



**1 Dryburgh Street, West Melbourne**  
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# START WITH ME

<b>FOCACCIA BREAD (V)</b> Served with olive oil and dukkah	<b>\$12.5</b>
<b>WARM MARINATED OLIVES (V)</b> Served with toasted crusted bread	<b>\$12</b>
<b>FRESH MOZZARELLA (V)</b> With basil and tomato with fried polenta	<b>\$16</b>
<b>BEETROOT CARPACCIO (V)</b> Served with goats curd, baby herbs and pomegranate	<b>\$16</b>
<b>ARANCINI (V)</b> Filled with mushroom and spinach served with truffled aioli	<b>\$4.5 ea</b>
<b>ITALIAN MEATBALLS</b> Served in a succulent tomato sauce topped with shaved parmesan	<b>\$4.5 ea</b>
<b>SALUMI SELECTION</b> Chef's selection of cold meat	<b>\$12.5 pp</b>
<b>STICKY GLAZED LAMB RIBS</b> Apple & pomegranate salad and dukkah	<b>\$16</b>

## MAINS

<b>CRUMBED CHICKEN SCHNITZEL</b> Served with Italian coleslaw, lemon & chips	<b>\$36.5</b>
<b>GRASS FED SCOTCH FILLET (300G)</b> With pea puree, crumbed and fried oxtail and celeriac remoulade	<b>\$38.5</b>
<b>ROASTED PORK BELLY</b> Served with braised red cabbage, fennel & apple salad	<b>\$34.5</b>
<b>SEAFOOD &amp; CHORIZO PAELLA</b> With saffron, peas and chicken (veg or vegan options available)	<b>\$38.5</b>
<b>FISH OF THE DAY</b> See our specials board	<b>M/P</b>
See our specials board for more options	

# HOME-MADE PASTAS

<b>HOME-MADE SPAGHETTI MARINARA</b> Fresh seafood sauteed with garlic & chilli finished with olive oil, parsley and grated bottarga	<b>\$32.5</b>
<b>HOME-MADE BLACK AND WHITE LINGUINE</b> Blue swimmer crab, garlic & chilli finished with grated bottarga and pangrattato	<b>\$32.5</b>
<b>HOME-MADE TAGLIATELLE WITH BRAISED LAMB RAGU</b> Olives and tomato topped with shaved pecorino	<b>\$28.5</b>
<b>HOME-MADE RICOTTA &amp; HERB GNOCCHI (V)</b> Shaved zucchini, chilli & fresh basil finished with fresh mozzarella	<b>\$28.5</b>
<b>ELE'S SPICY SALAMI</b> Penne, napoli sauce, garlic, chilli, roasted capsicum, olives finished with shaved parmesan and a touch of extra hot oil	<b>\$28.5</b>
<b>HOME-MADE LASAGNE WITH NAPOLI OU RAGU</b> Ele's grandfather traditional southern italian recipe. Its a truly unique lasagne that will leave you begging for the recipe	<b>\$28.5</b>
<b>HAND-MADE TORTELLINI</b> Filled with roasted prawns, braised kale, saffron sauce and tobiko	<b>\$32.5</b>
<b>HAND-MADE RAVIOLI (V)</b> Filled with celeriac and mushroom, tarragon, mushroom veloute finished with pecorino & truffled oil	<b>\$28.5</b>

## EXTRA BITS

<b>SHOESTRING FRIES</b> Truffled aioli	<b>\$10</b>
<b>ITALIAN COLESLAW</b> Radish, Shaved fennel & Pear	<b>\$10</b>
<b>SASSY HOUSE SALAD</b> Rocket leaves, Orange segment & Almonds	<b>\$10</b>
<b>SEASONAL VEGETABLES</b> With salsa verde	<b>\$12</b>
<b>ROASTED POTATOES</b> Served with bacon & buttered cabbage	<b>\$12</b>

# PIZZA

<b>FOCACCIA BREAD (V)</b> Herb and garlic, or with cheese	\$15
<b>MARGHERITA (V)</b> Tomato sugo, Fior di latte, basil & E.V.O	\$17.5
<b>PEPPERONI</b> Tomato sugo, double pepperoni, red onion, olives, fior di latte & E.V.O	\$18.5
<b>PROSCUITTO</b> Tomato sugo, fior di latte, prosciutto, rocket, shaved parmesan & E.V.O	\$18.5
<b>CAPRICCIOSA</b> Tomato sugo, mushroom, prosciutto crudo, anchovies, olives, fior di latte & E.V.O	\$18.5
<b>BOMBA CALABRESE</b> Tomato sugo, Nduja, cherry tomatoes, fior di latte & Carolina reaper chilli oil (very hot chilli)	\$18.5
<b>CHICKEN ME</b> Tomato sugo, fior di latte, poached chicken, mushroom and broccolini	\$19.5
<b>DIAVOLA</b> Tomato sugo, fior di latte, Ele's spicy salami, peppers & olives	\$21.5
<b>PRAWN ME</b> Tomato & garlic sugo, shaved zucchini, marinated chilli prawns & rocket	\$21.5
<b>SALSICCE E' CIPOLLA</b> Fior de latte, caramelised onion, pork sausage, parmesan, silverbeet, mild chilly oil	\$18.5
<b>TRUFFLED PORCETTA</b> Truffled oil, porchetta, fior di latte, parmesan, rocket and shaved parmesan	\$18.5
<b>POTATO AND ROSEMARY (V)</b> Confit garlic puree, roasted potato, leek, fior di latte, rosemary & grated parmesan (Vegan option available)	\$18.5
<b>MUSHROOM (V)(VG)</b> Confit garlic puree, fior di latte, caramelised onion, roasted mushroom, cherry tomatoes and rocket (Vegan option available)	\$19.5
<b>VEGGIE ME (V) (VG)</b> Tomato sugo, fior di latte, shaved zucchini, capsicum, eggplant, broccolini (Vegan option available)	\$18.5

Add toppings \$4 each

Gluten free base \$3

## A SWEET AFFAIR

<b>CHURROS</b> Spanish doughnuts with cinnamon sugar & chocolate sauce	<b>\$15</b>
<b>STEAMED ORANGE PUDDING</b> With orange butterscotch sauce, chocolate crumbs & vanilla ice-cream	<b>\$15</b>
<b>TIRAMISU</b> Axil coffee, chocolate & almond biscuit	<b>\$14</b>
<b>DARK CHOCOLATE MOUSSE</b> Poached vanilla pear and raspberry crumble	<b>\$16</b>

## DIGESTIVES

<b>LIMONCELLO</b>	<b>\$10.5 ea</b>
<b>COGNAC</b>	
<b>PORT</b>	
<b>MUSCAT</b>	
<b>AMARETTO</b>	
<b>AVERNA</b>	
<b>BRANDY (VSOP)</b>	

*What a great way to finish off your dinner - dessert and a digestive*

# BURGERS

**CHEESEBURGER** \$14  
Beef patty, cheese, pickles, onion, mustard, tomato sauce

**MONROE BEEF BURGER** \$15.5  
Beef patty, cheese, pickles, tomato, lettuce, sassy sauce, mayo

**THE SASSY** \$17.5  
Beef patty, bacon, egg, cheese, caramelised onion, tomato, beetroot, lettuce, sassy sauce, mayo, in a beetroot bun

**DOUBLE TROUBLE** \$19  
Double beef patty, double cheese, double bacon, pickles, lettuce, mustard, sassy sauce

**SASSY FRIED CHICKEN** \$17.5  
Buttermilk fried chicken, cabbage and apple slaw, cheese, chipotle aioli, charcoal bun

**SPICY LAMB** \$17.5  
Lamb kofta patty, battered onion rings, cheese, beetroot relish, tomato, rocket, mint yoghurt, beetroot bun

**FISH BURGER** \$17.5  
Crumbed or grilled fish fillet, cheese, pickles, tomato, lettuce, tartare sauce, matcha bun

**PORKY PIG** \$17.5  
Slow cooked pulled pork, cabbage and apple slaw, coriander, chipotle aioli

**SASSY PEOPLE (V)** \$17.5  
Chickpea and pumpkin patty, grilled haloumi, beetroot relish, roasted capsicum, rocket, mint yoghurt, matcha bun

**BEET IT (V) (VG)** \$17.5  
Beetroot and lentil patty, vegan cheese, sliced beetroot, shredded red and white cabbage, coconut and tahini yoghurt, beetroot bun

Add-ons \$4 each

Gluten Free buns available