

Entree

Antipasto 36 (For two)

Classic selection of fresh & seasonal Italian antipasto including Cured Meats, vegetables & cheese.

Garlic bread 7

Italian Bread with Butter, Garlic, and Parsley.

Tomato bruschetta 14

Italian bread served with Roma tomatoes, onion, basil, balsamic glaze and buffalo mozzarella.

Prosciutto e mozzarella 20

Prosciutto, buffalo mozzarella, rocket, evoo and balsamic.

Calamari fritti 21

Floured and lightly fried with aioli & lemon wedge.

Fior di zucca 20

Filled with four cheeses & flash fried.

Gamberi al aglio 21

Prawns, garlic, white wine, olive oil, parsley.

Pizza

Margherita (veg) 22

San Marzano tomato base, fior di latte, basil, evoo.

Rucola e prosciutto 24

San Marzano tomato base, prosciutto, buffalo mozzarella, fior di latte, rocket.

Capricciosa 25

San Marzano tomato base, double smoke leg ham, mushroom, olive, artichoke, fior di latte.

Doppio salame 24

San Marzano tomato base, hot soppressata salame, fior di latte.

Ortolana (veg) 24

San Marzano tomato base, fior di latte, roasted eggplant, zucchini, onion, capsicum.

Calabrisella (nf) 25

San Marzano tomato base, fior di latte, olives, anchovies, spicy nduja.

Portofino 26

San Marzano tomato base, prawns, fior di latte, rocket, garlic, chilli.

Volcano 26

San Marzano tomato base, fior di latte, spicy salami, spicy nduja, onion, pecorino and hot honey.

Diavola 25

San Marzano tomato base, fior di latte, spicy salami, eggplant and rocket.

Supreme 26

San Marzano tomato base, fior di latte, ham, salami, capsicum, mushroom, olives & onions.

Very vegan (v) 24

San Marzano tomato base, eggplant, capsicum, zucchini, fresh basil

BBQ pollo 24

BBQ base, fior di latte, chicken, mushroom & onions.

Tartufo (veg) 24

Fior di latte, italian sausage, truffle pecorino, basil, mushroom & truffle oil.

Zucca 26

Fior di latte, zucchini flowers, ricotta, cherry tomatoes, basil.

Pesto (veg) 24

Fior di latte, cherry tomato, pesto, burrata.

Patate e salsiccia 24

Fior di latte, potato, italian sausage, rosemary, and red onion.

Formaggi (veg) 24

Fior di latte, scarmorze, parmigiano, gorgonzola & basil.

Rustica 25

Fior di latte, porcini mushrooms, italian sausage, gorgonzola, prosciutto.

Pasta

Pappardelle 25

House pappardelle, slow cooked lamb shoulder In red wine sauce, lemon oil, fried sage.

Rigatoni 24

House rigatoni, spicy n'duja, red onion, fresh burrata.

Gnocchi (veg) 24

Home made gnocchi, tomato salsa, smoked scamorza, fried eggplant, ricotta salata, fresh basil.

Pappardelle ai funghi (veg) 24

Mixed mushroom ragu, truffle cream, truffle pecorino.

Salad

Caprese (veg) 19

Bufala mozzarella, heirloom tomatoes & extra virgin olive oil

Rucoletta (veg) 14

Wild rocket, parmesan, pear and balsamic vinaigrette

Dessert

Chocolate terrine 20

Dark chocolate mousse terrine with blood orange granita

Panna cotta 18

Vanilla bean, raspberries coulis and vanilla syrup

Tiramisù 18

Sponge finger biscuits soaked in coffee and liqueur, layered with sweetened Mascarpone espresso & a side of mascarpone



#PIZZABYSOHO

48 hours is the minimum time required for the dough to rise. All our dough that has been leavened for 48h with natural fresh yeast will make our pizza light, fragrant and aromatic... just like in Italy. Natural yeast has been used for generations in Italy. In fact, back in the day, only one person in the village would have natural yeast and they would use it to barter goods with. Bread was made once a week, and in some villages, just once a month, so natural yeast had to be bartered or families would go without their bread... a sacrilegious thought to any food-respecting Italian! At SOHO, we want to respect and maintain these traditions and introduce you to true Italian flavours.