

Snacks and Starters

Pane Aaglio (for two) Garlic Bread	\$7.50
Bruschetta Al Pomodoro (for one) Tomato, Basil Pesto, Feta and Olive Oil on Toasted Bread	\$5.00
Olive e Feta (<i>gf*</i>) Mixture of Olives with Feta	\$8.00
Formaggi (<i>gfr*</i>) Your choice of, Black Jack Mature Cheddar and/or Kapiti Kahaurangi Blue Cheese, served with Quince Paste and Crackers	\$14.50

Light Meals

B.L.A.T Bacon, Lettuce, Avocado and Tomato served on Toasted Focaccia and drizzled with Sopranos Balsamic Dressing	\$9.50
Soprano Grill Bacon, Chorizo Sausage, Portobello Mushroom, Eggs (your way) Rocket and Feta Hash served with Toasted Focaccia	\$19.50
Calamari Fritti (<i>gfr*</i>) Deep Fried Calamari pieces served on a bed of Mesclun, Cherry Tomatoes and Parmesan, served with Lemon wedges and Aioli	\$20.90
Insalata Di Pollo Salad of Mesclun, Tomatoes, Red Onion, Red Peppers, Feta and Marinated Chicken Pieces drizzled with a Tonnato Mayo	\$21.50
Funghi (<i>vr</i>) Creamy Garlic Mushrooms with Bacon on Garlic Bread	\$12.00
Risotto Al Pollo (<i>gf*</i>) (<i>vr</i>) Cooked with Chicken, Onions, Garlic, Rosemary, Lemon and Fresh Tomato with Butter and Parmesan	Entrée \$14.50 Main \$19.50
Pappardelle Alla Bolognese Traditional Beef and Pork Mince Bolognese in Napoli Sauce with Parmesan Cheese	Entrée \$14.50 Main \$19.50
Spaghetti Alla Puttanesca (<i>v</i>) Napoli Sauce, White Wine, Garlic, Chilli, Capers, Olives, Onions and Oregano	Entrée \$13.90 Main \$18.90
Spaghetti Alla Cabonara Traditional Italian dish with Bacon, Egg, Parmesan and dash of Cream	Entrée \$14.50 Main \$19.50

gf = Gluten Free gfr = Gluten Free on Request v = Vegetarian vr = Vegetarian on Request

**Whilst every care is made to make your dish "Gluten Free" please be aware we do not operate in a Gluten Free environment*

Secondi (Main Course)

	Market Price
Pesce Del Giorno (<i>gfr*</i>) Fresh Catch of the Day – please see your waitstaff	
La Bistecca (<i>gf*</i>) Grilled Rib-eye Steak on the Bone with a Port and Beef Jus and a Portobello Mushroom Served on Creamy Garlic Mashed Potato	\$33.90
Pollo alla Cacciatore (<i>gf*</i>) Traditional Italian Hunter Style Chicken Casserole, Tomato based with Onions, Garlic, Chilli, Olives and Basil served with a Creamy Polenta	\$30.50

Contorni (Side Dishes)

Insalata Verde Mixed Green Salad	\$6.50
Verdure Cotte Fresh Vegetables of the Day – please see your waitstaff	\$6.50
Patatine Fritte Shoestring Fries served with Tomato sauce and Aioli	\$6.50

I Dolci (Dessert)

Tiramisu Classic Italian Espresso and Mascarpone Cheesecake	\$12.00
Torta Al Cioccolato (<i>gf*</i>) Flourless Chocolate Cake with Chocolate Sauce, Berry Coulis, Ice-Cream and Cream	\$12.00
Profiteroles Filled with Custard and served with Chocolate Sauce, Berry Compote and Cream	\$12.00
Sorbetto (<i>gf*</i>) Sorbet with Poached Fruit, Berry Compote and Whipped Cream	\$12.00
Affogato Vanilla Bean Gelato, Espresso Coffee and a Liqueur Shot of your choice (Recommended Liqueurs, Kahlua, Amaretto or Drambuie)	\$14.00

Sweet Treats

Tartifi Di Cicccolato – Chocolate truffle	\$3.50
Biscotti	\$2.50

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