

**Pane (Bread)**

<b>Pane All Aaglio</b> (for two) Garlic Bread	<b>7.50</b>
<b>Bruschetta Al Pomodoro</b> (for two) Tomato, Basil and Cashew Nut Pesto, Feta and Olive Oil on Toasted Bread	<b>10.00</b>
<b>Olive e Feta</b> (gf) Mixture of Olives with Feta and Olive Oil	<b>8.00</b>

**I Primi (First Course)**

<b>Zuppa del Giorno</b> Fresh Soup of the Day with Toasted Bread and Butter	<b>12.00</b>
<b>Agnello Alla Napóletana</b> (gf) Lamb Fillet with a Salsa Rossa served over Creamy Parmesan Polenta	<b>15.50</b>
<b>Calamari Fritti</b> Deep Fried Calamari with Aioli, Mesculan and Lemon Wedges	<b>13.90</b>
<b>Cozze Alla Soprano</b> (gf) Sautéed Mussels in a Creamy White Wine, Garlic and Sweet Chilli Sauce	½ doz / 1 doz <b>12.00 / 20.00</b>

**La Pasta (Pasta Dishes)**

**Entrée/ Main**

<b>Penne Al Pollo</b> (vr) Creamy Chicken, Red Peppers, Mushrooms, Onions, Garlic and Parmesan Cheese	<b>14.50 / 19.50</b>
<b>Pappardelle Alla Bolognese</b> Traditional Beef and Pork Mince Bolognese in Napoli Sauce with Parmesan Cheese	<b>14.50 / 19.50</b>
<b>Spaghetti Alla Marinara</b> (vr) With Selection of Seafood, Napoli Sauce, White Wine, Garlic, Chilli, Capers, Olives, Onions and Oregano	<b>14.50 / 19.50</b>
<b>Cannelloni Vegetariani</b> (v) Ricotta, Cottage Cheese and Spinach in a Creamy Tomato Sauce with Parmesan Cheese	<b>13.90 / 18.50</b>
<b>Risotto Al Pollo</b> (gf) (vr) Cooked with Chicken, Onions, Garlic, Rosemary, Lemon and Fresh Tomato with Butter and Parmesan Cheese	<b>14.50 / 19.50</b>

## I Secondi (Main Course)

<b>Pesce Del Giorno</b> (gfr) Fresh Catch of the Day	<b>Market Price</b>
<b>Scaloppine Di Maiale</b> (gfr) Pan fried Pork, Creamy Marsala and Mushroom Sauce served with Roast Tuscan Potatoes	<b>31.90</b>
<b>La Bistecca</b> (gf) Grilled Rib-eye Steak on the Bone with a Port and Beef Jus and Portobello Mushroom, served on Creamy Garlic Mashed Potato	<b>33.90</b>
<b>Pollo alla Cacciatore</b> (gf) Traditional Italian Hunter Style Chicken Casserole, Tomato based with Onions, Garlic, Chilli, Olives and Basil served with a Creamy Polenta	<b>30.50</b>
<b>Stinco D'agnello alla Milanese</b> Braised Lamb Shank cooked in Tomatoes, Vegetables, White Wine And Stock served over Risotto Milanese	<b>1 Shank- 28.50</b> <b>2 Shank- 31.50</b>

## Contorni (Side Dishes)

<b>Insalata Verde</b> Mixed Green Salad	<b>6.50</b>
<b>Verdure Cotte Miste</b> Fresh Vegetables of the Day	<b>6.50</b>
<b>Patatine Fritte</b> Shoestring Fries	<b>6.50</b>
<b>Patate Arristo</b> Roast Tuscan Potatoes	<b>6.50</b>

gf – gluten free      gfr – gluten free on request      v – vegetarian      vr – vegetarian on request

*We cater to most dietary requirements, please ask our wait staff*

*Buon Appetito*

**Open 7 Days from 5pm**  
**Soprano Italian Caffe – 360 Jackson Street, Petone, Lower Hutt – Tel 568 9557**  
**Fully Licensed – BYO available Mon – Thurs (Bottled Wine Only)**

**Strictly One Account per Table**

[www.sopranocaffe.co.nz](http://www.sopranocaffe.co.nz)