

## TO BEGIN

### COLD

<b>OYSTER</b> mignonette, lemon	5
<b>SCALLOPS CRUDO</b> orange and fingerlime dressing, crispy capers, chilli oil, bottarga	26
<b>TUNA TARTARE</b> fermented chili, cucumber, chives, pasta fritta	25
<b>MORTADELLA</b> guindillas, shaved parmesan	15
<b>PROSCIUTTO E MELONE</b> shaved prosciutto parma, rockmelon	16
<b>NDUJA</b> spicy spreadable salami, evo chives	13
<b>MARINATED OLIVES</b> australian mixed olives, lemon, thyme	10
<b>BURRATA</b> bagna cauda, crispy capers, bread crumble, wakame	23
<b>PANZANELLA &amp; BUFFALO MOZZARELLA</b> heirloom cherry tomatoes, olives, capers, croutons, pickled red onion	24
<b>ROASTED PEPPERS</b> evo, garlic, olives, capers, pangrattato	13
<b>HOUSE PICKLED SARDINE</b> pickled red onion, crispy sage, evo	16

### HOT

<b>PANE SASSO</b> signature house made bread, rosemary garlic oil	12
<b>FOCACCIA ROSSA</b> sugo, oregano, garlic	15
<b>GNOCCO FRITTO</b> fried dough, mortadella, stracciatella, pistachio	15
<b>SEASONAL ARANCINI</b> mushroom, smoked mozzarella, pecorino, truffle mayo	17
<b>POLPETTE ON CHARRED BREAD</b> pork and beef meatball, sugo, basil, ricotta salata	17
<b>FREMANTLE OCTOPUS</b> charred tentacles, nduja pesto, roast potato, spring herbs	29
<b>CHARRED EGGPLANT</b> arrabbiata sauce, pickled onion, fragrant herbs	17
<b>ROASTED ARTICHOKES</b> whipped ricotta, bottarga	21
<b>CALAMARI</b> flash fried calamari, pickled peppers, fermented chili mayo	22

# buon appetito

Mangia  
Mangia

## PRIMI

<b>RIGATONI AMATRICIANA</b> guanciale, tomato, pecorino, chili, black pepper	31
<b>TAGLIOLINI AL NERO</b> QLD prawns alla fra diavolo, nduja, cherry tomato, parsley bottarga	39
<b>POTATO GNOCCHI</b> pumpkin cream, brown butter sauce, crispy sage, pecorino, pine nuts	35
<b>RAVIOLONE</b> yolk and truffle ricotta, porcini butter, oyster mushrooms	33
<b>SPAGHETTI CRAB NERANO</b> local crab meat, zucchini, garlic, basil, butter, lemon, bread crumb	41
<b>CASARECCE LAMB RAGU</b> lamb neck ragu, green peas, ricotta salata, mint gremolata	37

GF Gnocchi available as alternative for GF and Celiac +4

## SECONDI

<b>250G SIRLOIN</b> confit mixed wild mushrooms, eshallots, herbs	44
<b>LAMB CUTLETS</b> lamb of Tas, mediterranean dressing, mint	41 3 each
<b>CHICKEN CACCIATORE</b> half chicken, cacciatore sauce, olives, capers, mushrooms	37
<b>SALMON</b> pan-fried fillet, salsa verde, vincotto, hasselback potatoes	39
<b>BEEF SHORT RIBS</b> 200G chianti braised, stew borlotti beans, gremolata	41

## Sunday Specials

49

Porchetta 300g, roast potatoes and fennel, maple jus

MP

Chargrilled Market Fish, lemon butter & capers dressing, truffle fries and insalata

## PIZZA

Sasso's signature dough is made from semi wholemeal flour and goes through an extended fermentation

<b>MARGHERITA</b> tomato, fior di latte, basil	24
<b>SALSICCIA</b> roasted capsicum sauce, fior di latte, sausage, cherry tomato, fried onion	28
<b>DIAVOLA</b> tomato, fior di latte, spicy salami	26
<b>CAPRICCIOSA</b> tomato, fior di latte, smoked ham, artichokes, mushroom, olives	27
<b>AMANTI DELLA CARNE</b> tomato, fior di latte, spicy salami, smoked ham, pancetta, kalamta olives	29
<b>ALLA NORMA</b> tomato, fior di latte, eggplant, cherry tomato, salted ricotta, basil	26
<b>LA VEGANO</b> tomato, mixed seasonal vegetable, olives, basil oil	24
<b>GAMBERI PIZZA</b> zucchini cream, prawns, pancetta, mozzarella, chilli oil	28
<b>PROSCIUTTO &amp; GORGONZOLA</b> fior di latte, gorgonzola, artichokes, prosciutto parma, semidry tomato	29
<b>LA 666</b> nduja and ricotta base, fior di latte, spicy salami, chili oil, macadamia crumble	27
<b>FUNGHI TARTUFATI</b> fior di latte, portobello and porcini mushrooms, truffle paste, shaved parmesan, parsley	29

GF pizza base available for GF, not recommended for Celiac +6  
add buffalo mozzarella 9

## ON THE SIDE

<b>ROCKET LEAF</b> shaved parmigiano, vincotto	13
<b>SHOESTRING FRIES</b> truffle pecorino, aioli	15
<b>SPRING SALAD</b> mixed leaf, radish, fennel, cucumber, carrots, cherry tomato, lemon dressing	15
<b>DUTCH CARROTS</b> goats curd, hazelnut dressing	15

ad in

Let Chef Gabriele and his team take you on a journey through our seasonal menu

**FEED ME**  
59

**FEAST ME**  
89

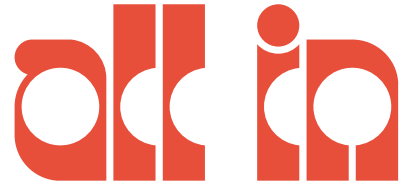
minimum of 4 guests

sasso

@sasso.italiano



Sunday Surcharge 10%



## FEED ME 59

OYSTER, MIGNONETTE, LEMON

ARANCINI, MUSHROOMS, SMOKED MOZZARELLA, TRUFFLE MAYO

PANE SASSO, HOUSE MADE BREAD, ROSEMARY GARLIC OIL

BURRATA, BAGNA CAUDA, CRISPY CAPERS, BREAD CRUMBLE, WAKAME

CHOICE OF PIZZA

RIGATONI ALLA PUTTANESCA, CHILI, GARLIC, ANCHOVIES, CAPERS,  
OLIVES, CHERRY TOMATO

ROCKET LEAF, SHAVED PARMIGIANO, VINCOTTO

MINI CANNOLI, WHIPPED RICOTTA, DARK CHOCOLATE, PISTACHIO





## FEAST ME

### 89

OYSTER, MIGNONETTE, LEMON

PANE SASSO, HOUSE MADE BREAD, ROSEMARY GARLIC OIL

BURRATA, BAGNA CAUDA, CRISPY CAPERS, BREAD CRUMBLE, WAKAME

MORTADELLA, GUINDILLAS, SHAVED PARMESAN

CHOICE OF PIZZA

CASARECCE LAMB RAGU, LAMB NECK RAGU, GREEN PEAS,  
RICOTTA SALATA, MINT GREMOLATA

CHICKEN CACCIATORE, OLIVES, CAPERS, MUSHROOMS

SHOESTRING FRIES, TRUFFLE PECORINO, AIOLI

ROCKET LEAF, SHAVED PARMIGIANO, VINCOTTO

MINI CANNOLI, WHIPPED RICOTTA, DARK CHOCOLATE, PISTACHIO





**SASSOMISÙ** 16  
house made tiramisù, marsala and cocoa nibs

---

**PANNA COTTA** 15  
chocolate panna cotta, caramel sauce, chocolate tuille, honeycomb

---

**BOMBOLONI** 7  
nutella, caramel dip **each**

---

**SASSO'S CANNOLI** 8  
whipped ricotta, dark chocolate, pistachio **each**

---

**GELATI AND SORBET SELECTION** 12  
please ask our friendly staff for available flavours **2 scoop**

---

**CHEESE OF THE DAY** 15  
crackers, fruits, nuts, quince paste

---

**SASSO AFFOGATO** 19  
st remio espresso, vanilla bean gelato, cafe borghetti, nocello walnut liqueur

---

**HOUSE MADE CELLO 45ML** 14  
please ask your server for our seasonal selection

---

