



Si

TO BEGIN

COLD

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| OYSTERS mignonette, lemon | 6 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 | 16 |
| 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

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| PANE SASSO signature house made bread, rosemary garlic oil | 13 |
| WOOD-FIRED FOCACCIA house made focaccia, oregano, evo, nduja butter | 16 4slices |
| GNOCCO FRITTO fried dough, mortadella, stracciatella, pistachio | 15 |
| SEASONAL ARANCINI pea & mint, smoked mozzarella, ricotta salata, salsa verde mayo | 18 |
| 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 |

buon appetito

*Mangia
Mangia*

PRIMI

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| 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 cream, sherry and hazelnut dressing, basil oil, pecorino | 36 |
| 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 & Penne pasta available as alternative for GF and Celiac +4

SECONDI

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| 250G SIRLOIN heirloom tomatoes, shallots, arugula, sherry dressing, evo | 44 |
| 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 |
| 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

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| 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 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 | 25 |
| 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

ON THE SIDE

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| 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 3 guests

sasso

 @sasso.italiano



Sunday Surcharge 10%



FEED ME 63

OYSTERS, MIGNONETTE, LEMON

ARANCINI PEA & MINT, SMOKED MOZZARELLA, RICOTTA SALATA,
SALSA VERDE 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, PARMIGIANO, VINCOTTO

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





FEAST ME

83

OYSTERS, MIGNONETTE, LEMON

ARANCINI PEA & MINT, SMOKED MOZZARELLA, RICOTTA SALATA,
SALSA VERDE MAYO

PANE SASSO, HOUSE MADE BREAD, ROSEMARY GARLIC OIL

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

MORTADELLA, GUINDILLAS, SHAVED PARMESAN

CHOICE OF PIZZA

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

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

ROCKET LEAF, PARMIGIANO, VINCOTTO

SHOESTRING FRIES, CACIO & PEPE, AIOLI

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

