

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

Rocket Salad (df) (vg) 10

Rocket, pear, hazel nuts and pecorino romano with a balsamic glaze

Vegetables of the Day 10

Waitstaff will advise you

Thick Cut 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 Pecorino Romano, 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) 34

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.

200-gram Beef Eye Fillet (gfr) (dfr) 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*

Pork Belly (gf) (dfr) 38.50

Served with a chunky cannaleni bean, tomato & red capsicum purée. Finished with pickled red onion & edible flowers

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 & finished with ganache, cocoa dulce de leche, & chocolate gelato **14**

Vanilla Bean Pannacotta (gfr)

With poached pears, broken waffle cone and raspberry cream **14**

Trio of Ice Cream

Speculoos, & Rum & Raisin gelato and Raspberry 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**