

TO BEGIN

COLD

OYSTERS mignonette, lemon	5 each
SCALLOPS CRUDO grapefruit dressing, segments, orange gel, squid ink crackers, chili & basil oil, herbs	28
TUNA TARTARE fermented chili, cucumber, chives, pasta fritta	27
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
ROASTED PEPPERS evo, garlic, olives, capers, pangrattato	13
HOUSE PICKLED SARDINES pickled cucumber & red onion, fried basil, evo	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
BAKED QLD PRAWN prawns rolled in pancetta, herbs gremolata, chili oil, lemon	33 3pcs
CHAR-GRILLED OCTOPUS nduja pesto, roast potato, sherry dressing, herbs	29
CHARRED BROCCOLINI chili, 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

STROZZAPRETI AMATRICIANA strozzapreti pasta, guanciale, tomato, pecorino, chili, black pepper	35
TAGLIOLINI MORETON BAY BUGS squid ink pasta, garlic, chili, nduja, tomato, chives, bottarga	41
POTATO GNOCCHI parmesan cream, sherry and hazelnut dressing, basil oil, pecorino	36
CANNELLONI ricotta & spinach, sausage ragu, pecorino, black pepper, rosemary oil	35
SPAGHETTI GAMBERI QLD prawns, garlic, chilli, white wine, semi-dry tomato, pangrattato, herbs	39
BEEF CHEEK PAPPARDELLE braised beef cheek, chili, tomato, parmesan	38

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
HALF ROASTED CHICKEN pan chicken jus, capers, charred lemon, soft herbs	38
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

63

Veal cotoletta, capers lemon butter, pecorino, pickled red onion, herbs served with 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 & PATATE fior di latte, roasted potatoes, sausage, grana, garlic oil, rosemary	28
DIAVOLA tomato, fior di latte, spicy salami	26
CAPRICCIOSA ALLA ROMANA tomato, fior di latte, mushrooms, olives, artichokes, smoked ham, whole egg	29
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 & PANCETTA chili & garlic base, fior di latte, prawns, pancetta, grilled zucchini, parsley	29
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 Coeliac +6

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

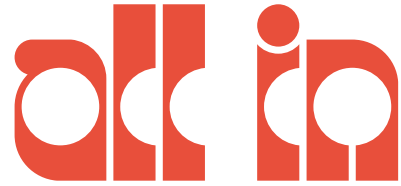
minimum 3 guests

SASSO

@sasso.italiano



Sunday Surcharge 10%



FEED ME 59

OYSTERS, 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

STROZZAPRETI AMATRICIANA, GUANCIALE, TOMATO,
PECORINO, CHILI, BLACK PEPPER

ROCKET LEAF, SHAVED PARMIGIANO, VINCOTTO

MINI CANNOLI, WHIPPED RICOTTA, FIG JAM, HAZELNUT, HONEY





FEAST ME

89

OYSTERS, 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

BEEF CHEEK PAPPARDELLE, CHILI, TOMATO, PARMESAN

ROASTED CHICKEN, PAN CHICKEN JUS, CAPERS, CHARRED LEMON, SOFT HERBS

SHOESTRING FRIES, CACIO & PEPE, AIOLI

ROCKET LEAF, SHAVED PARMIGIANO, VINCOTTO

MINI CANNOLI, WHIPPED RICOTTA, FIG JAM, HAZELNUT, HONEY

