

 @sasso.italiano
 @thetalismangroup_

SASSO

Buon Appetito



TO BEGIN

COLD

OYSTER - mignonette, lemon	6 each
KINGFISH CRUDO - citrus dressing, burnt orange, basil & chili oil, pickled radish	29
TUNA TARTARE - fermented chili, cucumber, chives, pasta fritta	27
BRESAOLA - cherry tomato, shaved grana padano, rocket, balsamic dressing	20
PROSCIUTTO E MELONE - shaved prosciutto parma, rockmelon	17
NDUJA - spicy spreadable salami, evo, chives	14
MARINATED OLIVES - Australian mixed olives, lemon, thyme	10
BURRATA - bagna cauda, crispy capers, bread crumble, wakame	23
ROASTED PEPPERS - evo, garlic, olives, capers, pangrattato	14
HOUSE PICKLED SARDINES - pickled cucumber & red onion, fried basil, evo	18

HOT

PANE SASSO - signature house made bread, rosemary garlic oil	13
WOOD-FIRED FOCACCIA - house made focaccia, oregano, evo, nduja butter	16 4 pcs
GNOCCHO FRITTO - fried dough, mortadella, stracciatella, pistachio	15
SEASONAL ARANCINI - porcini mushrooms, smoked mozzarella, pecorino, truffle mayo	20
POLPETTE ON CHARRED BREAD - pork & beef meatball, sugo, basil, ricotta salata	18
MUSSELS PUTTANESCA - spring bay mussels, chili, garlic, white wine, kalamata olives, capers, cherry tomato, charred bread	27
FREMANTLE OCTOPUS - char grilled octopus, nduja pesto, roast potato, sherry dressing, evo	31
CHARRED BROCCOLINI - chili, garlic, fried shallots, lemon	16
ROASTED ARTICHOKEs - whipped ricotta, bottarga	21
CALAMARI - flash fried calamari, pickled peppers, fermented chili mayo	22

PASTA

RIGATONI AMATRICIANA - guanciale, tomato, pecorino, chili, black pepper	36
TAGLIOLINI AL GRANCHIO & NDUJA - squid ink pasta, crab meat, chili, garlic, nduja, white wine, semi-dry tomato, chives, evo	39
POTATO GNOCCHI - parmesan & truffle cream, sherry & almond dressing, pecorino	37
CANNELLONI - ricotta & spinach, sausage ragu, pecorino, black pepper, rosemary oil	35
SPAGHETTI ALLO SCOGLIO - QLD prawns, mussels, vongole, calamari, chili, garlic, white wine, cherry tomato, bisque, lemon pangrattato	41
BEEF CHEEK PAPPARDELLE - braised beef cheek, chili, tomato, parmesan	38

GF gnocchi or penne available as alternative for GF and coeliac +4

MARGHERITA - tomato, fior di latte, basil	25
SALSICCIA & PATATE - fior di latte, roasted potatoes, sausage, grana, garlic oil, rosemary	28
DIAVOLA - tomato, fior di latte, spicy salami	27
CAPRICCIOSA CLASSICA - tomato, fior di latte, mushrooms, black olives, artichokes, smoked ham	29
AMANTI DELLA CARNE - tomato, fior di latte, spicy salami, smoked ham, pancetta, kalamata olives	29
SAUSAGE & EGGPLANT - tomato, fior di latte, sausage, fried eggplant, salted ricotta, basil pesto	28
LA VEGANO - tomato, mixed seasonal vegetable, black olives, vegan pesto	26
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 - fior di latte, hot salami, red onion, nduja pesto, guindillas, garlic oil, basil	29
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 | add buffalo mozzarella +9

MEATS

250G SIRLOIN - confit mixed urban valley mushrooms, shallots, garlic, broad leaf rocket	46
LAMB CUTLETS - Australian lamb cutlets, mediterranean dressing, grilled artichokes, mint	43 3 each
HALF ROASTED CHICKEN - pan chicken jus, capers, charred lemon, soft herbs	38
BARRAMUNDI - Sicilian style eggplant caponata, pine nuts, sultana, basil oil, lemon	39
BEEF SHORT RIBS - 200g chianti braised beef short ribs, soft polenta, jus, gremolata	42

ON THE SIDE

ROCKET LEAF - grated 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	16

All In

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

FEED ME
63

FEAST ME
83

minimum of 3 guests

Sunday Roast

...with an Italian twist! Each week brings a different roast, served with roast potatoes, baked carrots, charred broccolini, parmesan Yorkshire puddings, and beef jus. Check with our team for this week's special!

Sunday Surcharge 10%