

# SOPRANO

RISTORANTE  
ITALIANO - EST. 2004

Please scan here to sign in  
with the NZ COVID Tracer app:  
Shop 4, 7 Seaview Road,  
Paraparaumu Beach



## Antipasti / Appetizers

**Antipasto** Selection of cured meats, mixed nuts, smoked salmon, marinated olives, cheese and warmed bread for two 37.00 | for four 52.00

**Pane all'Aglio** Ciabatta grilled with confit garlic and parsley butter 9.00 | add cheese +3.00

**Noci Miste** Seasoned and roasted mixed nuts, lightly smoked GF&DF 9.50

**Olive** Warmed olives with sundried tomato and parsley GF&DF 8.50

## Primi Piatti / Starters

**Ravioli** Pork and sage ravioli tossed in butter, with fried sage, pine nuts and parmesan 22.00

**Arancini** Cauliflower arancini with saffron aioli, pickled red onion, almonds and parmesan 20.00

**Calamari** Deep fried calamari rings served with caper berries and aioli \*GF & DF 21.00

**Classic Bruschette** Toasted Ciabatta topped with tomato, basil and fresh bocconchini with a balsamic reduction and olive oil *Vegan on request* 17.00

## Pasta

**Gnocchi** Pan fried Potato gnocchi with mushrooms and roasted broccoli tossed with basil pesto, pine nuts, rocket and parmesan *Vegan on request* 33.00

**Fettuccine Soprano** Fresh fettuccine in a blue cheese sauce with tender pieces of chicken, sautéed mushrooms and red capsicum 33.00

**Bolognese** Rigatoni pasta tossed through a ragu of beef and pork with garlic and thyme, topped with parmesan pangrattato 32.00

**Cannelloni** Braised beef cheek, spinach, pine nuts and ricotta wrapped in pasta, grilled with bechamel and mozzarella, served with red wine sauce and an apple and cabbage slaw 34.00

**Our summer Marinara** Pan fried calamari, mussels, prawns and Queen Scallops tossed with spaghetti, fresh sliced tomato, basil, baby spinach, chilli and olive oil DF 36.00

## Accompagnamenti / Sides

**Patate Fritte** Chips with aioli \*GF&DF 10.00

**Insalata Verde** Rocket, pear and parmesan salad with white balsamic GF 10.00

## Secondo / Mains

**Pollo** Marinated and grilled chicken breast served on warm cannellini bean salad with grilled courgettes, almonds, feta and spinach with a lemon, honey and mustard dressing GF, DF on request 37.00

**Porchetta** Rolled and roasted pork belly, with mixed grains, currants, pine nuts and parmesan, served with crackling and jus 38.00

**Anatra** Crispy confit duck leg with roasted Kumara, orange, cranberry and walnut, topped with goats cheese, served with a marmalade glaze GF 40.00

**Bistecca** 250g Prime Steer Rib Eye steak, grilled to your liking, served with a roast vegetable medley, topped with Picatta butter GF&DF 39.00

## Allergen Statement

Please advise us of **any** dietary needs or allergies

We do our best but traces may remain

\*GF= Cooked in the same fryer as gluten items

Swap for gluten free pasta or bread +4.00