



AUTHENTIC ITALIAN CUISINE

P: 0488 007 297

E: info@sassyitalianrestaurant.com.au

W: www.sassyitalianrestaurant.com.au

STARTERS

SALUMI BOARD (GFO)	18.9
w/ cold cuts served and condiments	
CHEESE BOARD (V)	18.9
fior di latte, grilled halloumi, truffle caciotta, pickled wild figs, tomato relish, lavosh	
CALAMARI	19.9
Salt and pepper calamari, wasabi mayo and lemon	
GRILLED OCEAN KING PRAWNS (2PCS)	19.9
w/ garlic and herbs butter, fennel salad, crustacean oil	
MUSHROOM ARANCINI (2pcs) (V)	15
w/ truffled aioli	
POLENTA CHIPS (4 pcs) (V)	15
served w/ sour cream and chives, grated parmesan	
SLOW ROASTED LAMB RIBS (2pcs)	18.9
w/honey glaze, orange, fennel, witlof salad	
ITALIAN MEATBALLS (2pcs) (GFO)	15.9
in tomato sugo w/ shaved parmesan & toasted sourdough	
FRITTERS (2pcs) (V)(VG)(GF)(DFO)	15
zucchini and mint fritters, w/ romesco, feta, dukkah, basil oil	
SLIDERS (2)	18
pulled pork with apple slaw, chipotle aioli	

MAINS & SALADS

CHICKEN SALTIMBOCCA	34.9
wrapped with prosciutto, mashed potato, mushroom sauce, broccolini, truffle oil	
VEAL COTALETTA	36.9
w/ caponata, rocket & parmesan, lemon	
ROASTED PORK BELLY	36.9
pumpkin puree, braised cabbage and bacon, apple and fennel salad, red wine sauce	
CALAMARI SALAD	28.9
shredded white cabbage, radish, fennel, pickled carrot & daikon, dill, and chilli lime dressing, finished with crispy shallots	
PANZANELLA SALAD (V) (VGO,DF,GF,OPTION)	26.9
fresh tomatoes, pickled red onion, cucumber, croutons, mozzarella and finished w/ tomato vinaigrette	
PEAR AND PROSCIUTTO SALAD	28.9
shaved prosciutto w/ fresh pear, herbs, rocket leaves, witlof, walnuts and gorgonzola, finished w/ olive oil, balsamic	
FISH OF THE DAY AND BUTCHERS CUTS	M/P
See your waiter for today's special	

PASTAS

SPAGHETTI MARINARA 🌶️	31.9
fresh seafood sautéed with garlic, chilli and finished with olive oil, parsley and grated bottarga	
HOME-MADE GNOCCHI	28.9
slow cooked goat ragu, cherry tomatoes, olives and rocket, finished w/ shaved pecorino & toasted crumbs	
HOME-MADE FETTUCINE CARBONARA (VO)	27.9
w/ pancetta or chicken & shaved pecorino	
PENNE ARRABBIATA (V) (VGO) 🌶️🌶️🌶️	26.9
napoli sauce, garlic, chilli, roasted capsicum, olives, shaved parmesan, with carolina reaper chilli oil add Ele's spicy salami +\$4	
HOME-MADE LASAGNE	29.9
Ele's grandfather's traditional southern Italian recipe with ragu & shaved parmesan.	
LUMACHE (V)	26.9
w/ green beans, garlic, caramelised onion, and white bean puree finished w/ mozzarella and toasted crumbs	
HOME-MADE CANNELLONI (V)	28.9
filled w/ roasted pumpkin, ricotta & spinach, served w/ pumpkin puree, golden raisins, kale crisp and parmesan	
ROASTED PRAWN S RISSOTTO (GF)	31.9
w/ sauteed leeks, peas and spinach, topped with a grilled king prawn and bottarga	
SPAGHETTI OR GNOCCHI	24.9
w/ bolognese or napoli with shaved parmesan	

Gluten free penne or spaghetti available +\$5

EXTRA BITS

BROCCOLINI AND GREEN BEANS (V,VG,DF,GF)	14.9
w/ white bean puree, flaked almonds, truffle oil	
SAUTEED ZUCCHINI (V,GF)	12.9
in garlic with fresh mint, balsamic glaze and feta	
ITALIAN COLESLAW (V,GF)	15.9
shredded cabbage, fennel, radish, red onion, peas, capers, and grated parmesan	
FENNEL AND ORANGE SALAD (V,GF,VG, DF)	12.9
w/ red onion, witlof, rocket, golden raisins and horseraddish dressing, finished w/ pine nuts	
SHOESTRING FRIES (V)(GF)	9.9
DIPPING SAUCES	3
tomato sauce, truffled aioli, plain aioli, sweet chilli	

PIZZA

FOCACCIA (V) Herb and garlic +Add Cheese \$4	12.9
MARGHERITA (V) Sugo, Fior di latte, basil, dry oregano, grated parmesan & E.V.O	18.9
CAPRICCIOSA Sugo, fior di latte, leg ham, mushroom, olives & anchovies	22.9
PROSCIUTTO Sugo, fior di latte, San Daniele prosciutto, grated & shaved parmesan, rocket & E.V.O	24.9
MEATLOVERS Sugo, fior di latte, leg ham, sopressata, chicken & caramelised onion	24.9
HAWAIIAN Sugo, fior di latte, Leg ham & pineapple	21.9
AMERICANO Sugo, fior di latte, double peperoni & red onion	26.9
CHICKEN Fior di latte, harissa chicken, potato, roasted capsicum & chipotle aioli	24.9
QUATRO FORMAGGI (V) Fior di latte, gorgonzola, mozzarella, truffle caciotta, parmesan & rocket	24.9
PIZZA DI ELE 🌶️🌶️🌶️ Fior di latte, hot sopressata, olives, capsicum & Carolina reaper chilli oil	25.9
MUSHROOM (V) Garlic puree, fior di latte, mushroom, cherry tomatoes, caramelised onion, rocket, grated parmesan & E.V.O	24.9
ORTOLANA (V) Fior di latte, zucchini, capsicum, broccolini, pumpkin & parmesan cheese	24.9
PORK BELLY Fior di latte, gorgonzola, pork belly, truffle oil, potato, caramelised onion, rocket & parmesan cheese	26.9

ADD GLUTEN-FREE BASE \$10

ADD VEGAN CHEESE \$3

ADD EXTRA CHILLI OIL \$3

DESSERTS

TIRAMISU w/ chocolate biscotti & amaretti crumbs	15.9
MASCARPONE & PASSIONFRUIT CHEESECAKE mango puree, strawberry sorbet	16.9
SEMIFREDDO (GFO) raspberry and white chocolate semifreddo, coconut macaroon, coulis, fresh raspberries and pistachio praline	15.9
WARM CHOCOLATE PUDDING chocolate sauce, blood orange ice cream, orange crumble	16.9
ICE CREAM PLATE (DFO,GFO) strawberry sorbet, blood orange ice cream with biscotti	12.9
NUTELLA PIZZA (V) served with vanilla ice-cream	18.9

DIGESTIVES

LIMONCELLO	12.9
COGNAC	
PORT	
GRAND MARNIER	
AMARETTO	
MONTENEGRO	
AVERNA	
GALLIANO	

BYO CAKE: \$3 PER PERSON

**CARD SURCHARGE APPLIES
15% SURCHARGE ON WEEKENDS**

(DF) Dairy Free

(V) Vegetarian (VO) Vegetarian Optional

(GF) Gluten Free (GFO) Gluten Free Optional

(VGO) Vegan Optional

Some dishes may contain traces of tree nuts or allergens.



NO SPLIT BILLS

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