



## AUTHENTIC ITALIAN CUISINE

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## STARTERS

<b>SALUMI BOARD</b>	\$19.9
San Daniele prosciutto, Ele's homemade salami, mortadella, soppressa salami, chorizo with condiments	
<b>CHEESE BOARD (V)</b>	\$19.9
Grilled halloumi, warm smoked bocconcini balls and stracciatella with pickled wild figs and grissini	
<b>WARM MARINATED OLIVES (V)</b>	\$12
Served with toasted crusted bread	
<b>ARANCINI (2pcs) (V)</b>	\$14
W/mushroom & truffle & served with truffled aioli	
<b>CROQUETTES (2pcs) (V)</b>	\$12.9
Roasted cauliflower & smoked cheese with romesco sauce	
<b>PUMPKIN &amp; CORN FRITTERS (3pcs) (VG)(GF)(DF)</b>	\$15.9
Coconut tahini yoghurt, dukkah & basil oil	
<b>ITALIAN MEATBALLS (2pcs)</b>	\$14
In a tomato sugo w/ shaved parmesan & toasted sourdough	
<b>JAPANESE STYLE FRIED CHICKEN</b>	\$18.9
W/ wasabi mayo & lemon	

## PASTAS

<b>HOME-MADE SPAGHETTI MARINARA</b>	\$33.9
Fresh seafood sauteed with garlic, chilli finished with olive oil, parsley & grated bottarga	
<b>HOME-MADE PAPPARDELLE</b>	\$31.9
W/ slow cooked chicken leg ragu, peas, mushroom finished with shaved pecorino & toasted pistachio crumbs	
<b>HOME-MADE BEETROOT RICOTTA GNOCCHI</b>	\$31.9
W/ roasted beetroots, red onion, kale finished with (V) stracciatella and toasted pistachio crumbs	
<b>HAND-MADE FETTUCINE CARBONARA</b>	\$29.9
W/ egg and shaved pecorino	
<b>HOME-MADE LASAGNE</b>	\$31.9
Ele's grandfather traditional southern Italian recipe with ragu & shaved parmesan. Its a truly unique lasagne that will leave you begging for the recipe	
<b>ELE'S SPICY SALAMI PENNE 🌶️🌶️🌶️</b>	\$31.9
Napoli sauce, garlic, chilli, roasted capsicum, olives, shaved parmesan & drizzled with extra hot chilli oil	
<b>SMOKED TROUT RISOTTO (GF)</b>	\$32.9
W/ peas, dill, spinach finished with mascarpone and bottarga	
<b>SPAGHETTI BOLOGNESE OR NAPOLI</b>	\$26.9
W/ shaved parmesan	

Gluten free pastas available +\$5

## MAINS

<b>PORK COTOLETTA</b>	\$38.9
W/ peperonata, Italian coleslaw & lemon	
<b>ROASTED &amp; ROLLED BONELESS CHICKEN LEG</b>	\$37.9
W/ pea puree, potato and herb rosti and baby onions & peas	
<b>GRILLED 300G BLACK ANGUS SCOTCH FILLET</b>	\$41.9
W/ bourguignon garnish and skinny fries	
<b>FISH OF THE DAY</b>	M/P
See our special board	

## SALADS

<b>SALT &amp; PEPPER CALAMARI SALAD</b>	\$28.9
W/ shredded cabbage, pickled carrot & daikon, radish, fennel, dill, coriander, spring onion finished with a chilli lime dressing & fried shallots	
<b>WARM ROASTED VEGETABLES SALAD (V)(GF)</b>	\$26.9
W/ quinoa, stracciatella, fresh herbs, horseradish dressing, dukkah & carrot crisps	
<b>GRILLED CHICKEN SALAD (GF)</b>	\$27.9
W/ shredded cabbage, shaved carrot, fennel, radish, spring onion, pickled cucumber, coriander, dill, finished with chipotle aioli & fried shallots	

## EXTRA BITS

<b>HONEY GLAZED BRUSSEL SPROUTS</b>	\$16
W/ crispy prosciutto	
<b>COS SALAD (V)</b>	\$15
W/ shaved radish & fennel, dill, apple, golden raisins & stracciatella	
<b>ITALIAN COLESLAW (V)</b>	\$15
W/ shredded cabbage, radish, fennel, red onion, peas, capers, herbs and grated parmesan	
<b>SHOESTRING FRIES (V)(GF)</b>	\$12
Served with truffled aioli	
<b>SWEET POTATO WEDGES (V)</b>	\$14
Served with aioli	

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (VG) Vegan  
All dishes may contain traces of nuts, dairy, gluten and egg

PIZZA PTO

## PIZZA

<b>FOCACCIA (V)</b> Herb and garlic <b>+Add Cheese \$2</b>	\$15.9
<b>MARGHERITA (V)</b> Sugo, Fior di latte, basil, dry oregano, grated parmesan & E.V.O	\$20.9
<b>CAPRICCIOSA</b> Sugo, fior di latte, leg ham, mushroom, olives & anchovies	\$24.9
<b>PROSCIUTTO</b> Sugo, fior di latte, San Daniele prosciutto, grated & shaved parmesan, rocket & E.V.O	\$24.9
<b>AMERICANO</b> Sugo, fior di latte, double pepperoni & red onion	\$22.9
<b>MEATLOVERS</b> Sugo, fior di latte, Italian sausage, pepperoni, leg ham & caramelised onion	\$24.9
<b>HAWAIIAN</b> Sugo, fior di latte, Leg ham & pineapple	\$23.9
<b>SORRENTINA (V)</b> Fior di latte, cherry tomatoes, basil, grated parmesan	\$21.9
<b>CHICKEN</b> Fior di latte, poached chicken, potato, roasted capsicum & parmesan	\$24.9
<b>PIZZA DI ELE 🌶️🌶️🌶️</b> Fior di latte, Ele's spicy salami, Nduja, capsicum, E.V.O & a touch of Carolina reaper chilli oil	\$25.9
<b>MUSHROOM (V)</b> Garlic puree, fior di latte, mushroom, cherry tomatoes, caramelised onion, rocket, grated parmesan & E.V.O	\$23.9
<b>ORTOLANA (V)</b> Fior di latte, zucchini, capsicum, eggplant, pumpkin & grated parmesan	\$24.9
<b>POTATO &amp; LEEK (V)</b> Fior di latte, potato, leek & red onion	\$23.9
<b>NUTELLA PIZZA</b> Served with vanilla ice-cream	\$25

**ADD EXTRA CHILLI OIL \$3**

**ADDS-ON \$5 EACH**

**GLUTEN-FREE BASE \$8**

## A SWEET AFFAIR

<b>CREME CARAMEL (V)</b> W/ pistachio and cranberry biscotti	\$16.9
<b>STEAMED ORANGE MARMALADE PUDDING (V)</b> W/ whiped vanilla mascarpone, orange butterscotch sauce	\$16.9
<b>DARK CHOCOLATE FONDANT (V)</b> W/ milk crumbs, honey poached pear, vanilla ice-cream	\$16.9
<b>TIRAMISU (V)</b> W/ chocolate tuile and amaretti crumbs	\$16.9

## DIGESTIVES

LIMONCELLO	AMARETTO	\$10.5
COGNAC	AVERNA	
PORT	BRANDY (VSOP)	
GRAND MARNIER	MONTENEGRO	
GALLIANO		

Digestives are tradition in Italy, they are drunk to help cleanse the palette and ease digestion. They are nice and light shots meant to be sipped and enjoyed after you've eaten or with your dessert.

## NO SPLIT BILLS

It is appreciated if children remain seated at the table in order not to disturb other customers dining experience

**15% SURCHARGE ON WEEKENDS**  
**25% SURCHARGE PUBLIC HOLIDAYS**

