

**SALUMI &  
FORMAGGI**

**SELECTION OF DOP CHEESES**, Parmigiano Reggiano, Asiago, Gorgonzola & Fior di latte served with dry fruit and focaccia (gf available) **23**

**SELECTION OF CURED MEAT AND DOP CHEESES**, Parmigiano Reggiano, Asiago, Gorgonzola, Prosciutto crudo Devodier, Bresaola, and Finocchiona served with focaccia (gf available) **23/33**

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**FOCCACE**

**GARLIC 13**

**BLACK OLIVES & MOZZARELLA 15**

**BRUSCHETTA** (add mozzarella di bufala \$5) **15**

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**STARTERS**

**MARINATED OLIVES** selection of marinated mixed olives served with focaccia (gf) **14**

**EGGPLANT CHIPS** with honey glaze and Gorgonzola cream (v) **14**

**ARANCINI** rice balls with peas and scamorza cheese (v) **17**

**CROQUETTES** béchamel and mushroom croquettes with truffle oil served with aioli **17**

**BURRATA** served with heirloom cherry tomatoes and Carasau bread (v) **22**

**PAN FRIED PRAWNS** marinated in garlic and chili served with cherry tomatoes and basil pesto **22**

**CALAMARI** semolina dusted calamari served with rocket salad **20/28**

**PORK BELLY** crispy skin pork belly served on apple purée (gf) **19**

**BBQ PORK RIBS** served with braised Tuscan cabbage (gf) **20**

**QUAIL** served on braised lentils **20**

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**SALADS**

**LAMB SHOULDER SALAD** roasted butternut pumpkin, char grilled corn, chick peas, snow pea shoots, pumpkin seeds and goat cheese cream (gf) **28**

**INSALATA DI POLLO E FARRO** chicken breast, frisee lettuce, lentil, pearl barley with beetroot veloute **27**

**SOHO SALAD** green apple, avocado, spinach, fennel, asparagus & beetroot with lemon dressing & sour cream (gf) (v) **26**

**\*VEGAN AND GLUTEN FREE OPTIONS AVAILABLE**

**15% SURCHARGE ON PUBLIC HOLIDAYS | AMEX CARDS INCUR A 3% SURCHARGE**



**MAINS**

**BARRAMUNDI FILLET** pan fried crispy skin barramundi fillet with braised fennel, frisée lettuce shoots, pea and mint veloute **38**

**RIB EYE** 350gsm char grilled rib eye on the bone **45**

**DUCK BREAST** crispy skin duck breast served with carrot cream, chat potatoes and roasted oyster mushrooms **42**

**LAMB CUTLETS** pan roasted lamb cutlet with celeriac cream and char grilled baby carrot **42**

**SPATCHCOCK** roasted baby chicken served with rosemary and garlic oven baked potatoes **39**

**HOMEMADE PASTA**

**GNOCCHI ALLA SORRENTINA** with napoli sauce topped with fresh basil and fior di latte **28**

**RISOTTO** with king prawns, asparagus and green pepper corn **28**

**TAGLIATELLE** with Porcini mushrooms and truffled butter **29**

**SPAGHETTI** with sun dried tomato, eggplant, garlic and chilli topped with fresh ricotta and chives **29**

**PACCHERI** with slow cook lamb ragu topped with salted ricotta **32**

**RIGATONI** with pork sausage ragu, cherry tomatoes and kale **28**

**TONNARELLI PESCATORA** with mussels, clams, prawns, calamari and scallops, garlic and chilli and a touch of napoli sauce **34**

**LINGUINE** with blue swimmer crab, garlic, chilli, cherry tomatoes and lobster bisque **33**

Gluten-free penne—add **3**

**\*GLUTEN FREE OPTION IS AVAILABLE**

**ALL OUR PASTA IS MADE FRESH DAILY**

**SIDES**

**PEAR & ROCKET** with caramelized red wine pears and parmesan **11**

**BABY COS** radicchio and cos lettuce with lemon and mint dressing **11**

**GREEN BEANS** with basil pesto and almonds **11**

**FRIES** **11**

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PIZZA

**MARGHERITA** san marzano tomatoes, fior di latte mozzarella, EVO and fresh basil (v) **19**

**BUFALA** san marzano tomatoes, fresh D.O.P buffalo mozzarella and fresh basil (v) **23**

**DIAVOLA** san marzano tomatoes, fior di latte mozzarella and hot salami **24**

**SAN DANIELE** san marzano tomatoes, buffalo mozzarella, prosciutto san daniele, rocket and shaved parmesan **26**

**SALSICCIA** fior di latte mozzarella, Italian sausage, friarielli and chilli oil **24**

**4 FORMAGGI** fior di latte mozzarella, gorgonzola, asiago and parmesan (v) **23**

**CALABRESE** fior di latte mozzarella, spicy pork sausage, roasted potatoes and rosemary **23**

**PARMIGIANA** san marzano tomatoes, fior di latte mozzarella, eggplant, parmesan and fresh basil (v) **22**

**ORTOLANA** san marzano tomatoes, fior di latte mozzarella and seasonal vegetables (v) **23**

**CAPRICCIOSA** san marzano tomatoes, fior di latte mozzarella, leg ham, mushroom, artichokes, olives and oregano **26**

**SOHO** fior di latte mozzarella, pumpkin cream, caramelized onion, rocket and goat cheese (v) **24**

**TARTUFATA** fior di latte mozzarella, mushroom cream, porcini mushroom, rocket, parmesan and truffle oil **26**

**PIZZA CHANGES/ADD-ONS CANNOT BE GUARANTEED**

DESSERT

**NUTELLA CALZONE** with vanilla ice cream and strawberry **18**

**TIRAMISU** traditional coffee tiramisu **18**

**CHOCOLATE FONDANT** with an oozing chocolate centre, vanilla ice cream and fresh strawberries **18**

**TRIO OF SORBET** blood orange, mango and strawberry **15**

**ASSORTED CHEESE PLATTER** **23**

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