella and Parmesan	
Tagliatelle Bolognese (G*)	22
Beef and Pork mince in a Napoli Sauce with Parmesan and Olive Oil	
Spaghetti Marinara (G*) (D)	24
Shrimp, mussels octopus & squid in a tomato sauce with white wine, garlic, onions, chilli, capers, red peppers and olives.	
Spaghetti Salmon (G*) (V*)	24
Smoked salmon, capers, onions and rocket In a creamy lemon sauce	
Spaghetti Puttanesca (G*) (V*) (Vg*)	20
Olives, garlic, onions, capers, chilli, anchovies and oregano in a tomato sauce & Parmesan	
Pappardelle Manzo	23
Slow cooked beef ragu with Pecorino Romano, toasted bread crumbs and gremolata	

Risotto

Risotto Boscaiola (V*) (G)	22
Bacon, onions, garlic and mushrooms finished with cream, butter and parmesan.	
Chicken Risotto (V*) (G) (D*) (Vg*)	21
Chicken, onions, garlic, tomato, lemon finished with butter, parmesan & olive oil.	
Risotto Pescatore (V*) (G) (D*) (Vg*)	23
shrimp, mussels, squid, octopus, Napoli sauce, white wine, garlic, onions, chilli, capers, red peppers and olives	

Gnocchi

Gnocchi Pomodoro (V)	20
Potato gnocchi cooked in a tomato sauce with basil pesto, mozzarella, parmesan and a drizzle of olive oil.	
Chicken Gnocchi (V*)	22
Potato gnocchi cooked in a creamy blue cheese sauce with chicken, spinach, garlic and onions	
Gnocchi Pancetta (V*)	22
Potato gnocchi cooked in a creamy mustard sauce with bacon, onions, garlic, and peas	

(Please advise us of any allergy you have)

G-gluten free G* – gluten free on request
D – dairy free D* – dairy free on request
V – vegetarian V* vegetarian on request
Vg – vegan Vg* – vegan on request

Cheese

Kapiti Pakari Aged Cheddar (G) (V) 14
A Hard cheese served with fig paste, pistachio nuts and crackers

Kapiti Kikorangi Blue (G) (V) 14
A rich blue cheese served with pear, walnuts and crackers

Desserts

Tiramisu (V) 12
Savoiradi biscuits soaked in coffee & marsala topped with mascarpone & dusted with cocoa

Flourless Chocolate Cake (G) (V) 12
With chocolate mousse and crumble finished with caramelized apples and dulce de leche.

Pannacotta (V) 11
Vanilla bean panna cotta, red wine poached pear, whipped cream and broken waffle cone

Trio of Ice Cream (V) 12
A scoop each of Blackcurrent sorbet, Speculoos (dutch spiced biscuit) Gelato, and Rum and Raisin Gelato w cream, meringue.

Rum and Raisin Truffle (G) (V) 4
Handmade Dark chocolate and liqueur truffle

Biscotti (V) 3
Pistachio nut and orange

Drinks

Sparkling water 750ml 6.0
Still water 750ml 6.0
Ginger beer 5.0
V Can 200ml 4.5

Iced Teas

Peach and Black tea 5.0
Mango and Green tea 5.0

Sanpellegrino sparkling beverages

Limonata (Lemon) 5.0
Aranciata Rossa (Blood Orange) 5.0
Pompelmo (Grapefruit) 5.0
Aranciata (Orange) 5.0
Melograno (Pomegranate & Orange) 5.0

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

Coffee

	Sm	Lg
Long Black	4	
Americano	4	
Vienna	4.5	
Flat White	4.5	5.5
Latte	4.5	5.5
Cappuccino	4.5	5.5
Chai Latte	4.5	5.5
Mochaccino	5	6
Hot Chocolate	5	6
Soya milk	+50c	
Decaf	+50c	



Open 7 Days from 5pm
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