

SALUMI & FORMAGGI

CHEESE BOARD (GF)

Selection of D.O.P cheese served with honey, dried fruit, nuts, & focaccia

23

SALUMI & CHEESE BOARD (GF OPTION)

Selection of cured meats & Italian D.O.P cheese served with focaccia

23/33

FOCACCE

GARLIC

13

BLACK OLIVES & MOZZARELLA

15

BRUSCHETTA (ADD MOZZARELLA DI BUFALA \$5)

15

STARTERS

MARINATED OLIVES (GF)

Mixed marinated local olives with aged balsamic & EVO, served with focaccia

14

EGGPLANT CHIPS

Served with honey & Gorgonzola cream sauce

14

ARANCINI (V)

Italian rice balls with Napoli, peas and Scamorza cheese

17

CROQUETTES (V)

Rich béchamel with mushrooms and truffle oil served with aioli

17

PAN FRIED KING PRAWNS

With garlic & chilli marinade, white wine & confit heirloom cherry tomatoes on a basil pesto

22

CALAMARI

Semolina dusted calamari, crispy fried, served with rocket salad, EVO, balsamic reduction & aioli

20/28

PORK BELLY (GF)

Crispy skin pork belly with green apple sauce & pickled red radish

18

BBQ PORK RIBS (GF)

Slow cooked pork ribs served with braised tuscan cabbage & BBQ sauce

20

SALADS

LAMB SHOULDER SALAD (GF)

Slow cooked lamb shoulder, roasted butternut, char grilled corns, chick peas, snow pea shoots, pumpkin seeds, goat cheese cream & sweet dressing

28

INSALATA DI POLLO E FARRO

Sous vide chicken breast, frisée lettuce, lentil, pearl barley with beetroot velouté

27

SOHO SALAD (GF) (V)

Green apple, avocado, spinach, fennel, asparagus & beetroot with lemon dressing & sour cream

26

VEGAN OPTIONS AVAILABLE

*GLUTEN FREE OPTION IS AVAILABLE

HOME MADE PASTA

ALL OUR PASTAS ARE MADE FRESH & DAILY BY OUR TALENTED ITALIAN CHEFS

RISOTTO (V)

With porcini, oyster mushroom and truffle oil

28

GNOCCHI ALLA SORRENTINA (V)

Gnocchi served with Napoli sauce, fresh basil and fior di latte

27

PAPPARDELLE

With slow braised lamb ragù and black olives

32

LINGUINE PESCATORA AL CARTOCCIO

Mussels, clams, prawns, calamari, scallops in a touch of Napoli sauce

34

RIGATONI

Pork sausage ragù, cherry tomatoes and kale

28

PUMPKIN RAVIOLI (V)

Toasted almond butter, asparagus and crème fraiche

28

SPAGHETTI

With Blue Swimmer Crab, lobster broth, cherry tomatoes and chilli

30

GLUTEN FREE PASTA OPTION AVAILABLE

MAINS

BARRAMUNDI FILLET

Pan fried crispy skin barramundi fillet on a pea & mint veloute`, snow pea shoots, fennel, orange and sugar snaps salad

36

EYE FILLET (GF)

250gr grass fed beef eye fillet served with potato cake, roasted Portobello mushrooms & red wine jus

43

DUCK BREAST (GF)

Crispy skin duck breast served with carrots cream, chat potatoes, & roasted oyster mushrooms

39

SPATCHCOCK (GF)

Roasted baby chicken served with rosemary & garlic oven baked potatoes

37

LAMB CUTLETS (GF)

Pan roasted lamb cutlet with celeriac cream flavoured with bay leaves, char grilled baby carrots & red wine jus

42

SIDES

PEAR & ROCKET SALAD

Rocket, caramelized red wine pears, parmesan & balsamic dressing

11

BABY COS

Baby cos & radicchio with a lemon & mint dressing

11

GREEN BEANS

Served with basil pesto & almonds

11

THICK CUT CHIPS

Served with aioli

11

AUTHENTIC ITALIAN STYLE PIZZA

MARGHERITA (V)

San Marzano tomatoes, fior di latte mozzarella, EVO & fresh basil

19

BUFALA (V)

San Marzano tomatoes, fresh D.O.P buffalo mozzarella & fresh basil

23

DIAVOLA

San Marzano tomatoes, fior di latte mozzarella & hot salami

24

SAN DANIELE

San Marzano tomatoes, buffalo mozzarella, prosciutto San Daniele, rocket & shaved parmesan

26

SALSICCIA

Fior di latte mozzarella, Italian sausage, friarielli & chilli oil

24

4 FORMAGGI (V)

Fior di latte mozzarella, Gorgonzola, Asiago & parmesan

23

CALABRESE

Fior di latte mozzarella, spicy pork sausages, roasted potatoes, rosemary

23

PARMIGIANA (V)

San Marzano tomatoes, fior di latte mozzarella, eggplant, parmesan & fresh basil

22

ORTOLANA (V)

San Marzano tomatoes, fior di latte mozzarella, & seasonal vegetables

23

CAPRICCIOSA

San Marzano tomatoes, fior di latte mozzarella, leg ham, mushroom, artichokes, olives & oregano

26

SOHO (V)

Fior di latte mozzarella, pumpkin cream, caramelized onion, rocket & goat cheese

24

TARTUFATA (V)

Fior di latte mozzarella, mushroom cream, porcini mushroom, rocket, parmesan & truffle oil

26

PIZZA CHANGES/ADD-ONS CANNOT BE GUARANTEED

SWEETS

NUTELLA CALZONE

Served with vanilla ice cream & strawberry

18

TIRAMISU (GF)

Italian style

15

BOMBE ALASKA (GF)

Black cherries & vanilla gelato, meringue with Chivas Regal whiskey chocolate sauce

19

CHOCOLATE FONDANT (GF)

Hot chocolate cake with an oozing chocolate centre with dulce de leche almond praline & chocolate covered figs

18
