

ENTREES

SALUMI & FOCACCE

WOOD-FIRED BREAD (ve) garlic, sea salt and EVO oil **16**

BLACK OLIVES & MOZZARELLA FOCACCIA (vg) (veo) **18**

MORTADELLA (gl) **26**

PROSCIUTTO (gl) **19**

FRESH OYSTERS (gl) 1/2 dozen with mignonette sauce **30** (a)

SICILIAN OLIVES (ve) (gl) **15**

FRIES (vg) (veo) with aioli **14**

EGGPLANT CHIPS (vg) (veo) with a honey glaze and gorgonzola fondue **16**

ARANCINI FUNGHI (vg) rice balls with porcini mushrooms and scamorza cheese, served on parmesan and truffle cream **21**

PORK BELLY (gl) crispy skin pork belly on a potato and rosemary cream **25**

BURRATA (vg) (glo) on sundried tomato pesto, served with homemade grilled focaccia **26**

CALAMARI dusted in rice flour, tossed with lemon and pepper, served with radicchio, rocket and aioli **30** (i)

INSALATA CAPRESE (vg) (gl) a selection of seasonal tomatoes, buffalo mozzarella and basil, drizzled with EVO **22**

POLPETTE FRITTE traditional fried beef meatballs on a rich capsicum and tomato sauce **22**

GRILLED LAMB SPIEDINI (gl) marinated in garlic and herbs, topped with gremolata and lemon **20**

HOMEMADE PASTA

GNOCCHI (glo) tossed in a slow-cooked traditional ossobuco **32**

PORCINI RISOTTO (gl) (vg) (veo) creamy arborio rice, porcini and wild mushrooms, truffle butter and parmigiano **36**

BAKED VODKA RIGATONI (glo) rich vodka sauce with pancetta, parmesan and mozzarella **36**

TONARELLI PESCATORA (glo) with mussels, clams, prawns, calamari, cherry tomatoes, garlic, chilli and white wine **42** (m)

SIGNATURE SPAGHETTI LOBSTER (glo) half lobster, chilli, garlic, white wine, cherry tomato and lobster bisque **55** (m)

gluten free pasta – add 5
choice of penne or spaghetti

MAINS

ROAST CHICKEN (gl) half chicken in a creamy truffle sauce with mushrooms **38**

SCOTCH FILLET (gl) 300g grass fed with rocket and parmesan, served with peppercorn or mushroom sauce **69**

MARKET FISH (gl) served with seasonal vegetables and cauliflower puree **42** (a)

LAMB SHOULDER (gl) slow braised lamb in a rich tomato and red wine sauce **38**

SIDES AND SALADS

BROCCOLINI (gl) (ve) EVO, chilli and garlic **16**

FRIES (vg) (veo) with aioli **14**

INSALATA CAPRESE (vg) (gl) a selection of seasonal tomatoes, buffalo mozzarella and basil, drizzled with EVO **22**

MIXED LEAF & TOMATO SALAD (gl) (ve) **16**

*ve - vegan, veo - vegan option, gl - gluten low, glo - gluten low option
vg - vegetarian, vgo - vegetarian option, cn - contains nuts

seafood origin: a - australian seafood, i - imported seafood, m - mixed origin seafood

10% WEEKEND SURCHARGE | 15% ON PUBLIC HOLIDAYS
WE DO NOT ACCEPT AMEX

PIZZA

OUR PIZZAS ARE DESIGNED TO SHARE

MARGHERITA (vg) (veo) San Marzano tomatoes, fior di latte, EVO oil and fresh basil **25**

DIABOLA San Marzano tomatoes, fior di latte, hot salami and nduja **26**

SAN DANIELE San Marzano tomatoes, buffalo mozzarella, Prosciutto San Daniele and rocket **30**

BUFFALO (vg) buffalo mozzarella, cherry tomato, parmesan and fresh basil **28**

SALSICCIA Italian sausage, friarielli, fior di latte and chilli oil **29**

CALABRESE spicy pork sausage, roasted potatoes, fior di latte and rosemary **27**

ORTOLANA (vg) (veo) San Marzano tomatoes, fior di latte, EVO, eggplant, mushrooms, olives and zucchini **26**

CAPRICCIOSA San Marzano tomatoes, fior di latte, leg ham, mushrooms, olives and oregano **28**

SOHO (vg) (veo) pumpkin cream, caramelised onion, fior di latte, rocket and goat's cheese **30**

TARTUFATA (vg) (veo) truffle and porcini cream, mushrooms, fior di latte, rocket, parmesan and truffle oil **30**

GAMBERI (cn) local marinated prawns, pesto, fior di latte, rocket and lemon **30** (i)

gluten free pizza base - **add 5**

vegan cheese - **add 5**

ADD ONS

mushrooms 4	hot salami 6	italian sausage 7
olives 3	rocket 3	anchovies 4 (i)
buffalo mozzarella 8	prawns 7 (i)	prosciutto 7
leg ham 5		

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DESSERT

TIRAMISU traditional coffee tiramisu **14**

NUTELLA CALZONE strawberries and vanilla ice cream **16**

CHOCOLATE FONDANT (gl) with white chocolate heart and vanilla ice cream **16**

BAKED NEW YORK CHEESECAKE topped with berry coulis and served with pistachio ice cream **16**



PLANNING A CELEBRATION?

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WE'D LOVE TO HELP BRING YOUR EVENT TO LIFE.

CONTACT OUR TEAM AT FUNCTIONS@SOHOMELBOURNE.COM.AU