


**BLACK OLIVES & MOZZARELLA FOCACCIA** (veo) 15

**GARLIC FOCACCIA** (ve) garlic, oregano, salt and EVO oil 13  
buffalo mozzarella - add 5


**BRUSCHETTA** (ve) ripened tomatoes, fresh basil 15  
buffalo mozzarella - add 5

**PROSCIUTTO & BUFALA** (glo) San Daniele prosciutto with buffalo mozzarella 26

**SALUMI BOARD** (glo) selection of Italian cured meats 35  
buffalo mozzarella - add 5

**EGGPLANT CHIPS** (veo) with honey glaze and gorgonzola fondue 14 

**ARANCINI** rice balls with porcini mushrooms, scamorza cheese and truffle oil on parmesan and truffle cream 17

**SALT COD CROQUETTES** on cauliflower and chilli puree 18 

**ZUCCHINI FLOWERS** tempura battered and filled with fresh ricotta and chives on parmesan cream 18

**FRIES** (ve) 11


**PAN FRIED PRAWNS** (gl) marinated in garlic and chilli served with cherry tomatoes and basil pesto 22

**CALAMARI** dusted in semolina with rocket and aioli 28

**PORK BELLY** (glo) crispy skin pork belly served on apple puree 19

**BBQ PORK RIBS** (gl) served with pan fried Tuscan cabbage and housemade BBQ sauce 20

**KINGFISH CARPACCIO** (gl) slightly cured, with poached rhubarb 20

**ROTOLO** zucchini puree, parmesan cheese, prociutto cotto, ndjua and   
grated pecorino 15

**GNOCCHI SORRENTINA** (veo) (glo) (vg) pan tossed in tomato sugo and served with fior di latte and fresh basil 28

**RISOTTO** (veo) (gl) (vg) with porcini mushrooms and truffle butter 30


**AGNOLOTTI** filled with duck and served with burnt butter and sage, parmesan cream and topped with crispy parsnip chips 32

**PAPPARDELLE** (glo) with slow cooked lamb ragu topped with salted ricotta 30

**PACCHERI** (glo) with octopus and black olive ragu 33

**RIGATONI** with pork sausage ragu, cherry tomatoes and kale 28

**TONNARELLI PESCATORA** with mussels, clams, prawns, calamari, scallops, garlic, chilli and a touch of Napoli sauce 34

**SQUID INK LINGUINE** with blue swimmer crab, garlic, chilli, cherry tomatoes and   
lobster bisque 32

gluten-low penne - add 3

gluten-low bread - add 2

**ALL OUR PASTA IS MADE FRESH DAILY**

**ALL OUR SAUCES ARE GLUTEN LOW**

\*ve - vegan, veo - vegan option, gl - gluten low, glo - gluten low option, vg - vegetarian, vgo - vegetarian option

15% SURCHARGE ON PUBLIC HOLIDAYS | AMEX CARDS INCUR 3% SURCHARGE | WE DO NOT SPLIT BILLS

 - soho signature dish

**MAINS**

**CRISPY BARRAMUNDI** (gl) pan fried and seasoned with sesame and parsley salt and served on dill flavoured yoghurt and asparagus 36

**RIB EYE** (gl) 350grm char-grilled rib eye on the bone 46

**SPATCHCOCK** (gl) roasted baby chicken served with rosemary and garlic oven baked 39

**SIDES**

**GREEN BEANS** (gl) with basil pesto and almonds 11

**RUCOLA** (veo) (gl) rocket, caramelised red wine pears, walnuts and parmesan glazed with truffled honey 13

**FRIES** (ve) 11

**MARGHERITA** san marzano tomatoes, mozzarella, EVO and fresh basil 19

**DIAVOLA** san marzano tomatoes, mozzarella, hot salami and nduja 24

**SAN DANIELE** san marzano tomatoes, buffalo mozzarella, prosciutto San Daniele 26

**BUFFALO** buffalo mozzarella, pecorino cheese, cherry tomato and fresh basil 24

**SALSICCIA** mozzarella, Italian sausage, friarielli and chilli oil 24

**QUATTRO FORMAGGI** mozzarella, gorgonzola, asiago and parmesan 23

**CALABRESE** mozzarella, spicy pork sausage, roasted potatoes and rosemary 23


**PIZZA**

**SICILIANA** (veo) san marzano tomatoes, mozzarella, eggplant, parmesan and fresh basil 22


**SCAMORZA** (glo) fior di late, smoked scamorza, roasted cauliflower puree and truffle salami 25

**CAPRICCIOSA** san marzano tomatoes, mozzarella, leg ham, mushroom, artichokes, olives and oregano 26

**SOHO** (veo) mozzarella, pumpkin cream, caramelised onion, rocket and goat cheese 24

**TARTUFATA** (veo) mozzarella, mushroom cream, porcini mushroom, rocket, parmesan   
and truffle oil 26

**PRAWN** san marzano tomato, prawns, mozzarella, fresh chilli 28

**NUTELLA** vanilla mascarpone and strawberries 16 

**ADD ONS**

rocket 2

anchovies 3

buffalo mozzarella 5

prawns 5


prosciutto 5

**DESSERT**

**TIRAMISU** (gl) traditional coffee tiramisu 14

*Soho*  
RESTAURANT & BAR

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