

S O U T H S E A

A WARM WELCOME TO SOPRANO'S RESTAURANT

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.

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

COLD DRINKS

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| Large Bottled Cider | 6.00 |
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Jugs of Pimm's with fresh fruit & mint (Summer Only) jug 18.00 | glass 6.00

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| Iced Tea | lemon | 3.00 |
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| Hot Chocolate optionally topped with whipped cream | 3.75 |
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WHILE YOU WAIT

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| Warm sourdough & ciabatta bread with butter, balsamic glaze & basil oil ✓ | 5.00 |
| Soprano's marinated mixed olives ve | 4.00 |
| Garlic pizza bread with a little tomato sauce <i>(add cheese for 1.00)</i> ✓ | 6.00 |
| Pesto Bread with sun-dried tomato, topped with melted mozzarella ✓ | 8.50 |

STARTERS

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| Insalata Tricolore avocado, mozzarella & tomato with balsamic glaze & basil oil ✓ <i>add parma ham 1.50, or smoked salmon 2.00</i> | 7.00 |
| Tomato Bruschetta toasted ciabatta topped with fresh tomatoes mixed with olive oil & fresh basil, rocket garnish ve | 7.00 |
| Goat's Cheese Bruschetta toasted ciabatta topped with tomato, pesto, sweet balsamic & creamy goat's cheese, mixed leaf garnish ✓ | 8.00 |
| Garlic Mushrooms in a creamy sauce over ciabatta with salad garnish ✓ | 7.50 |
| Trio of Bruschetta toasted ciabatta topped with 'nduja and sweet drop peppers, diced tomato & pesto & baked dolcelatte blue cheese with grapes & honey 🍷 | 10.00 |
| Antipasto cured meats, marinated artichokes & olives, ciabatta, balsamic & olive oil, sweet drop peppers, rocket & parmesan | 10.00 |
| Grilled Sardines in garlic & citrus oil with salad garnish & warm bread | 8.50 |
| Glazed Tiger Prawns marinated in garlic & chilli with aioli dip & salad garnish 🍷 | 9.00 |
| 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 9.50 15.00 |

SHARERS

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| 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 ✓ <i>add milano salami, napoli salami & parma ham 3.00</i> | 19.00 |
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PIZZAS *fresh dough made daily, 10-inch base*

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| Margherita tomato & mozzarella ✓ | 9.50 |
| Americana pepperoni, red onion, mixed peppers, jalapeños & mozzarella 🍷 <i>ask for 'Americana Hot' for extra red chillies!</i> 🍷 1.00 | 13.00 |
| Pollo Cajun cajun chicken, sweet chilli, sweet drop peppers, spring onion & mozzarella 🍷 | 13.00 |
| Soprano's Speciali napoli salami, red onions, pepperoni, bolognese, fresh basil, olives, parmesan & mozzarella | 13.50 |
| 'Nduja buckwell's spicy sausage, 'nduja salami paste, honey, red onions, spinach & mozzarella 🍷 | 13.50 |
| Caramellata goat's cheese, caramelised red onion, olives, pine nuts & mozzarella ✓ | 13.00 |
| Halloumi mixed olives, mushrooms, sun-dried tomato, mozzarella & halloumi with fresh rocket, parmesan & balsamic glaze ✓ | 13.00 |
| Vegan Greco hummus, jalapeños, spinach, artichokes & vegan mozzarella 🍷 ve | 13.00 |
| 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, cherry tomatoes & mozzarella 🍷 ✓ | 13.50 13.50 |

extra toppings: mozzarella, chilli, olives, jalapeños, mushroom, parma ham, buckwell's ham, salami, pepperoni, 'nduja, spicy sausage, hummus 2.00

SIDES

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| Chips & aioli dip ✓ | 4.50 |
| New Potatoes in garlic butter ✓ | 4.50 |
| Tomato & Red Onion Salad ✓ or ve | 5.00 |
| Mixed Leaf Salad with tomato, peppers, red onion & olives ✓ or ve | 5.50 |
| Rocket & Parmesan Salad ✓ | 5.00 |
| Dips hummus, basil pesto or aioli ✓ | 2.00 |
| Extra Bread ciabatta or sourdough ve | 2.50 |

DAY MENU

TOASTED CIABATTA SANDWICHES & BRUNCH

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| Chicken Ciabatta with sun-dried tomatoes, red onion, fresh rocket & aioli, served with mixed salad & olives | 9.50 |
| Chargrilled Rump Steak Ciabatta with fried onions, mushrooms & tomato, served with mixed salad & olives | 11.00 |
| Grilled Goat's Cheese & Mediterranean Veg Ciabatta with fresh pesto & mozzarella, served with mixed salad & olives ✓ <i>extra fillings: mozzarella, halloumi, chorizo, crispy parma ham, salami, avocado 1.50</i> | 9.00 |
| Smoked Salmon & Scrambled Eggs with toasted ciabatta | 8.50 |
| 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 | 8.50 |

SALADS

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| 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 2.00</i> | 12.50 |
| Insalata 'Belle' vegan version of chargrill with sautéed potatoes & marinated artichokes ✓ or ve | 12.00 |
| Goat's Cheese avocado tossed with pesto, tomato, olives, red onion, peppers, rocket, balsamic & mixed leaf salad topped with slices of goat's cheese ✓ <i>with extra crispy parma ham 2.00</i> | 12.50 |
| Spicy Chorizo tossed with feta, new potatoes, chilli & red pepper, served on a mixed leaf, cherry tomato & red onion salad with citrus dressing | 12.50 |
| Rump Steak chargrilled tenderised rump steak, sweet drop peppers, cherry tomatoes, croutons, mixed leaf salad, dolcelatte blue cheese dressing & parmesan | 14.00 |

PASTA *gluten free penne pasta available*

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| Spaghetti ai Frutti di Mare juicy prawns, fresh mussels & crab meat in a tomato, chilli & coriander sauce 🍷 | 14.50 |
| Penne al Salmone smoked salmon, olives & red onion in a creamy tomato sauce | 13.50 |
| Tagliatelle 'Nduja e Pollo chunky chicken & spicy 'nduja salami paste in a tangy tomato mushroom, red onion & spinach sauce finished with a parmesan crust 🍷 | 13.00 |
| Penne con Pollo e Parma chicken, parma ham & mushrooms in a creamy spring onion & parmesan sauce | 13.00 |
| Spaghetti alla Bolognese traditional slowed cooked beef ragu | 12.00 |
| Tagliatelle alla Carbonara classic pancetta, parmesan & egg | 12.00 |
| Tagliatelle all'Azzurro creamy dolcelatte blue cheese sauce with cherry tomatoes, roasted sweet peppers, spinach, red onion & basil ✓ <i>add chunky chicken 2.50</i> | 12.00 |
| Penne alla Diavola peppers, onions, mushrooms & courgettes in a creamy tomato spicy cajun sauce 🍷 ✓ <i>add chunky chicken 2.50</i> | 12.00 |
| Penne all'Arrabbiata mushrooms, peppers, red chillies & red onion in a spicy tomato sauce 🍷 ✓ or ve <i>add pancetta 2.00</i> | 12.00 |
| Spaghetti alla Puttanesca olives, capers, chillies, cherry tomatoes & basil in a light tomato sauce 🍷 ✓ or ve <i>add anchovies or tuna 2.00</i> | 12.00 |

AL FORNO *baked pastas*

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| Lasagne layers of pasta, bolognese beef & béchamel sauce topped with parmesan & mozzarella, served with mixed leaf salad | 13.00 |
| Baked Cannelloni pasta rolls stuffed with garlic & thyme ricotta, mushrooms, shallots & spinach, in tomato sauce, topped with parmesan crust, served with mixed salad ✓ | 13.00 |

RISOTTOS *made with arborio rice*

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| Chicken creamy cheesy mascarpone sauce with chicken breast, spinach, red onion, mushrooms & pine nuts, topped with parmesan | 13.00 |
| Rosmarino red onion, olives, pine nuts & sun-dried tomatoes tossed in a rich plum tomato & fresh rosemary sauce ✓ or ve | 12.00 |
| Alla Pescatora fresh hake, king prawns & smoked salmon in a creamy white wine wine & dill sauce with mushrooms & tenderstem broccoli, topped with crispy capers | 15.00 |

TWO COURSE LUNCH

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