

# Soprano Caffe

## DINNER MENU

### PANE (BREAD)

<b>Pane All Aglio (for two)</b> Garlic Bread	<b>\$7.50</b>
<b>Bruschetta Al Pomodoro (for two)</b> Tomato, Basil and Cashew Nut Pesto, Feta and Olive Oil on Toasted Bread	<b>\$10.00</b>
<b>Olive e Feta (gf)</b> Mixture of Olives with Feta and Olive Oil	<b>\$8.00</b>

### I Primi (First Course)

<b>Zuppa Del Gornio</b> Fresh Soup of the Day with Toasted Bread and Butter	<b>\$12.00</b>
<b>Agnello Alla Napóletana (gf)</b> Lamb Fillet with a Salsa Rossa served over Creamy Parmesan Polenta	<b>\$15.50</b>
<b>Calamari Fritti</b> Deep Fried Calamari with Aioli, Mesculan and Lemon Wedges	<b>\$13.90</b>
<b>Cozze Alla Soprano (gf)</b> Sautéed Mussels in a Creamy White Wine, Garlic and Sweet Chilli Sauce	<b>1/2 doz \$12.00 1 doz \$20.00</b>

### La Pasta (Pasta Dishes)

Entrée Main

<b>Penne Al Pollo</b> Creamy Chicken, Red Peppers, Mushrooms, Onions, Garlic and Parmesan Cheese	<b>\$14.50</b>	<b>\$19.50</b>
<b>Papperdelle 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 Marinara (vr)</b> With a Selection of Seafood, Napoli Sauce, White Wine, Garlic, Chilli, Capers, Olives, Onions and Oregano	<b>\$14.50</b>	<b>\$19.50</b>
<b>Cannelloni Vegetariani (v)</b> Ricotta, Cottage Cheese and Spinach in a Creamy Tomato Sauce with Parmesan Cheese	<b>\$13.90</b>	<b>\$18.50</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>

### I Secondi (Main Course)

<b>Pesce Del Giorno (gfr)</b> Fresh Catch of the Day	<b>Market Price</b>
<b>Scaloppine Di Maiale (gfr)</b> Pan fried Pork, Creamy Marsala and Mushroom Sauce served with Roast Tuscan Potatoes	<b>\$31.90</b>
<b>La Bistecca (gf)</b> Grilled Rib-eye Steak on the Bone with a Port and Beef Jus and a Portobello Mushroom, served on Creamy Garlic Mashed Potato	<b>\$33.90</b>

gf - gluten free    gfr - gluten free on request    v - vegetarian  
vr - vegetarian on request

We cater to most dietary requirements, please ask wait staff  
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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## 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**

## Risotto Al Pollo (gf) (vr)

Cooked with Chicken, Onions, Garlic, Rosemary, Lemon and Fresh Tomato with Butter and Parmesan Cheese **\$14.50 \$19.50**

**1 Shank 2 Shank**

## Stinco D'agnello alla Milanese

Braised Lamb Shank cooked in Tomatoes, Vegetables, White Wine and Stock served over Risotto Milanese **\$28.50 \$31.50**

## Contorni (Side Dishes)

### Insalata Verde

Mixed Green Salad **\$6.50**

### Verdure Cotte Miste

Fresh Vegetables of the Day **\$6.50**

### Patatine Fritte

Shoestring Fries **\$6.50**

### Patatae Arristo

Roast Tuscan Potatoes **\$6.50**

## I Dolci (Dessert)

### Tiramisu

Classic Italian Dessert **\$12.00**

### Crumble Del Giorno

Fruit Crumble of the day served with Vanilla Bean Ice Cream and Whipped Cream **\$12.00**

### Torta Al Cioccolato (gf)

Flourless Chocolate Cake with Chocolate Sauce, Sorbet and Cream **\$12.00**

### Profiteroles

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

### Pannacotta (gf)

Vanilla Bean Pannacotta with Poached Pear and Orange Toffee Sauce **\$12.00**

### Affogato

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

### Biscotti

**\$2.50**

### Tartufi Di Cioccolato (Chocolate Truffle)

**\$3.50**

### Formaggi

Your choice of either Black Jack Mature Cheddar or Kapiti Kahaurangi Blue served with Quince Paste and Crackers **\$14.50**

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