

## TO BEGIN

### COLD

<b>OYSTER</b> mignonette, lemon	5
<b>SCALLOPS CRUDO</b> citrus dressing, shallots, chilli basil oil, bottarga, cucumber, bronze fennel	27
<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 SARDINES</b> pickled cucumber, red onion petals, nasturtium, herb oil	17

### HOT

<b>PANE SASSO</b> signature house made bread, rosemary garlic oil	12
<b>CHEESY GARLIC FOCACCIA</b> garlic, fior di latte, parmesan, rosemary	19
<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, herbs	29
<b>CHARRED BROCCOLINI</b> chilli, garlic, fried shallots, lemon	16
<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> squid ink pasta, calamari ragout, olives, capers, bottarga, chives, evo	38
<b>POTATO GNOCCHI</b> parmesan cream, sherry and hazelnut dressing, basil oil, pecorino	36
<b>RAVIOLONE</b> yolk and truffle ricotta, porcini butter, mixed wild mushrooms, pecorino	33
<b>SPAGHETTI GAMBERI</b> QLD prawns, garlic, chilli, white wine, semi-dry tomato, pangrattato, herbs	39
<b>FUSILLONI</b> sausage ragu, tomato, chilli, garlic, pecorino, black pepper, rosemary oil	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> australian lamb, 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 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*

<b>MARGHERITA</b> tomato, fior di latte, basil	24
<b>SALSICCIA</b> tomato, fennel and pork sausage, fior di latte, cherry tomato, fried shallots	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 &amp; PESTO</b> fior di latte, basil pesto, prawns, zucchini, sundried tomatoes	29
<b>PROSCIUTTO &amp; GORGONZOLA</b> fior di latte, gorgonzola, artichokes, prosciutto parma, semidry tomato	29
<b>LA PICCANTE</b> tomato, garlic, spicy salami, Nduja, Fior Di latte, red onion, olives, basil	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> cacio & pepe, aioli	14
<b>MIXED GARDEN SALAD</b> mixed leaf, radish, fennel, cucumber, carrots, cherry tomato, lemon dressing	15
<b>DUTCH CARROTS</b> goats curd, hazelnut dressing	15

at in

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

**FEED ME**  
59

**FEAST ME**  
89

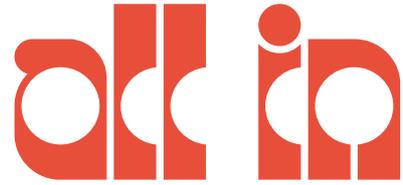
minimum of 4 guests

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



# ad in

## 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

SASSO



 @sasso.italiano