



TRATTORIA d'SOUMAH CIBO

Welcome to Soumah of the Yarra Valley. It is known that 'great wine is made in the vineyard' and we set out to select an exact location that delivered every advantage of a cool climate, undulation topography and ancient soils. We then wanted to bring some focus to our endeavor. After being resident overseas for many years, we found the elegance and honesty of Northern Italian wines and food is what inspires us. So we found our hidden gem, located down a country lane in the dress circle Warramate foothills of the Yarra Valley. It is from here we set out to make wine with the charm of Northern Italy but the provenance of the majestic Yarra Valley. We hope you enjoy your visit!

Looking to host a larger group for a special occasion? Ask about our group packages from 10-20 people! Private dining space also available.

Do you enjoy our wines? Why not sign up to our membership and receive a regular delivery with great discounts across our wines, Trattoria and accommodation!

#soumahwines

www.soumah.com.au



ANTIPASTI

Wine match – Prosecco NV 11

Fresh locally made ciabatta	6
Wood fired garlic and herb ciabatta	8
House marinated olives	8
Buffalo mozzarella, white anchovies, crostini	12
Prosciutto di Parma, grissini, cornichons	12

PRIMI

Antipasti board 38

Selection of cured meats, house made and local produce

Add an Italian cheese – 12 per serve

Wine match – Prosecco NV 11

Polenta ai funghi 19

Fried polenta, roast mushrooms, feta, hazelnuts, thyme (V, GF)

Wine match – 2018 Hexham Chardonnay 16

Burrata 19

Burrata, pepperonata, prosciutto crisp, basil, crostini (GF/V option)

Wine match – 2018 Upper Ngumby Pinot Noir 16

Calamari 22

Crispy calamari, gremolata, garlic aioli, rocket (GF)

Wine match – 2018 Hexham Savarro 13

CONTORNI 12

Insalata Rocket, pear, parmesan, hazelnut dressing (V, GF)

Cavoletto di bruxelles Brussel sprouts, pancetta, lemon dressing (GF) (V option)

Patate arrosto Roasted potatoes, garlic, rosemary (V, GF)

V = Vegetarian | GF = Gluten Free

15% surcharge on public holidays | \$30 minimum spend on food per adult on weekends and holiday periods

Please inform staff of any food intolerances, however Soumah cannot guarantee a total absence of traces of allergens.

PIZZA

<u>Margherita</u>	24
San Marzano tomato, basil, buffalo mozzarella (V) <i>Wine match – 2018 d’Soumah Nebbiolo Barbera 13</i>	
<u>Zucca</u>	26
Roast pumpkin, confit garlic, walnut crumb, taleggio (V) <i>Wine match – 2018 Hexham Viognier 16</i>	
<u>Prosciutto</u>	26
San Marzano tomato, Prosciutto di parma, rocket, buffalo mozzarella <i>Wine match – 2018 Upper Ngumby Pinot Noir 16</i>	
<u>Salsiccia di maiale</u>	26
San Marzano tomato, pork sausage, fennel, chilli, buffalo mozzarella <i>Wine match – 2018 Hexham Pinot Noir 16</i>	

SECONDI

<u>Osso bucco</u>	36
Osso bucco, creamy polenta, lemon, parsley <i>Wine match – 2018 The Butcher 18</i>	
<u>Pesce del Giorno</u>	36
Grilled fish, cannellini beans, capsicum, baby leeks, salsa verde (GF) <i>Wine match – 2018 Hexham Viognier 16</i>	
<u>Pappardelle</u>	36
Wild boar ragu, oregano, parmesan, pappardelle pasta (GF option) <i>Wine match – 2016 Equilibrio Syrah 22</i>	
<u>Orecchiette</u>	33
Wild mushroom, truffle pecorino, orecchiette pasta (V) (Vegan option) (GF option) <i>Wine match – 2018 d’Soumah Nebbiolo Barbera 13</i>	
<u>Risotto del giorno</u>	33
Risotto of the day – please refer to specials board for today’s selection (GF) <i>Wine match – 2018 Hexham Chardonnay or 2018 Hexham Pinot Noir 16</i>	

V = Vegetarian | GF = Gluten Free

15% surcharge on public holidays | \$30 minimum spend on food per adult on weekends and holiday periods

Please inform staff of any food intolerances, however Soumah cannot guarantee a total absence of traces of allergens.

FORMAGGIO D'ITALIA

40g serve with lavosh, dried fruit, quince paste and roasted nuts. Sourced from Italy. 15

Mauri Taleggio - a creamy textured washed rind. Aged six weeks.

Truffle pecorino - black truffle infused sheep's milk pecorino.

Mauri Gorgonzola - a soft, creamy textured blue cheese with a piquant finish.

Selection of three cheese board 38

DOLCE

Wine match – 2019 d'Soumah Brachetto Frizzante 13

House made ice cream/sorbet 10

- Please refer to specials board for today's selection (GF)

Affogato 16

House made vanilla ice cream, frangelico, espresso (GF)

Pannacotta 16

Vanilla pannacotta, strawberries, rhubarb, balsamic (GF)

Tiramisu 16

Espresso, savoiardi, mascarpone, grappa di Barolo

BEVANDE

2019 Brachetto Frizzante 13 38

Limoncino Liquori – Lombardia, Italia (60ml) 12

La Grappa di Barolo – Piemonte, Italia (30ml) 12

Coffee 5

Cappuccino, Latte, Flat White, Long Black, Espresso

Hot Chocolate

Tea 5

English Breakfast, Peppermint, Camomile