

 @sasso.italiano  
 @thetalismangroup\_

**SASSO**

# Buon Appetito

**PIZZA**

## TO BEGIN

### COLD

<b>OYSTER</b> - mignonette, lemon	6 each
<b>SCALLOPS CRUDO</b> - Hokkaido scallops, lemon & chili dressing, shallots, capers, pickled cucumber, radish, herb oil	28
<b>TUNA TARTARE</b> - fermented chili, cucumber, chives, pasta fritta	27
<b>MORTADELLA</b> - shaved parmesan, pickled radish	17
<b>PROSCIUTTO E MELONE</b> - shaved prosciutto parma, rockmelon	19
<b>NDUJA</b> - spicy spreadable salami, evo, chives	14
<b>MARINATED OLIVES</b> - Australian mixed olives, lemon, thyme	10
<b>BURRATA</b> - bagna cauda, crispy capers, bread crumble, wakame	25
<b>ROASTED PEPPERS</b> - evo, garlic, olives, capers, pangrattato	15
<b>HOUSE PICKLED SARDINES</b> - charred bread, pickled cucumber & red onion, basil oil	19

### HOT

<b>PANE SASSO</b> - signature house made bread, rosemary garlic oil	15
<b>WOOD-FIRED FOCACCIA</b> - house made focaccia, oregano, evo, nduja butter	16 4 pcs
<b>GNOCCO FRITTO</b> - fried dough, mortadella, stracciatella, pistachio	16 2 pcs
<b>SEASONAL ARANCINI</b> - sugo, peas, smoked mozzarella, grated parmesan, herbs and garlic aioli	18 4 pcs
<b>POLPETTE ON CHARRED BREAD</b> - pork & beef meatball, sugo, basil, ricotta salata	19 4 pcs
<b>MUSSELS PUTTANESCA</b> - spring bay mussels, chili, garlic, white wine, kalamata olives, capers, cherry tomato, charred bread	28
<b>FREMANTLE OCTOPUS</b> - pepperonata sauce, roast chat potatoes, smoked paprika dressing	31
<b>CHARRED GREEN BEANS</b> - crispy garlic, chili dressing, lemon	17
<b>ROASTED ARTICHOKE</b> - whipped ricotta, bottarga	22
<b>CALAMARI</b> - flash fried calamari, pickled peppers, fermented chili mayo	24

## PASTA

<b>RIGATONI AMATRICIANA</b> - guanciale, tomato, pecorino, chili, black pepper	36
<b>TAGLIOLINI AL GRANCHIO &amp; NDUJA</b> - squid ink pasta, crab meat, chili, garlic, nduja, white wine, semi-dry tomato, chives, evo	39
<b>POTATO GNOCCHI</b> - parmesan cream, sherry & almond dressing, spring greens, grana padano, basil oil	37
<b>CANNELLONI</b> - ricotta & spinach, sausage ragu, pecorino, black pepper, rosemary oil	36
<b>SPAGHETTI ALLE VONGOLE</b> - vongole, artichokes, chili, garlic, parsley, bottarga, charcoal breadcrumb	39
<b>BEEF CHEEK PAPPARDELLE</b> - braised beef cheek, chili, tomato, parmesan	38

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

<b>MARGHERITA</b> - tomato, fior di latte, basil	26
<b>SALSICCIA &amp; PATATE</b> - fior di latte, roasted potatoes, sausage, grana, garlic oil, rosemary	29
<b>DIAVOLA &amp; CHILI HONEY</b> - tomato, fior di latte, spicy salami, house made chili honey	28
<b>CAPRICCIOSA CLASSICA</b> - tomato, fior di latte, mushrooms, black olives, artichokes, smoked ham	29
<b>AMANTI DELLA CARNE</b> - tomato, fior di latte, spicy salami, smoked ham, pancetta, kalamata olives	29
<b>SAUSAGE &amp; EGGPLANT</b> - tomato, fior di latte, sausage, fried eggplant, salted ricotta, basil pesto	29
<b>LA VEGANO</b> - tomato, mixed seasonal vegetable, black olives, vegan pesto	26
<b>MARE &amp; MONTI</b> - tomato, chili, garlic, fior di latte, prawns, porcini mushrooms, pancetta, parsley	31
<b>PROSCIUTTO &amp; GORGONZOLA</b> - fior di latte, gorgonzola, artichokes, prosciutto parma, semidry tomato	29
<b>IL PADRINO</b> - tomato, fior di latte, spicy salami, nduja, sausage, red onions, black olives, mushrooms	30
<b>FUNGHI TARTUFATI</b> - fior di latte, portobello and porcini mushrooms, truffle paste, shaved parmesan, parsley	29

Add on: GF base (not recommended for coeliac) + 6, Mozzarella Di Bufala + 11, Burrata + 15, Prosciutto Di Parma + 9, Prawns + 9, Porcini Mushroom + 7

## MEATS

<b>250G SIRLOIN</b> - confit mixed urban valley mushrooms, shallots, garlic, broad leaf rocket	46
<b>LAMB CUTLETS</b> - Australian lamb cutlets, mediterranean dressing, grilled artichokes, mint	43 3 pcs
<b>CHICKEN MARSALA</b> - half roasted chicken, marsala cream jus, mushrooms, confit garlic, herbs	38
<b>BARRAMUNDI</b> - Sicilian style eggplant caponata, pine nuts, sultana, basil oil, lemon	39
<b>BEEF SHORT RIBS</b> - 200g chianti braised beef short ribs, soft polenta, jus, gremolata	42

## ON THE SIDE

<b>ROCKET LEAF</b> - grated parmigiano, vincotto	13
<b>SHOESTRING FRIES</b> - cacio & pepe, aioli	14
<b>SPRING LEAF SALAD</b> - mixed leaf, medley cherry tomatoes, shaved fennel, lemon dressing	15
<b>DUTCH CARROTS</b> - goats curd, hazelnut dressing	17

## All In

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

**FEED ME**  
65

**FEAST ME**  
85

minimum of 3 guests  
the whole table must partake

## 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%



# FEED ME 65

OYSTERS, MIGNONETTE, LEMON

ARANCINI, SUGO, PEAS, SMOKED MOZZARELLA, GRATED PARMESAN, HERBS AND GARLIC AIOLI

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, PARMIGIANO, VINCOTTO

MINI CANNOLI, WHIPPED RICOTTA, CHOCOLATE, PISTACHIO, ORANGE ZEST



# ad in

## FEAST ME

### 85

OYSTERS, MIGNONETTE, LEMON

ARANCINI, SUGO, PEAS, SMOKED MOZZARELLA, GRATED PARMESAN, HERBS AND GARLIC AIOLI

PANE SASSO, HOUSE MADE BREAD, ROSEMARY GARLIC OIL

BURRATA, BAGNA CAUDA, CRISPY CAPERS, BREAD CRUMBLE, WAKAME

MORTADELLA, SHAVED PARMESAN, PICKLED RADISH

CHOICE OF PIZZA

RIGATONI ALLA VODKA, CHILI, GARLIC, TOMATO, CREAM, PARMESAN

HALF ROASTED CHICKEN, MARSALA CREAM JUS, MUSHROOMS, CONFIT GARLIC, HERBS

ROCKET LEAF, PARMIGIANO, VINCOTTO

SHOESTRING FRIES, CACIO & PEPE, AIOLI

MINI CANNOLI, WHIPPED RICOTTA, CHOCOLATE, PISTACHIO, ORANGE ZEST

