

# SOPRANOS

## CHRISTMAS MENU

### SHARING STARTER

Wood- fired pizza bread with basil pesto, olive tapenade,  
olive oil and balsamic  
Arancini's and Cacciatore.

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### MAIN COURSE

#### SELECT FROM:

#### PAPPARDELLE AL RAGU DI AGNELLO

Home-made pasta tossed in a wood-fired slow braised lamb ragu

#### CALAMARI FRITTI

Local squid seasoned and fried with a continental salad and home-  
made lime aioli

#### TAGLIATELLE ALLA PANNA

Tagliatelle tossed through a creamy sauce with mushroom, pancetta  
and pecorino cheese with black pepper

#### VEAL COTOLETTA

Pan cooked crumbed veal served with a continental salad.

#### PIZZA WOOD-FIRED

Selection including (GF) or (V)

### INCLUSIVE

Hand-cut potato chips with rosemary and sea salt.

\$45