SOPRANO'S

SOUTHSEA

DAY MENU

A WARM WELCOME TO SOPRANO'S RESTAURANT

Our independent, family-run restaurant has been serving fresh, delicious Italian-inspired food in 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.

Although we take every care to minimise the risk of cross-contamination, all allergens are handled in our kitchen, so we cannot guarantee that any dish is completely allergen-free.

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

v = Vegetarian ***ve*** = Vegan = Spicy

WINE

See wine list on table

BEER + CIDER

Peroni draught beer	pint 7.00 | half 3.60
Bottled Beers	5.50
Large Bottled Cider Aspall, Berry & Cherry Old Mout	7.00
Zero Peroni	5.50
Zero Guinness	6.50

SPIRITS

25ml Spirits	6.00 | with mixer 7.00
50ml Spirits	9.00 | with mixer 10.00

Gin see specials board for gin menu

COCKTAILS & SPRITZ

Aperol Spritz	10.00
Limoncello Spritz	10.00
Hugo Spritz	10.00
Pimm's with fresh fruit & mint (Summer Only)	glass 8.00 | jug 22.00

SOFT DRINKS

Soft Fizzy Drinks lemonade, elderflower/lime/blackcurrant & soda	3.25
Coca Cola & Diet Coke Icon Glass Bottle	3.95
San Pellegrino limonata, blood orange or pomegranate	3.75
Juice orange | pineapple | apple	3.50
Peach Iced Tea	3.50
Mineral Water	750ml 6.00 | 330ml 3.25

HOT DRINKS *all coffees can be made skinny / decaf / dairy free*

	regular	large
Americano	3.25	4.00
Cappuccino	4.00	4.75
Caffè Latte	4.00	4.75
Flat White		4.25
Mocha topped with whipped cream		4.25
Liqueur Coffee		8.50
Espresso		3.25
Doppio double espresso		4.00
Macchiato		3.50
Con Panna		4.00
Corretto		6.50
Extra shot of espresso		0.75
Teas regular, mint, green, fruit, etc.		3.25
Hot Chocolate with whipped cream		4.25

SOPRANO'S
SOUTHSEA

WHILE YOU WAIT

Selection of bread with butter, balsamic glaze & basil oil ***v*** 6.00

Soprano's Marinated Mixed Olives ***ve*** 5.00

Garlic Pizza Bread with a little tomato sauce *(add cheese for 1.50)* ***ve*** 7.00

Pesto Bread with sun-dried tomato, topped with melted mozzarella ***v*** 9.50

STARTERS

Creamy Burrata with balsamic roasted cherry tomatoes & toasted pinenuts topped with fresh basil pesto, over rocket salad, served with warm bread ***v*** 11.50
add parma ham 2.50

Insalata Tricolore avocado, mozzarella & tomato with balsamic glaze & basil olive oil ***v*** 8.50
add parma ham 2.50, or smoked salmon 2.50

Tomato Bruschetta toasted focaccia topped with fresh tomatoes mixed with olive oil & fresh basil, rocket garnish ***ve*** 8.50

Goat's Cheese Bruschetta toasted ciabatta topped with tomato, pesto, sweet balsamic & creamy goat's cheese, mixed leaf garnish ***v*** 9.50

Garlic Mushrooms in a creamy sauce over ciabatta with salad garnish ***v*** 9.50

Nduja Bruschetta toasted focaccia topped with spicy, soft calabrian 'nduja, pepper drops & crumbled feta, rocket garnish 9.50

Antipasto cured meats, sun-dried tomatoes & olives, ciabatta, balsamic & olive oil, sweet drop peppers, rocket & parmesan 11.50

Grilled Sardines in garlic & citrus oil with salad garnish & warm bread 10.00

Glazed Tiger Prawns marinated in garlic, chilli & coriander with salad garnish 10.00

Fresh Steamed Mussels with wedges of baked ciabatta, in choice of 2 sauces:
White Wine garlic, cream & parsley
Spicy Tomato pepper & chilli small / large 11.50 / 18.50

SHARERS

Mezze Platter chargrilled mediterranean vegetables, new potatoes sautéed with sun-dried tomatoes, olives, halloumi fries, hummus/pesto, feta, mixed salad & warm sourdough & ciabatta ***v*** 22.00
add selected cured meats 4.50

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

Margherita tomato & mozzarella ***v*** 11.00

Americana pepperoni, red onion, mixed peppers, jalapeños & mozzarella 15.00
ask for 'Americana Hot' for extra red chillies! 1.00

Pollo Cajun cajun chicken, pepperoni, sweet chilli, sweet drop peppers, spring onion & mozzarella 15.50

Classica parma ham, buffalo mozzarella & cherry tomatoes topped with rocket & parmesan, drizzled with basil pesto 15.50

Soprano's Speciali napoli salami, red onions, pepperoni, bolognese, olives, parmesan, mozzarella & fresh basil 16.00

'Nduja e Burrata spicy 'nduja soft sausage, red onions & mozzarella, finished with a whole creamy burrata, hot honey & rocket 16.00

Caramellata goat's cheese, caramelised red onion, olives, pine nuts & mozzarella ***v*** 15.00

Halloumi mixed olives, mushrooms, sun-dried tomato, mozzarella & halloumi with fresh rocket, parmesan & balsamic glaze ***v*** 15.00

Vegan Greco hummus, jalapeños, spinach, olives & vegan mozzarella ***ve*** 15.00

Calzone folded over pizza pie served with mixed leaf salad, in 2 varieties:
Meat buckwell's spicy sausage, chicken, fresh green pesto & mozzarella 16.00
add red chilli & jalapeños 1.00
Veggie goat's cheese, pesto, jalapeños, cherry tomatoes & mozzarella ***v*** 16.00

extra toppings:
mozzarella, chilli, jalapenos, mushroom, sweet drop peppers 1.00
cajun chicken, parma ham, buckwell's ham, salami, 'nduja, pepperoni, spicy sausage 2.50

SIDES

Chips & Aioli ***v*** 6.00

New Potatoes in garlic butter ***v*** 6.00

Tomato & Red Onion Salad ***v*** 5.50

Mixed Leaf Salad with tomato, peppers, red onion & olives ***v*** 6.00

Rocket & Parmesan Salad ***v*** 6.00

Dips hummus | basil pesto | aioli ***v*** 2.00

Extra Portion of Bread ***v*** 3.00

TOASTED CIABATTA SANDWICHES & BRUNCH

Chicken Ciabatta local favourite, pan fried chicken with sun-dried tomatoes, red onion, fresh rocket & aioli, served with mixed salad & olives (add crispy parma ham for the win) 11.00

Chargrilled Rump Steak Ciabatta with fried onions, mushrooms & tomato, served with mixed salad & olives 13.00

Grilled Goat's Cheese & Mediterranean Veg Ciabatta with fresh pesto & mozzarella, served with mixed salad & olives ***v*** 10.00

Crispy Chicken Parmigiana Ciabatta our generous crispy breaded chicken fillet with rich tomato sauce, melted mozzarella & parmesan, layered with fresh rocket & a drizzle of basil pesto, served with mixed salad & olives 13.00
extra fillings: mozzarella, halloumi, chorizo, crispy parma ham, salami, avocado 2.50

Omelette with mixed salad & toasted ciabatta
choose 2 fillings: cheese, chilli, feta, goat's cheese, ham, mushrooms, red onion, parmesan, peppers, spinach, tomato, potato 11.00

SALADS

Chargrill chargrilled chicken, sliced avocado, pine nuts, red onion & mixed leaf salad, topped with crispy noodles & soprano's balsamic reduction 16.00
add extra crispy parma ham 2.50

Goat's Cheese tossed with avocado, pesto, tomato, olives, red onion, peppers, rocket, balsamic & mixed leaf salad topped with slices of goat's cheese ***v*** 16.00
add extra crispy parma ham 2.50

Rump Steak chargrilled rump steak, sweet drop peppers, cherry tomatoes, croutons, mixed leaf salad, dolcelatte blue cheese dressing & parmesan 17.50

Spicy Chorizo tossed with feta, new potatoes, chilli & sweet pepper, served on a mixed leaf, cherry tomato & red onion salad with citrus dressing 16.00

Insalata di Pasta fresh green basil pesto tossed with penne, mixed olives, plum tomato, red onion, rocket & feta, balsamic dressing ***v*** 16.00
add crispy parma ham 2.50, chargrilled chicken 3.00, chorizo 3.00

PASTA *gluten free penne pasta available*

Spaghetti ai Frutti di Mare juicy prawns, fresh mussels & crab meat in a tomato, chilli & coriander sauce 17.50

Penne al Salmone smoked salmon, olives & red onion in a creamy tomato sauce 15.50

Tagliatelle ai Gamberoni juicy king prawns, courgettes, red onion & mushrooms in a creamy lemon & white wine sauce 16.50

Tagliatelle 'Nduja e Salsiccia spicy sausage, red onion, peppers & cherry tomatoes in a creamy 'nduja & coriander sauce 16.00

Penne con Pollo e Parma chicken, parma ham & mushrooms in a creamy spring onion & parmesan sauce 15.50

Spaghetti alla Bolognese traditional slowed cooked beef ragu 14.50

Spaghetti alla Carbonara classic pancetta, parmesan & egg 14.50

Tagliatelle all'Azzurro creamy dolcelatte blue cheese sauce with cherry tomatoes, roasted sweet peppers, spinach, red onion & basil ***v*** 14.50
add chunky chicken 3.00

Penne alla Diavola peppers, onions, mushrooms & courgettes in a creamy cajun & tomato sauce ***v*** 14.50
add chunky chicken 3.00

Penne all'Arrabbiata mushrooms, peppers, red chillies & red onion in a spicy tomato sauce ***v*** or ***ve*** 14.50
add pancetta 3.00

Spaghetti alla Puttanesca olives, capers, chillies, cherry tomatoes & basil in a light tomato sauce ***v*** or ***ve*** 14.50
add anchovies or tuna 2.50

AL FORNO *baked pastas*

Lasagne layers of pasta, béchamel sauce & bolognese beef topped with parmesan & mozzarella, served with mixed leaf salad 15.50

Baked Cannelloni pasta rolls stuffed with garlic & thyme ricotta, mushrooms, shallots & spinach, topped with a parmesan crust, served with mixed leaf salad ***v*** 15.50

Smoked Salmon & Crab Pasta Bake with penne, red onion & dill in a creamy white wine sauce, topped parmesan baked until golden, served with mixed leaf salad 16.50

RISOTTOS *made with arborio rice*

Chicken creamy cheesy mascarpone sauce with chicken breast, spinach, red onion, mushrooms & pine nuts, topped with parmesan 15.50

Rosmarino red onion, olives, pine nuts & sun-dried tomatoes tossed in a rich plum tomato & fresh rosemary sauce ***v*** 14.50

Alla Pescatora chunky hake, king prawns & smoked salmon in a creamy white wine & dill sauce with mushrooms & tenderstem broccoli, topped with crispy capers 18.50

TWO COURSE LUNCH

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