

TO BEGIN

COLD

OYSTER mignonette, lemon	5
SCALLOPS CRUDO citrus dressing, chilli basil oil, bottarga, cucumber, bronze fennel	27
TUNA TARTARE fermented chili, cucumber, chives, pasta fritta	25
MORTADELLA guindillas, shaved parmesan	15
PROSCIUTTO E MELONE shaved prosciutto parma, rockmelon	16
NDUJA spicy spreadable salami, evo chives	13
MARINATED OLIVES australian mixed olives, lemon, thyme	10
BURRATA bagna cauda, crispy capers, bread crumble, wakame	23
PANZANELLA & BUFFALO MOZZARELLA heirloom cherry tomatoes, olives, capers, croutons, pickled red onion	24
ROASTED PEPPERS evo, garlic, olives, capers, pangrattato	13
HOUSE PICKLED SARDINE pickled cucumber & red onion, fried basil, evo	16

HOT

PANE SASSO signature house made bread, rosemary garlic oil	12
CHEESY GARLIC FOCACCIA garlic, fior di latte, parmesan, rosemary	19
GNOCCO FRITTO fried dough, mortadella, stracciatella, pistachio	15
SEASONAL ARANCINI mushroom, smoked mozzarella, pecorino, truffle mayo	17
POLPETTE ON CHARRED BREAD pork and beef meatball, sugo, basil, ricotta salata	17
FREMANTLE OCTOPUS charred tentacles, nduja pesto, roast potato, spring herbs	29
CHARRED ASPARAGUS bagna cauda, chilli garlic dressing, toasted almond flakes	17
ROASTED ARTICHOKES whipped ricotta, bottarga	21
CALAMARI flash fried calamari, pickled peppers, fermented chili mayo	22

buon appetito

Mangia
Mangia

PRIMI

RIGATONI AMATRICIANA guanciale, tomato, pecorino, chili, black pepper	31
TAGLIOLINI AL NERO QLD prawns alla fra diavolo, nduja, cherry tomato, parsley bottarga	39
POTATO GNOCCHI pumpkin cream, brown butter sauce, crispy sage, pecorino, pine nuts	35
RAVIOLONE yolk and truffle ricotta, porcini butter, oyster mushrooms	33
SPAGHETTI CRAB NERANO local crab meat, zucchini, garlic, basil, butter, lemon, bread crumb	41
FUSILLONI sausage ragu, tomato, chilli, garlic, pecorino, black pepper, rosemary oil	35

GF Gnocchi available as alternative for GF and Celiac +4

SECONDI

250G SIRLOIN confit mixed wild mushrooms, eshallots, herbs	44
LAMB CUTLETS australian lamb, mediterranean dressing, mint	41 3 each
CHICKEN CACCIATORE half chicken, cacciatore sauce, olives, capers, mushrooms	37
SALMON pan-fried fillet, salsa verde, vincotto, hasselback potatoes	39
BEEF SHORT RIBS 200g chianti braised beef short ribs, soft polenta, jus, gremolata	42

Sunday Specials

49

300g porchetta, roast potato & fennel, maple jus

MP

Chargrilled Market Fish, lemon & capers butter dressing, Cacio & Pepe Fries, Garden Salad

PIZZA

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

MARGHERITA tomato, fior di latte, basil	24
SALSICCIA tomato, fennel and pork sausage, fior di latte, cherry tomato, fried shallots	28
DIAVOLA tomato, fior di latte, spicy salami	26
CAPRICCIOSA tomato, fior di latte, smoked ham, artichokes, mushroom, olives	27
AMANTI DELLA CARNE tomato, fior di latte, spicy salami, smoked ham, pancetta, kalamta olives	29
ALLA NORMA tomato, fior di latte, eggplant, cherry tomato, salted ricotta, basil	26
LA VEGANO tomato, mixed seasonal vegetable, olives, basil oil	24
GAMBERI PIZZA zucchini cream, prawns, pancetta, mozzarella, chilli oil	28
PROSCIUTTO & GORGONZOLA fior di latte, gorgonzola, artichokes, prosciutto parma, semidry tomato	29
LA PICCANTE garlic, spicy salami, nduja, fior di latte, red onion, olives, basil	26
FUNGHI TARTUFATI 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

ROCKET LEAF shaved parmigiano, vincotto	13
SHOESTRING FRIES cacio & pepe, aioli	14
MIXED GARDEN SALAD mixed leaf, radish, fennel, cucumber, carrots, cherry tomato, lemon dressing	15
DUTCH CARROTS goats curd, hazelnut dressing	15

ad in

Let our team take you on a journey through our seasonal menu

FEED ME
59

FEAST ME
89

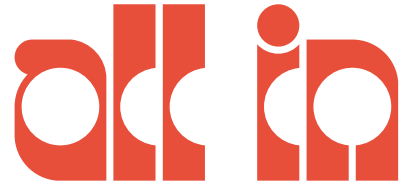
minimum of 4 guests

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 VODKA, CHILI, GARLIC, TOMATO, CREAM, PARMESAN

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

FUSILLONI, SAUSAGE RAGU, TOMATO, CHILLI, GARLIC, PECORINO,
BLACK PEPPER, ROSEMARY OIL

CHICKEN CACCIATORE, OLIVES, CAPERS, MUSHROOMS

SHOESTRING FRIES, CACIO & PEPE, 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
white chocolate panna cotta, spiced rhubarb, white chocolate soil, lemon balm

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

