

TO BEGIN

COLD

OYSTER mignonette, lemon	5
SCALLOPS CRUDO citrus dressing, shallots, 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 SARDINES pickled cucumber, red onion petals, nasturtium, herb oil	17

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, herbs	29
CHARRED BROCCOLINI chilli, garlic, fried shallots, lemon	16
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 squid ink pasta, calamari ragout, olives, capers, bottarga, chives, evo	38
POTATO GNOCCHI parmesan cream, sherry and hazelnut dressing, basil oil, pecorino	36
RAVIOLONE yolk and truffle ricotta, porcini butter, mixed wild mushrooms, pecorino	33
SPAGHETTI GAMBERI QLD prawns, garlic, chilli, white wine, semi-dry tomato, pangrattato, herbs	39
FUSILLONI sausage ragu, tomato, chilli, garlic, pecorino, black pepper, rosemary oil	37

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 & PESTO fior di latte, basil pesto, prawns, zucchini, sundried tomatoes	29
PROSCIUTTO & GORGONZOLA fior di latte, gorgonzola, artichokes, prosciutto parma, semidry tomato	29
LA PICCANTE tomato, garlic, spicy salami, Nduja, Fior Di latte, red onion, olives, basil	27
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%