

Soprano

Italian Caffè

Pane (Bread)

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| Pane Aglio (for two) Garlic Bread | 5.50 |
| Bruschetta Al Pomodoro (for two) Tomato, Basil Pesto, Feta and Olive Oil on Toasted Bread | 7.50 |
| Pane Misto (for four) Selection of Fresh and Toasted Breads with Assorted Dips | 10.50 |
| Olive e Feta (gluten free) Mixture of Olives with Feta and Olive Oil | 6.50 |

II Primi (First Course)

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| Antipasto Misto (for two) A Selection of Mediterranean Delicacies with Bread | 26.00 | | | | | | |
| Zuppa Del Giorno Fresh Soup of the Day with Toasted Bread and Butter | 11.00 | | | | | | |
| Agnello (gluten free) Grilled Lamb Fillet with a Spicy Salsa Rossa served on Creamy Polenta | 13.90 | | | | | | |
| Calamari Fritti Deep Fried Calamari with Salad and Lemon | 13.00 | | | | | | |
| Cozze Alla Soprano (gluten free) Sautéed Mussels in a Creamy White Wine, Garlic and Sweet Chilli Sauce | <table style="margin: 0; border: none;"> <tr> <td style="padding-right: 10px;"><small>½ doz</small></td> <td style="padding-right: 10px;">/</td> <td><small>1 doz</small></td> </tr> <tr> <td>10.00</td> <td>/</td> <td>20.00</td> </tr> </table> | <small>½ doz</small> | / | <small>1 doz</small> | 10.00 | / | 20.00 |
| <small>½ doz</small> | / | <small>1 doz</small> | | | | | |
| 10.00 | / | 20.00 | | | | | |

La Pasta (Pasta Dishes)

Entree / Main

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| Gnocchi Potato Gnocchi cooked in a Napoli Sauce with Bocconcini, Basil, Garlic, Onions and Parmesan Cheese | 12.50 / 17.90 |
| Penne Con Pollo Creamy Chicken, Red Peppers, Mushrooms, Onions, Garlic and Parmesan Cheese | 13.50 / 18.90 |
| Fettuccine alla Soprano Fettuccine cooked in a Creamy Blue Cheese Sauce with Chorizo Sausage, Onions, Garlic and Parmesan Cheese | 13.50 / 18.90 |
| Spaghetti Marinara With Selection of Seafood, Napoli Sauce, White Wine, Garlic, Chilli, Capers, Olives, Onions, Oregano and Olive Oil | 13.50 / 18.90 |
| Vegetarian Cannelloni Ricotta, Cottage Cheese and Spinach in a Creamy Tomato Sauce with Parmesan Cheese | 12.50 / 17.90 |
| Risotto Con Pollo (gluten free) Cooked with Chicken, Onions, Garlic, Rosemary, Lemon and Fresh Tomato with Butter, Parmesan Cheese and Extra Virgin Olive Oil | 13.50 / 18.90 |

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

I Secondi (Main Course)

| Pesce Del Giorno | Market Price |
|--|---------------------|
| Fresh Catch of the Day | |
| Scaloppine Di Maiale Pan fried Pork, Creamy Marsala and Mushroom Sauce served with Sage & Butter Baby Gourmet Potatoes | 29.50 |
| La Bistecca (gluten free) Grilled Rib-eye Steak on the Bone with a Port and Beef Jus and a Portobello Mushroom, served on Creamy Garlic Mashed Potato with Greens | 29.90 |
| Pollo alla Cacciatore (gluten free) Traditional Italian Hunter Style Chicken Casserole, Tomato based with Onions, Garlic, Chilli, Olives and Basil served with a Creamy Garlic Mashed Potato | 27.50 |
| Saltimbocca alla Romana (gluten free) Veal Escalopes with Prosciutto and Sage Cooked in Butter and White Wine, served with Fresh Greens and an Onion, Mozzarella and Parmesan Potato Bake | 29.90 |
| Filetto Di Cervo Grilled Venison with an Orange Port Sauce, Kumara Mash and Greens | 32.50 |

Contorni (Side Dishes)

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| Insalata Verde Mixed Green Salad | 5.50 |
| Verdure Cotte Fresh Vegetables of the Day | 5.50 |
| Patatine Fritte Shoestring Fries | 5.50 |

Buon Appetito

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

Strictly One Account per Table

www.sopranocaffe.co.nz