

I Primi (First Course)

Pane (df)	4.00
<i>House baked focaccia bread (fresh or toasted) Butter Or olive oil & balsamic. Add 50c</i>	
Olives (gf) (df)	5.50
Garlic Bread	6.50
Zuppa	8.00
<i>Soup of the day</i>	
Bruschetta al Pomodoro (for two) (vr*)	14.00
<i>Tomato, feta and basil pesto on toasted bread with olive oil</i>	
Pate di Pollo (gfr)	14.00
<i>Chicken liver pate, beetroot relish and our freshly baked focaccia bread</i>	
Calamari Fritti	14.00
<i>Deep fried calamari rings with smoked yoghurt aioli, and lemon wedges</i>	
Cozze al Soprano (gf)	1/2 dozen 13.00
<i>Sautéed mussels in a creamy white wine, garlic and sweet chilli sauce</i>	
Antipasto (for two)	30.00
<i>A selection of Italian meats and delicacies served with bread and olive oil</i>	

La Pasta (Pasta Dishes)

Entrée /Main

Penne al Pollo (vr*)	15.90 /21.90
<i>Chicken, capsicum, mushrooms, onions, garlic in a creamy white wine sauce with Parmesan</i>	
Spaghetti Con Polpette	16.90 /21.90
<i>Beef and pork mince meatballs with herbs and spices in a tomato sauce with Parmesan</i>	
Cannelloni Ricotta e Spinach (v*)	15.20 /20.50
<i>Ricotta, cottage cheese and spinach in a creamy Napoli sauce with mozzarella & Parmesan</i>	
Linguine al Ragu Bolognese	15.90 /21.90
<i>Traditional Italian beef and pork mince ragu in a Napoli sauce with Parmesan & olive oil</i>	
Risotto al Pollo (vr*) (gf) (dfr)	15.90 /21.90
<i>Chicken, onions, garlic, lemon and fresh tomato finished with butter, Parmesan & olive oil</i>	

Gnocchi Di Patate (vr*) 15.90 /21.90
Bacon, spinach, onions, garlic and peas in a creamy mustard & wine sauce with Parmesan

Spaghetti alla Marinara (vr*) (df) 16.90 /22.90
Seafood, Napoli sauce, white wine, garlic, chilli, capers, onions, and olives drizzled with olive oil

Pappardelle ai Funghi (v*) 15.60 /21.50
Trio of mushrooms in a creamy garlic and white wine sauce finished with truffle oil & Parmesan

I Secondi (Main Course)

Pesce del Giorno (gf) (dfr) Market Price
Fresh fish of the day (Wait staff will advise you)

Scaloppine di Maiale (gf) 33.50
Pork fillet cooked in a creamy, Marsala, lemon and mushroom sauce served with roasted Tuscan potatoes and a carrot puree

La Bistecca (gfr) (dfr)
300-gram Sirloin steak 33.90
200-gram Angus Pure eye fillet 39.90
Served with beer battered fries and your choice of sauce
Sauces: mushroom sauce or pepper sauce or compound garlic butter

Stinco D'Agnello 28.90
Braised lamb shank slow cooked in a vegetable Ragout served with garlic-mashed potatoes, olives and gremolata

Pollo Ruspante (gf) 32.90
Free range skin-on chicken breast with blue cheese sauce, parsnip crisps and served with a walnut, mint and pear risotto

Contorni (Side Dishes)

Insalata Verde (df) (v) 6.50
Mesclun, red peppers, red onion, tomato with Soprano balsamic vinaigrette

Verdure Cotte Miste (df) (v) 6.50
A selection of freshly sautéed vegetables

Patatine Fritte (dfr) 6.50
Shoestring fries with smoked yoghurt aioli and tomato sauce

Patate Arrosto (gfr) (dfr)

6.50

Roast Tuscan potatoes with garlic, lemon, fennel and butter

Dolce (Dessert)

We have a range of desserts available- if you wish to look at our dessert menu
Please just ask one of our friendly team

Allergies (please 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

Also we can cater to most allergies and dietary requirements, so please advise us if you do have any allergies.