

WOOD FIRED PIZZAS

VEGETARIAN

MARGHERITA\$18

Tomato salsa, buffalo mozzarella, and fresh basil.

ORIGINALE\$22

Tomato salsa, fresh mozzarella, mushrooms, capsicum, olives, onion, and herbs.

FUNGI\$25

Garlic base, Porcini mushroom, mozzarella, bruschetta mix, garlic, and herbs.

MEATS

POLLO E ZUCCA\$25

Garlic, mozzarella, chicken, roasted pumpkin, capsicum and pesto.

SOPRANO\$25

Gorgonzola, prosciutto mozzarella, garlic and herbs.

QUATTRO STAGIONI\$26

Tomato salsa, mozzarella, mushrooms, leg ham, spicy Italian sausage, ricotta and spinach.

POLLO\$24

Tomato salsa, mozzarella, marinated chicken, cracked pepper, sundried tomatoes, and Spanish onion.

L'AUSTRALIANA\$23

Tomato salsa, mozzarella, leg ham & pineapple.

ROMA\$24

Tomato salsa, mozzarella, fetta, olives, chilli, Italian spicy sausage.

CAPRICCIOSA\$25

Tomato salsa, mozzarella, olives, mushrooms, bacon and artichokes.

LA DONNA\$26

Tomato salsa, mozzarella, rocket leaves, shaved parmesan, prosciutto herbs.

SIENNA\$25

Tomato salsa, mozzarella, roasted capsicum, fresh ricotta, spicy Italian sausage, roasted eggplant.

THE DON\$26

Tomato salsa, mozzarella, Italian sausage, bacon, leg ham.

SUPREMO\$26

Tomato salsa, mozzarella, spicy Italian sausage, bacon, Spanish onion, olives, roasted capsicum.

SEAFOOD

MARINARA\$26

Tomato salsa, mozzarella, tiger prawns, mussels, calamari and seafood mixed

CLASSICO\$26

Tomato salsa, mozzarella, tiger prawns, zucchini, bacon, fresh herbs.

CALZONE - (ENCLOSED STYLE PIZZA)

NAPOLETANA\$25

Tomato salsa, mozzarella, fresh ricotta, cracked pepper, parmigiano, spicy Italian sausage and roasted capsicum.

VEGETARIANA\$23

Tomato salsa, mozzarella, fresh ricotta, spinach, parmigiano, mushroom, roasted eggplant.

FUNCTION ROOM



Soprano's can offer you a unique experience with the availability of different dining rooms or an alfresco courtyard area for your Family, Private and Corporate functions amid this century old building.

Depending on your type of function we have rooms to cater for 11, 20, 32 or 50 guests, or book the whole building for 150-200 guests. Each room is unique, some areas feature fireplaces, bars and balconies on the upper level or you can enjoy the company of guests in the enclosed courtyard or alfresco weather permitting.

FOR MORE INFORMATION ABOUT FUNCTIONS:

CALL: 9367 1231

**130 Mill Point Road,
South Perth 6151**

bookings@sopranos.net.au

www.sopranos.net.au



TAKE AWAY MENU

SOPRANO'S
PIZZERIA RISTORANTE



CALL: 9367 1231

DELIVERY:



OPENING HOURS

**Wednesday - Monday 5:30pm - 9pm 130
Mill Point Road, South Perth 6151**

STARTERS AND SHARING PLATES

WOOD-FIRE PIZZA BIANCO	\$15
Pizza base with evo, sea salt, garlic, herbs.	
WOOD-FIRE PIZZA BREAD & DIPS	17.50
Pizza base, home-made pesto & olive tapenade & evo balsamic.	
AGLIO SUL PANE	\$8
House made garlic bread.	
PANE ITALIANO	\$4
Soprano's Italian bread.	
BRUSCHETTA	\$15
Pomodoro- tomato, Onion, basil, sea salt, evo, topped with crumbed fetta.	
PORCINI MUSHROOM ARANCINI CROCCANTI	\$14
Crispy rice balls of porcini mushroom filled with mozzarella, peas, with arrabiata dip.	
PIATTO DI ANTIPASTO	\$27.5
Grilled Italian veg, prosciutto, Italian sausage, arancini, fried polenta, marinated, olives, feta & artichokes	
SALSICCIA AL FORNO	\$17
Spicy Italian sausage wood-fired with kalamata olives.	
CALAMARI FRITTI	\$16
Fried squid seasoned with sea salt and cajun spice.	
FUNGHI AL FORNO	\$15
Wood-fired field mushroom, garlic, white wine, oregano, cracked pepper, balsamic glaze.	
POLENTA CHIPS	\$12
Fried polenta serve with harissa sauce	

SEAFOOD

COZZE PICCANTI	\$29
Fresh mussels steamed with garlic and chilli in a tomato sugo.	
CALAMARI	\$29
Grilled marinated calamari served on a bed of salad & Chips with aioli and lemon.	
MISTO MARE	\$39
Steamed mussels, grilled prawns, barramundi, and calamari served with salad, aioli and lemon wedges.	
ZUPPA DI PESCATORE	\$31
Prawns, seafood mixed, mussels and calamari in a tomato, chilli and herb broth served with chargrilled Italian bread.	

MEAT & POULTRY

SCALOPPINE	\$33
Veal medallions with gourmet roasted potatoes, wilted spinach, with white wine cream sauce or piccante sauce (olive, chilli in tomato sugo)	
COTOLETTA	\$28
Veal crumbed, pan fried, served with garden salad(or spaghetti bolognese, instead an additional (\$3.50)	
VITELLO ALLA PARMIGANA	\$31
Veal topped with neapolitana, and mozzarella gratinated served with garden salad(or spaghetti bolognese instead, an additional (\$3.50)	
POLLO SALTIMBOCCA ALLA ROMANA	\$29
Free-range chicken breast fillet wrapped with prosciutto and sage pan cooked with roasted potatoes, green beans and brown butter sauce.	
POLLO AL FUNGHI	\$29
Pan cooked free-range chicken breast fillet in a mushroom sauce, served with roasted pumpkin, potato and broccoli.	

SALADS

GREEK SALAD	\$15
Mesculin, onion, tomato, cucumber, fetta & olives in balsamic vinaigrette.	
CAPRESE	\$14
Tomato, torn buffalo mozzarella, fresh basil, evo, sea salt.	
MISTA	\$13
Rocket, pecorino cheese, pear, roasted walnuts, honey balsamic.	
Add:- Chicken (\$6) or Prawn (\$7.50).	

SIDES

PATATINE	\$9.50
Hand cut chips with rosemary and garlic.	
VERDURA DI STAGIONE	\$12
Sautéed green beans, broccoli, cherry tomatoes, fresh basil.	
BOWL OF OLIVES, FETA CHEESE OR ANCHOVIES	\$6 EA

DOLCE / DESSERTS

TIRAMISU	\$9
Coffee soaked italian lady finger biscuits between layers of marscarpone cream, topped with powdered chocolate.	
PANNA COTTA	\$9
Sweetened vanilla cream set with gelatin, served with poached wild berries.	

COLD DRINKS

LARGE	\$7
Classic Coke, Diet Coke, No Sugar Coke, Sparkling water, Mineral water.	
NOTE: FOR THE SPECIAL OF THE DAY PLEASE ENQUIRE	

PASTA

LASAGNA	\$23
Wood-fired, layered with slow braised bolognese, bechamel and cheese. Served with salad.	
BEEF CHEEKS RAVIOLI	\$28.50
Fresh made pasta stuffed with braised beef cheek tossed through a creamy funghi sauce and topped with grated pecorino.	
SPAGHETTI MARINARA	\$25
Pasta tossed with prawns, calamari, mussels, and fish in a tomato sauce.	
RIGATONI BOLOGNESE	\$22
Pasta tossed with a classic traditional veal ragu.	
LINGUINI GAMBERI	\$29
Freshly made pasta tossed with tiger prawns, garlic, chilli, parsley, white wine, seafood broth with extra virgin olive oil.	
PRAWNS AND SCALLOP RAVIOLI	\$29
Fresh made pasta stuffed with Prawns and scallop tossed through a seafood broth with cherry tomatoes, fresh basil and chilli.	
VEAL, MUSHROOM AND TRUFFLE OIL RAVIOLI	\$28
Freshly made pasta tossed through a brown-nut butter sauce with crispy sage and grated parmesan.	
FETTUCCINE ALLA PANNA	\$24
Fresh made ribbon pasta tossed with bacon, mushrooms, onion, parmesan, cracked papper in a cream sauce.	
RIGATONI ARRABIATA	\$24
Pasta tossed with cacciatore salami, garlic, chilli, fresh basil in a tomato sugo.	
PORCINI MUSHROOM AND RICOTTA RAVIOLI	\$28
Freshly made pasta tossed through a garlic, chilli and parsley oil	
GNOCCHI	\$27
Fresh made potato dumplings tossed with porcini mushrooms, cream and herbs.	
SPAGHETTI AGLIO-OLIO	\$20.50
Spaghetti with broccoli, mushroom, cherry tomato tossed through garlic, chilli & evo.	
PUMPKIN AND FETTA AGNOLOTTI	\$26
Fresh made pumpkin and fetta ravioli tossed through a gorgonzola and pink peppercorn sauce.	
NOTE:- Gluten-free penne pasta and other Vegetarian options are also available.	

RISOTTO

RISOTTO AL FRUTTI DI MARE	\$29
Risotto of prawns, calamari, seafood mixed, mussels, fresh tomato and herbs.	
PORCINI MUSHROOM	\$29
Porcini mushroom with rocket, grated parmesan, drizzled with truffle oil.	

Delivery available from Soprano's

Sunday- 5:30pm to 8:30pm
Monday-5:30pm to 8:30pm
Wednesday-5:30pm to 8:30pm
Thursday- 5:30pm to 8:30pm

No Delivery Friday and Saturday.

Minimum Order- \$75.00
Free Home Delivery

Order Under- \$75.00
Delivery Fees \$6

Thank You