



Si

TO BEGIN

COLD

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

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 Mangia Mangia appetito

PRIMI

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

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

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

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

