

SOPRANO'S

S O U T H S E A

DAY MENU

A WARM WELCOME TO SOPRANO'S RESTAURANT

Our independent, family-run restaurant has been bringing fresh, tasty, Italian-inspired food to Southsea since 1999.

If you have any food allergies and intolerances, please speak to our staff before you order and a full breakdown of each dish's allergen ingredients can be provided on request.

While every effort is made to minimise risk, our tiny kitchen handles all ingredients, so we can't guarantee the absence of allergens in our menu items.

We add an optional 10% service charge to tables of 6 and above

v = Vegetarian ve = Vegan 🌶️ = Spicy

COLD DRINKS

WINE see wine list on table

BEER + CIDER

Peroni draught beer	pint 5.75 half 2.90
Bottled Beers (alcohol free & gluten free available)	4.50
Large Bottled Cider	5.00

SPIRITS

25ml Spirits	5.00 with mixer 5.50
50ml Spirits with mixer	7.50 with mixer 8.00
Gin see specials board for Gin Menu	
Aperol or Limoncello Spritz	7.50
Jugs of Pimm's with fresh fruit & mint (Summer Only)	jug 16.00 glass 5.50

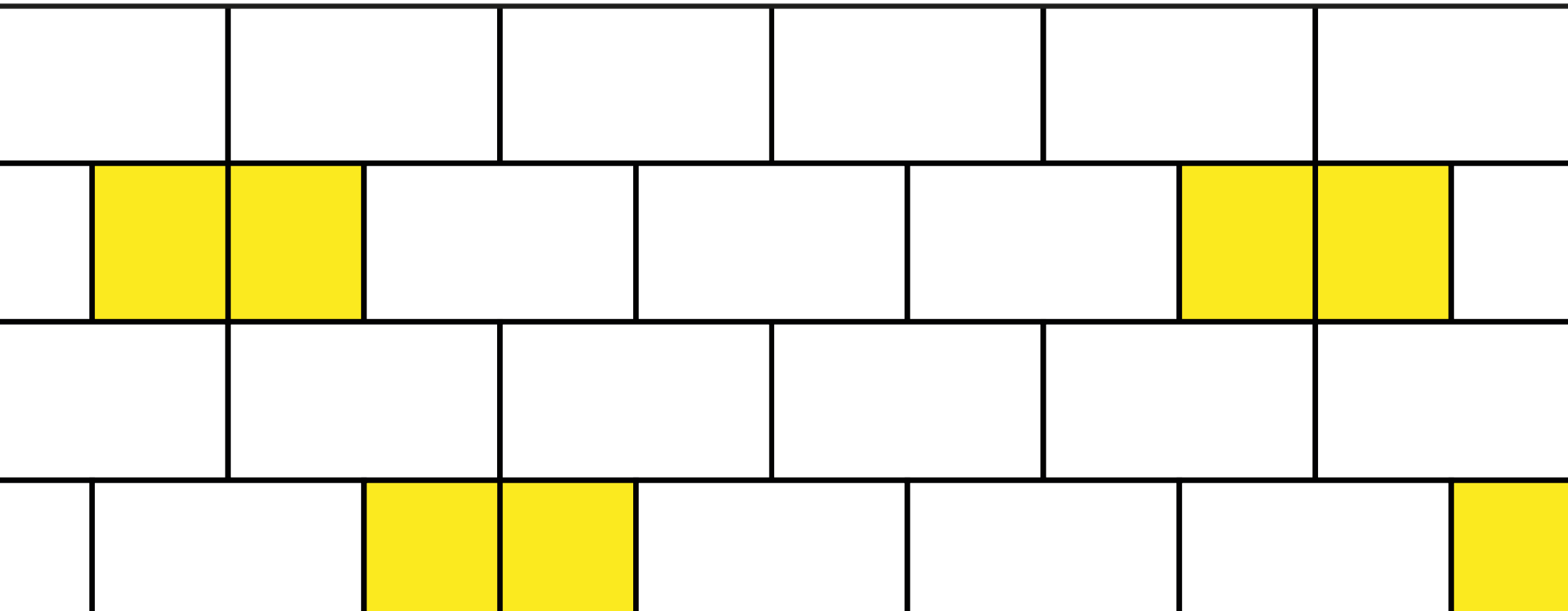
SOFT DRINKS

Soft Fizzy Drinks lemonade, cola, diet cola, or elderflower & soda	pint 4.00 half 2.50
Coca Cola Icon Glass Bottle	3.00
San Pellegrino limonata, blood orange or pomegranate	2.75
Juice orange, cranberry, pineapple or apple	pint 4.00 half 2.50
Mineral Water sparkling or still	750ml 4.00 330ml 2.00
Cordial with Soda or Water lime, blackcurrant, orange	1.50
Iced Tea lemon	2.50

HOT DRINKS

all coffees can be made skinny / decaf / dairy free

	reg	large
Americano	2.50	3.25
Cappuccino	3.00	3.75
Caffè Latte	3.00	3.75
Flat White (one size)	3.25	
Mocha topped with whipped cream	3.25	4.00
Liqueur Coffee with tia maria, brandy, amaretto, baileys or irish whiskey		7.00
Espresso freshly ground espresso served short & strong with a distinctive crema halo	2.50	
Doppio double espresso	3.25	
Macchiato topped with a dash of frothy milk	2.75	
Con Panna espresso topped with whipped cream	2.75	
Corretto espresso 'corrected' with a shot of liqueur	5.50	
<i>Extra shot of espresso</i>		0.75
Teas regular, mint, green, fruit, etc.	2.50	3.25
Hot Chocolate optionally topped with whipped cream		3.50



WHILE YOU WAIT

Warm sourdough & ciabatta bread with butter, balsamic glaze & basil oil ve	5.00
Soprano's marinated mixed olives ve	3.50
Garlic pizza bread with a little tomato sauce <i>(add cheese for 1.00)</i> v	5.00
Pesto Bread with sun-dried tomato, topped with melted mozzarella v	8.00

STARTERS

Insalata Tricolore avocado, sliced mozzarella, tomato & basil dressing v <i>add parma ham 1.50, or smoked salmon 2.00</i>	6.00
Tomato Bruschetta toasted ciabatta topped with fresh tomatoes mixed with olive oil & fresh basil, rocket garnish ve	6.00
Goat's Cheese Bruschetta toasted ciabatta topped with tomato, pesto, sweet balsamic & creamy goat's cheese, mixed leaf garnish v	7.00
Garlic Mushrooms in a creamy sauce over ciabatta with salad garnish v	6.50
Trio of Bruschetta toasted ciabatta topped with 'nduja and sweet drop peppers, diced tomato & pesto & baked dolcelatte blue cheese with grapes & honey 🍯	9.00
Antipasto cured meats, marinated artichokes & olives, ciabatta, balsamic & olive oil, sweet drop peppers, rocket & parmesan	8.50
Grilled Sardines in garlic & citrus oil with salad garnish & warm bread	7.50
Glazed Tiger Prawns marinated in garlic & chilli with aioli dip & salad garnish 🍯	8.00
Fresh Steamed Mussels with wedges of baked ciabatta, in choice of 2 sauces: <i>White Wine</i> garlic, cream & parsley <i>Spicy Tomato</i> pepper & chilli 🍯	small / large 9.00 14.00

SHARERS

Mezze Platter chargrilled mediterranean vegetables, new potatoes sautéed with sun-dried tomatoes, marinated artichokes & olives, halloumi fries, hummus/pesto, feta, mixed salad & warm sourdough & ciabatta v	16.50
<i>add milano salami, napoli salami & parma ham 3.00</i>	

PIZZAS fresh dough made daily, 10-inch base

Margherita tomato & mozzarella v	9.00
Americana pepperoni, red onion, mixed peppers, jalapeños & mozzarella 🍯 <i>ask for 'Americana Hot' for extra red chillies!</i> 🍯 1.00	12.00
Pollo Cajun cajun chicken, sweet chilli, sweet drop peppers, spring onion & mozzarella 🍯	12.00
Soprano's Speciali napoli salami, red onions, pepperoni, bolognese, fresh basil, olives, parmesan & mozzarella	12.50
'Nduja buckwell's spicy sausage, 'nduja salami paste, honey, red onions, spinach & mozzarella 🍯	12.50
Caramellata goat's cheese, caramelised red onion, olives, pine nuts & mozzarella v	12.00
Halloumi mixed olives, mushrooms, sun-dried tomato, mozzarella & halloumi with fresh rocket, parmesan & balsamic glaze v	12.00
Vegan Greco hummus, jalapeños, spinach, artichokes & vegan mozzarella 🍯 ve	11.00
Calzone folded over pizza pie served with mixed leaf salad, in 2 varieties: <i>Meat</i> buckwells sausage, chicken, fresh green pesto & mozzarella <i>add red chilli & jalapeños</i> 🍯 1.00 <i>Veggie</i> goat's cheese, pesto, jalapeños, sweet drop peppers & mozzarella 🍯 v	12.50 12.50

extra toppings: mozzarella, chilli, olives, jalapeños, mushroom, parma ham, buckwell's ham, salami, pepperoni, 'nduja, spicy sausage, hummus 1.00

SIDES

Chips & aioli dip v	4.00
New Potatoes in garlic butter v	4.00
Tomato & Red Onion Salad ve	4.00
Mixed Leaf Salad with tomato, peppers, red onion & olives ve	5.00
Rocket & Parmesan Salad v	4.50
Dips hummus, basil pesto or aioli v	1.50
Extra Bread ciabatta or sourdough ve	2.00

TOASTED CIABATTA SANDWICHES & BRUNCH

Chicken Ciabatta with sun-dried tomatoes, red onion, fresh rocket & aioli, served with mixed salad & olives	8.50
Chargrilled Rump Steak Ciabatta with fried onions, mushrooms & tomato, served with mixed salad & olives	10.00
Grilled Goat's Cheese & Mediterranean Veg Ciabatta with fresh pesto & mozzarella, served with mixed salad & olives v <i>extra fillings: mozzarella, halloumi, chorizo, crispy parma ham, salami, avocado 1.50</i>	8.00
Smoked Salmon & Scrambled Eggs with toasted ciabatta	7.50
Omelette with mixed salad & toasted ciabatta <i>choose 2 fillings:</i> cheese, chilli, feta, goat's cheese, ham, mushrooms, red onion, parmesan, peppers, spinach, tomato, potato	7.50

SALADS

Chargrill chargrilled chicken, sliced avocado, pine nuts, red onion & mixed leaf salad, topped with crispy noodles & soprano's balsamic reduction <i>with extra crispy parma ham 1.50</i>	11.50
Insalata 'Belle' vegan version of chargrill with sautéed potatoes & marinated artichokes ve	11.00
Goat's Cheese avocado tossed with pesto, tomato, olives, red onion, peppers, rocket, balsamic & mixed leaf salad topped with slices of goat's cheese v <i>with extra crispy parma ham 1.50</i>	11.50
Spicy Chorizo tossed with feta, new potatoes, chilli & red pepper, served on a mixed leaf, cherry tomato & red onion salad with citrus dressing 🍯	11.50
Rump Steak chargrilled tenderised rump steak, sweet drop peppers, cherry tomatoes, croutons, mixed leaf salad, dolcelatte blue cheese dressing & parmesan 🍯	13.00

PASTA gluten free penne pasta available

Spaghetti ai Frutti di Mare juicy prawns, fresh mussels & crab meat in a tomato, chilli & coriander sauce 🍯	13.50
Penne al Salmone smoked salmon, olives & red onion in a creamy tomato sauce	12.50
Tagliatelle 'Nduja e Pollo chunky chicken & spicy 'nduja salami paste in a tangy tomato mushroom, red onion & spinach sauce finished with a parmesan crust 🍯	12.00
Penne con Pollo e Parma chicken, parma ham & mushrooms in a creamy spring onion & parmesan sauce	12.00
Spaghetti alla Bolognese traditional slowed cooked beef ragu	11.00
Tagliatelle alla Carbonara classic pancetta, parmesan & egg	11.00
Tagliatelle all'Azzurro creamy dolcelatte blue cheese sauce with cherry tomatoes, roasted sweet peppers, spinach, red onion & basil v <i>add chunky chicken 2.00</i>	11.00
Penne alla Diavola peppers, onions, mushrooms & courgettes in a creamy tomato spicy cajun sauce 🍯 v <i>add chunky chicken 2.00</i>	11.00
Penne all'Arrabbiata mushrooms, peppers, red chillies & red onion in a spicy tomato sauce 🍯 v or ve <i>add pancetta 1.50</i>	11.00
Spaghetti alla Puttanesca olives, capers, chillies, cherry tomatoes & basil in a light tomato sauce 🍯 v or ve <i>add anchovies or tuna 1.50</i>	10.00

AL FORNO baked pastas

Lasagne layers of pasta, béchamel sauce & bolognese beef topped with parmesan & mozzarella, served with mixed leaf salad	12.00
Baked Cannelloni pasta rolls stuffed with garlic & thyme ricotta, mushrooms, shallots & spinach, topped with a parmesan crust, served with mixed leaf salad v	12.00

RISOTTOS made with arborio rice

Chicken creamy cheesy mascarpone sauce with chicken breast, spinach, red onion, mushrooms & pine nuts, topped with parmesan	12.00
Rosmarino red onion, olives, pine nuts & sun-dried tomatoes tossed in a rich plum tomato & fresh rosemary sauce v	11.00
Alla Pescatora fresh hake, king prawns & smoked salmon in a creamy white wine wine & dill sauce with mushrooms & tenderstem broccoli, topped with crispy capers	14.00

TWO COURSE LUNCH

Please see specials board for details of today's set menu