



# SOPRANO'S

S O U T H S E A

## WHILE YOU WAIT

<b>Warm sourdough &amp; ciabatta bread</b> with butter, balsamic glaze & basil oil <b>v</b>	5.50
<b>Soprano's marinated mixed olives</b> <b>ve</b>	4.50
<b>Garlic pizza bread</b> with a little tomato sauce <i>(add cheese for 1.00)</i> <b>v</b>	6.50
<b>Pesto Bread</b> with sun-dried tomato, topped with melted mozzarella <b>v</b>	9.00

## STARTERS

<b>Insalata Tricolore</b> avocado, mozzarella & tomato with balsamic glaze & basil oil <b>v</b> <i>add parma ham 2.00, or smoked salmon 2.50</i>	7.50
<b>Tomato Bruschetta</b> toasted ciabatta topped with fresh tomatoes mixed with olive oil & fresh basil, rocket garnish <b>ve</b>	7.50
<b>Goat's Cheese Bruschetta</b> toasted ciabatta topped with tomato, pesto, sweet balsamic & creamy goat's cheese, mixed leaf garnish <b>v</b>	9.00
<b>Garlic Mushrooms</b> in a creamy sauce over ciabatta with salad garnish <b>v</b>	8.50
<b>Dolcelatte Blue Cheese Bruschetta</b> with caramelised onion, cherry tomatoes & honey, rocket garnish <b>v</b>	8.50
<b>Antipasto</b> cured meats, marinated artichokes & olives, ciabatta, balsamic & olive oil, sweet drop peppers, rocket & parmesan	10.00
<b>Grilled Sardines</b> in garlic & citrus oil with salad garnish & warm bread	9.00
<b>Glazed Tiger Prawns</b> marinated in garlic & chilli with salad garnish 🍴	9.50
<b>Fresh Steamed Mussels</b> 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 10.50 17.00

## SHARERS

<b>Mezze Platter</b> chargrilled mediterranean vegetables, new potatoes sautéed with sun-dried tomatoes, marinated artichokes & olives, halloumi fries, hummus/pesto, feta, mixed salad & warm sourdough & ciabatta <b>v</b>	20.00
<i>add milano salami &amp; parma ham 4.00</i>	
<b>Soprano's Sea Platter</b> grilled sardines, glazed tiger prawns, fresh mussels steamed in spicy tomato & pepper sauce, smoked salmon slices, served with salad & warm bread 🍴	29.50

## PIZZAS *fresh dough made daily, 10-inch base*

<b>Margherita</b> tomato & mozzarella <b>v</b>	10.00
<b>Americana</b> pepperoni, red onion, mixed peppers, jalapeños & mozzarella 🍴 <i>ask for 'Americana Hot' for extra red chillies! 🍴 1.00</i>	14.00
<b>Chorizo</b> chargrilled veg, goat's cheese & mozzarella, drizzled with hot honey	14.00
<b>Pollo Cajun</b> cajun chicken, pepperoni, sweet chilli, sweet drop peppers, spring onion & mozzarella 🍴	14.00
<b>Classica</b> parma ham, buffalo mozzarella & cherry tomatoes topped with rocket & parmesan, drizzled with basil pesto	14.00
<b>Soprano's Speciali</b> milano salami, red onions, pepperoni, bolognese, olives, parmesan & mozzarella	15.00
<b>'Nduja</b> buckwell's spicy sausage, 'nduja salami paste, honey, red onions, spinach & mozzarella 🍴	14.50
<b>Tonno</b> tuna, mixed olives, capers, chillies, anchovies & mozzarella 🍴	14.00
<b>Caramellata</b> goat's cheese, caramelised red onion, olives, pine nuts & mozzarella <b>v</b>	14.00
<b>Halloumi</b> mixed olives, mushrooms, sun-dried tomato, mozzarella & halloumi with fresh rocket, parmesan & balsamic glaze <b>v</b>	14.00
<b>Batigol</b> runny egg, fresh spinach, parma ham, parmesan & mozzarella <b>v</b>	14.00
<b>Vegan Greco</b> hummus, jalapeños, spinach, artichokes & vegan mozzarella 🍴 <b>ve</b>	14.00
<b>Calzone</b> 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 &amp; jalapeños 🍴 1.00</i> <i>Veggie</i> goat's cheese, pesto, jalapeños, cherry tomatoes & mozzarella 🍴 <b>v</b>	15.00

**extra toppings:**  
*mozzarella, chilli, olives, jalapeños, mushroom, sweet drop peppers 1.00*  
*cajun chicken, parma ham, buckwell's ham, salami, 'nduja, pepperoni, spicy sausage 2.00*

## EVENING MENU

### GRILLS

<b>Filetto con Salsa al Pepe</b> chargrilled 8oz fillet steak with a cracked black pepper, brandy, mushroom & cream sauce, roasted cherry tomatoes & tenderstem broccoli, served with choice of sautéed potatoes or chips	28.50
<b>Chicken Parmigiana</b> crispy chicken breast coated in breadcrumbs covered with a rich tomato sauce then grilled with mozzarella & parmesan, served with mixed salad & chips	19.50

### SALADS

<b>Chargrill</b> 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>	14.00
<b>Goat's Cheese</b> avocado tossed with pesto, tomato, olives, red onion, peppers, rocket, balsamic & mixed leaf salad topped with slices of goat's cheese <b>v</b> <i>with extra crispy parma ham 2.00</i>	14.00
<b>Spicy Chorizo</b> tossed with feta, new potatoes, chilli & red pepper, served on a mixed leaf, cherry tomato & red onion salad with citrus dressing	14.00
<b>Insalata di Pasta</b> fresh green basil pesto tossed with penne, mixed olives, plum tomato, red onion, rocket & feta, balsamic dressing <b>v</b> <i>with extra crispy parma ham 2.00, or with chargrilled chicken 2.50</i>	14.00
<b>Rump Steak</b> chargrilled tenderised rump steak, sweet drop peppers, cherry tomatoes, croutons, mixed leaf salad, dolcelatte blue cheese dressing & parmesan	16.00

### SIDES

<b>Chips &amp; Aioli Dip</b> <b>v</b>	5.50
<b>New Potatoes</b> in garlic butter <b>v</b>	5.50
<b>Tomato &amp; Red Onion Salad</b> <b>v</b>	5.50
<b>Mixed Leaf Salad</b> with tomato, peppers, red onion & olives <b>v or ve</b>	6.00
<b>Rocket &amp; Parmesan Salad</b> <b>v</b>	5.50
<b>Dips</b> hummus, basil pesto or aioli <b>v</b>	2.00
<b>Extra Portion of Bread</b> <b>v</b>	2.50

### PASTA *gluten free penne pasta available*

<b>Spaghetti ai Frutti di Mare</b> juicy prawns, fresh mussels & crab meat in a tomato, chilli & coriander sauce 🍴	16.00
<b>Penne al Salmone</b> smoked salmon, olives & red onion in a creamy tomato sauce	14.50
<b>Tagliatelle ai Gamberoni</b> succulent king prawns, tender courgettes, red onions & mushrooms, all enveloped in a rich & zesty creamy lemon & white wine sauce	15.00
<b>Tagliatelle 'Nduja e Pollo</b> chunky chicken & spicy 'nduja salami paste in a tangy tomato mushroom, red onion & spinach sauce finished with a parmesan crust 🍴	14.50
<b>Penne con Pollo e Parma</b> chicken, parma ham & mushrooms in a creamy spring onion & parmesan sauce	14.50
<b>Spaghetti alla Bolognese</b> traditional slowed cooked beef ragu	13.00
<b>Tagliatelle alla Carbonara</b> classic pancetta, parmesan & egg	13.00
<b>Tagliatelle all'Azzurro</b> creamy dolcelatte blue cheese sauce with cherry tomatoes, roasted sweet peppers, spinach, red onion & basil <b>v</b> <i>add chunky chicken 2.50</i>	13.00
<b>Penne alla Diavola</b> peppers, onions, mushrooms & courgettes in a creamy tomato spicy cajun sauce 🍴 <b>v</b> <i>add chunky chicken 2.50</i>	13.00
<b>Penne all'Arrabbiata</b> mushrooms, peppers, red chillies & red onion in a spicy tomato sauce 🍴 <b>v or ve</b> <i>add pancetta 2.50</i>	13.00
<b>Spaghetti alla Puttanesca</b> olives, capers, chillies, cherry tomatoes & basil in a light tomato sauce 🍴 <b>v or ve</b> <i>add anchovies or tuna 2.50</i>	13.00

### AL FORNO *baked pastas*

<b>Lasagne</b> layers of pasta, bolognese beef & béchamel sauce topped with parmesan & mozzarella, served with mixed leaf salad	14.50
<b>Baked Cannelloni</b> pasta rolls stuffed with garlic & thyme ricotta, mushrooms, shallots & spinach, in tomato sauce, topped with parmesan crust, served with mixed salad <b>v</b>	14.50

### RISOTTOS *made with arborio rice*

<b>Chicken</b> creamy cheesy mascarpone sauce with chicken breast, spinach, red onion, mushrooms & pine nuts, topped with parmesan	14.50
<b>Rosmarino</b> red onion, olives, pine nuts & sun-dried tomatoes tossed in a rich plum tomato & fresh rosemary sauce <b>v or ve</b>	13.00
<b>Alla Pescatora</b> fresh hake, king prawns & smoked salmon in a creamy white wine wine & dill sauce with mushrooms & tenderstem broccoli, topped with crispy capers	17.00