

Breads/Sides

Garlic Bread (v)	6
Bruschetta al Pomodoro (v)	12
Toasted bread topped with basil, tomato, feta, oregano, parsley and olive oil.	
Mushrooms on Garlic bread (v)	12
Shoestring fries (gf) (v)	5
Roasted potatoes (gf) (v)	5
Sautéed Vegetables (gf) (v)	5
Green Salad (gf) (v)	6
Mesclun, red peppers, tomato and red onion with balsamic vinaigrette	
Zuppa di Pomodoro (vr*) (gf) (dfr)	10
Tomato soup with bacon and basil pesto	

Cheese

Aged Cheddar 3 yr old (NZ)	12
A Hard cheese served with dried apricots, pistachio nuts and crackers	
Gorgonzola (Italy)	12
A rich blue cheese served with pear, walnuts and crackers	

Pasta

Penne Pollo (vr*)	19
Chicken, red pepper, mushrooms, onions, garlic in a creamy white wine sauce & Parmesan	
Fettuccine Amatriciana (vr*) (dfr)	18
Bacon, onion, chilli, Napoli Sauce & Parmesan	
Fettuccine Bolognese	18
Italian beef and pork mince ragu, Napoli sauce & Parmesan	
Penne Pancetta (vr*)	19
Bacon, onions, garlic, peas, and spinach In a creamy mustard sauce	
Spaghetti Marinara (vr) (df)	20
shrimp, mussels octopus & squid in a tomato sauce with white wine, garlic, onions, chilli, capers, red peppers and olives.	
Spaghetti Salmon (vr)	20
Smoked salmon, capers, onions and rocket In a creamy lemon sauce	
Spaghetti alla Puttanesca (vr*)	17
Olives, garlic, onions, capers, chilli, anchovies and oregano in a tomato sauce & Parmesan	

Risotto

Risotto Boscaiola (vr*) (gf)	19
Bacon, onions, garlic and mushrooms finished with cream, butter and parmesan.	
Risotto al Pollo (vr*) (gf) (dfr)	18
Chicken, onions, garlic, tomato, lemon finished with butter, parmesan & olive oil.	
Risotto Pescatore (vr*) (gf) (dfr)	20
shrimp, mussels, squid, octopus Napoli sauce, white wine, garlic, onions, chilli, capers, red peppers and olives.	

Gnocchi

Gnocchi al Pomodoro (v*)	17
Potato gnocchi cooked in a tomato sauce with basil Pesto, mozzarella and a drizzle of olive oil.	
Gnocchi al Pollo (vr*)	19
Potato gnocchi cooked in a creamy blue cheese sauce with chicken, spinach, garlic and onions	

(Please advise us of any dietary requirement or 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 cheese contains rennet

Desserts

Torta al Cioccolato (gf) 10

Flourless chocolate cake with chocolate sauce, berry coulis and whipped cream

Panna cotta 10

Vanilla bean panna cotta, salted caramel sauce, tuile basket with seasonal fruit & chantilly cream

Apple Crumble 10

Poached Apples with cinnamon & a rolled oat, coconut crumble topping

Tartufi di Cioccolato 3.5

Hand made Dark chocolate and liqueur truffle

Biscotti 2.5

Pistachio nut and orange

Ice Cream or Sorbet (per scoop) 2.0

Drinks

Tea 4

Coffee

	Sm	Lg
Long Black	4	
Americano	4	
Vienna	4	
Flat White	4.5	5
Latte	4.5	5
Cappuccino	4.5	5
Chai Latte	4.5	5
Mochaccino	4.5	5
Hot Chocolate	4.5	5
Soya milk	+50c	
Decafe	+50c	

Iced Teas

Peach and Black tea	4.5
Raspberry and Black tea	4.5
Mango and Green tea	4.5

Sanpellegrino sparkling beverages

Limonata (lemon)	4.5
Aranciata Rossa (blood orange)	4.5
Pompelmo (Grapefruit)	4.5

Ginger beer	4.5
V Can 200ml	4.0

Soprano

Italian Caffè

Takeaways

Open 7 Days from 5pm

360 Jackson Street, Petone

Tel 568 9557

www.sopranocaffe.co.nz