

# Soprano Caffe

## LUNCH MENU

### Snacks and Starters

<b>Pane All Aglio (for two)</b> Garlic Bread	<b>\$7.50</b>
<b>Bruschetta Al Pomodoro (for two)</b> Tomato, Basil Pesto, Feta and Olive Oil on Toasted Bread	<b>\$5.00</b>
<b>Olive e Feta (gf*)</b> Mixture of Olives with Feta	<b>\$8.00</b>
<b>Formaggi</b> Your choice of, Black Jack Mature Cheddar and/or Kapiti Kahaurangi Blue Cheese, served with Quince Paste and Crackers	<b>\$14.50</b>

### Light Meals

	Entrée	Main
<b>B.L.A.T</b> Bacon, Lettuce, Avocado and Tomato served on Toasted Focaccia and drizzled with Sopranos Balsamic Dressing		<b>\$9.50</b>
<b>Soprano Grill</b> Bacon, Chorizo Sausage, Portobello Mushroom, Eggs (your way) Rocket and Feta Hash served with Toasted Focaccia		<b>\$19.50</b>
<b>Calamari Fritti (gfr*)</b> Deep Fried Calamari pieces served on a bed of Mesclun, Cherry Tomatoes and Parmesan, served with Lemon wedges and Aioli		<b>\$20.90</b>
<b>Funghi(vr)</b> Creamy Garlic Mushrooms with Bacon on Garlic Bread		<b>\$12.00</b>
<b>Insalata Di Pollo</b> Salad of Mesclun, Tomatoes, Red Onion, Red Peppers, Feta and Marinated Chicken Pieces drizzled with a Tonnato Mayo		<b>\$21.50</b>
<b>Risotto Al Pollo (gf*) (vr)</b> Cooked with Chicken, Onions, Garlic, Rosemary, Lemon and Fresh Tomato with Butter and Parmesan Cheese	<b>\$14.50</b>	<b>\$19.50</b>
<b>Pappardelle Alla Bolognese</b> Traditional Beef and Pork Mince Bolognese in Napoli Sauce with Parmesan Cheese	<b>\$14.50</b>	<b>\$19.50</b>
<b>Spaghetti Alla Puttanesca (v)</b> Napoli Sauce, White Wine, Garlic, Chilli, Capers, Olives, Onions and Oregano	<b>\$13.90</b>	<b>\$18.90</b>
<b>Spaghetti Alla Cabonara</b> Traditional Italian dish with Bacon, Egg, Parmesan and dash of Cream	<b>\$14.50</b>	<b>\$19.50</b>

### I Secondi (Main Course)

<b>Pesce Del Giorno (gfr*)</b> Fresh Catch of the Day – please see your waitstaff	<b>Market Price</b>
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gf - gluten free    gfr - gluten free on request    v - vegetarian  
vr - vegetarian on request

\*Whilst every care is made to make your dish "Gluten Free" please be aware we do not operate in a Gluten Free environment. Strictly 1 account per table. Buon Appetito!

\*Prices and availability subject to change without notice. Up to date as of 07/06/2012.

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## La Bistecca (gf\*)

Grilled Rib-eye Steak on the Bone with a Port and Beef Jus and a Portobello Mushroom. Served on Creamy Garlic Mashed Potato **\$33.90**

## Pollo alla Cacciatore(gf\*)

Traditional Italian Hunter Style Chicken Casserole, Tomato based with Onions, Garlic, Chilli, Olives and Basil served with a Creamy Polenta **\$30.50**

## Contorni (Side Dishes)

### Insalata Verde

Mixed Green Salad **\$6.50**

### Verdure Cotte

Fresh Vegetables of the Day – please see your waitstaff **\$6.50**

### Patatine Fritte

Shoestring Fries served with Tomato sauce and Aioli **\$6.50**

## I Dolci (Dessert)

### Tiramisu

Classic Italian Espresso and Mascarpone Cheesecake **\$12.00**

### Torta Al Cioccolato (gf\*)

Flourless Chocolate Cake with Chocolate Sauce, Berry Coulis, Ice-Cream and Cream **\$12.00**

### Profiteroles

Filled with Custard and served with Chocolate Sauce, Berry Compote and Cream **\$12.00**

### Sorbetto(gf\*)

Sorbet with Poached Fruit, Berry Compote and Whipped Cream **\$12.00**

### Affogato

Vanilla Bean Gelato, Espresso Coffee and a Liqueur Shot of your choice (Recommended Liqueurs, Kahlua, Amaretto or Drambuie) **\$14.00**

## Sweet Treats

### Tartufi Di Cioccolato

Chocolate Truffle **\$3.50**

### Biscotti

**\$2.50**

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