



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 – 2020 Blanc de Blanc 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 – 2020 Ai Fiori Rosato 11

Fiore delle zucchine 19

Fried zucchini flowers, confit tomato, ricotta, basil oil (V, GF option)

Wine match – 2018 Hexham Savarro 11

Burrata 19

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

Wine match – 2018 Upper Ngumby Pinot Noir 14

Gamberi 22

Oven roasted King prawns, gremolata butter (GF)

Wine match – 2018 Upper Ngumby Chardonnay 14

CONTORNI 12

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

Verdure di stagione Steamed seasonal greens, macadamia, lemon dressing (V, GF)

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

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

PIZZA

Margherita 24

San Marzano tomato, basil, buffalo mozzarella (V)

Wine match – 2020 Ai Fiori Rosato 11

Funghi 26

Mushrooms, confit garlic, truffle oil, buffalo mozzarella, truffle pecorino (V)

Wine match – 2018 Upper Ngumby Pinot Noir 14

Zucca 26

Roast pumpkin, confit garlic, walnut crumb, taleggio (V)

Wine match – 2018 Hexham Viognier 14

Prosciutto 26

San Marzano tomato, prosciutto di parma, rocket, buffalo mozzarella

Wine match – 2018 The Butcher 17

Salsiccia di maiale 26

San Marzano tomato, pork sausage, fennel, chilli, buffalo mozzarella

Wine match – 2019 Cabernet Merlot d'Soumah 11

SECONDI

Cotoletta di vitello 38

Veal cotoletta with rosemary and parmesan crumb, capsicum puree, pickled zucchini

Wine match – 2018 The Butcher 17

Pesce del Giorno 36

Grilled fish, cannellini beans, capsicum, tomato pesto, salsa verde (GF)

Wine match – 2018 Hexham Viognier 14

Tagliatelle 36

Spanner crab, garlic, chilli, lemon, parsley, tagliatelle pasta (GF Option)

Wine match – 2018 Equilibrio Chardonnay 25 (Best in Show, Decanter World Wine Awards)

Orecchiette 33

Zucchini, mint puree, peas, broad beans, parmesan, orecchiette pasta (V)

(Vegan option) (GF option)

Wine match – 2020 Ai Fiori Rosato 11

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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 11

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 d'Soumah 11 38

2020 Brachetto Tranquillo 42

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