



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. 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 SV 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 SV Ai Fiori Rosato 11

Farinata 19

Chickpea flatbread, roasted eggplant, capsicum puree, agrodolce, pinenuts

Wine match – 2019 Upper Ngumby Pinot Noir 14

Burrata 19

Burrata, pepperonata, prosciutto crisp, basil, crostini

Wine match – 2019 SV Viognier 14

Calamari 22

Fried calamari, garlic aioli, gremolata

Wine match – 2019 SV Savarro 11

CONTORNI 12

Insalata Rocket, pear, parmesan, hazelnut dressing

Verdure di stagione Steamed seasonal greens, macadamia, lemon dressing

Patate arrosto Roasted potatoes, garlic, rosemary

Please notify staff of any dietary requirements as some dishes can be modified, however Soumah cannot guarantee a total absence of traces of allergens

15% surcharge on public holidays | \$30 minimum spend on food per adult | No Splitting Bills

PIZZA

Margherita 24

San Marzano tomato, basil, buffalo mozzarella

Wine match – 2020 Ai Fiori Rosato 11

Funghi 26

Mushrooms, confit garlic, truffle oil, buffalo mozzarella, truffle pecorino

Wine match – 2018 SV Upper Ngumby Chardonnay 14

Melanzana 26

Roast eggplant, capsicum, olives, san Marzano tomato, buffalo mozzarella

Wine match – 2019 SV Upper Ngumby Pinot Noir 14

Prosciutto 26

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

Wine match – 2019 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

Fesa di Agnello 38

Lamb Rump, herb pangrattata, fried polenta, capsicum puree, pickled zucchini

Wine match – 2019 The Butcher 17

Pesce del Giorno 36

Grilled fish, fennel and saffron confit, olives, tapenade, parsley

Wine match – 2019 SV Viognier 14

Pappardelle 36

Slow cooked goat ragu, parmesan, pappardelle pasta

Wine match – 2019 SV Cabernet Sauvignon 14

Orecchiette 33

Mushrooms, mascarpone, thyme, orecchiette pasta

Wine match – 2019 Upper Ngumby Pinot Noir

Please notify staff of any dietary requirements as some dishes can be modified, 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.

Ocelli Al Barolo - cow's and goats milk, semi hard cheese, aged in Barolo 18 months

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

Selection of three cheese board 38

DOLCE

Wine match – 2020 d'Soumah Brachetto Frizzante 11

House made ice cream/sorbet 10

- Please refer to specials board for today's selection

Affogato 16

House made vanilla ice cream, frangelico, espresso

Pannacotta 16

Vanilla pannacotta, strawberries, rhubarb, balsamic

Tiramisu 16

Espresso, savoiardi, mascarpone, grappa di Barolo

Chocolate Tart

Chocolate, orange and ricotta tart, sweet mascarpone 16

BEVANDE

2020 Brachetto Frizzante d'Soumah 11 38

2020 Brachetto Tranquillo 42

2020 Botrytis Viognier 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, Chamomile