

## START WITH ME

<b>WARM MARINATED OLIVES</b> (V) \$10 Served with toasted crusted bread
<b>FRESH MOZZARELLA</b> (V) \$16 Fior di latte, tomato, basil and grilled sour dough
<b>ARANCINI (2)</b> (V) \$10 Filled with mushroom served with truffled aioli
<b>ITALIAN MEATBALLS (2)</b> \$10 Served in a succulent tomato sauce topped with shaved parmesan
<b>SALUMI SELECTION</b> \$17.9 pp San daniele prosciutto, Ele's homemade salami, mortadella, soppressa salami, chorizo, accompanied with condiments
<b>STICKY LAMB RIBS</b> \$16 With apple & pomegranate salad and dukkah

## HOME-MADE PASTAS

<b>HOME-MADE SPAGHETTI MARINARA</b> \$32.9 Fresh seafood sauteed with garlic, chilli finished with olive oil, parsley and grated bottarga
<b>HOME-MADE BLACK AND WHITE LINGUINE</b> \$32.9 Blue swimmer crab, garlic, chilli finished with grated bottarga and pangrattato
<b>HOME-MADE LASAGNE</b> \$32.9 Ele's grandfather's traditional southern Italian recipe with napoli ou ragu. Its a truly unique lasagne that will leave you begging for the recipe
<b>SPAGHETTI MEATBALLS</b> \$28.9 Pork and fennel meatballs cooked in a rich succulent tomato sugo finished with shaved parmesan
<b>HOME-MADE RICOTTA &amp; HERB GNOCCHI (V)</b> \$32.9 Roasted cauliflower, red onion, spinach & pine nuts finished with smoked ricotta salata
<b>CASARECCE &amp; BROCCOLINI (V)</b> \$28.9 Sauteed broccolini, shallots and garlic finished with basil and fresh mozzarella
<b>ELE'S SPICY SALAMI PENNE 🌶️🌶️🌶️</b> \$28.9 Napoli sauce, homemade salami, garlic, chilli, roasted capsicum, olives finished with shaved parmesan and a touch of extra hot chilli oil
<b>HOME-MADE FETTUCINE</b> \$28.9 Slow cooked beef brisket, semi dried tomato and kale topped with shaved parmesan

Gluten free pastas available \$3

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

NO SPLIT BILLS

## MAINS

<b>CRUMBED CHICKEN SCHNITZEL</b> \$32.9 Served with Italian coleslaw, lemon
<b>GRASS FED SCOTCH FILLET (300G)</b> \$34.9 With pea puree, crumbed and fried oxtail and celeriac remoulade
<b>ROASTED PORK BELLY</b> \$32.9 Served with braised red cabbage, fennel & apple salad
<b>SMOKED TROUT SALAD</b> \$28.9 With kipfler potatoes, semi dried tomato, shaved fennel, radish, red onion, asparagus finished with soft boiled eggs and horseradish vinaigrette
<b>FISH OF THE DAY</b> M/P Ask for special

## EXTRA BITS

<b>SHOESTRING FRIES</b> \$12 Truffled aioli
<b>ITALIAN COLESLAW</b> \$14 Radish, Shaved, fennel & peas
<b>SASSY HOUSE SALAD</b> \$12 Rocket leaves, Orange segment & Almonds
<b>BROCCOLINI</b> \$14 Grated parmesan, tossed garlic breadcrumbs
<b>ROASTED HONEY CARROTS</b> \$12 With buckwheat, mint yoghurt and dukkah

## A SWEET AFFAIR

<b>CHURROS</b> \$15 Spanish doughnuts with cinnamon sugar & chocolate sauce
<b>COCONUT AND VANILLA PANNACOTTA</b> \$15 With pineapple & mint salad, mango puree and coconut tuile
<b>CHOCOLATE DELICE</b> \$17 With salted caramel, peanut brittle and vanilla ice-cream
<b>STRAWBERRY, LEMON &amp; GINGER PUDDING</b> \$16 With lemon curd, crumble, strawberry sauce and vanilla creme fraiche

## DIGESTIVES

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

## PIZZA

<b>FOCCACIA</b> (V) \$16.5 Herb and garlic, or with cheese
<b>MARGHERITA</b> (V) \$19.5 Tomato sugo, Fior di latte, basil & E.V.O
<b>PEPPERONI</b> \$21.5 Tomato sugo, fior di latte, double pepperoni, red onion & olives
<b>PROSCIUTTO</b> \$22.5 Tomato sugo, fior di latte, san daniele prosciutto, rocket, shaved parmesan & E.V.O
<b>CAPRICCIOSA</b> \$21.5 Tomato sugo, mushroom, prosciutto crudo, anchovies, olives, fior di latte & E.V.O
<b>BOMBA CALABRESE</b> \$22.5 Tomato sugo, Nduja, cherry tomatoes, fior di latte & Carolina reaper chilli oil (very hot chilli)
<b>CHICKEN ME</b> \$21.5 Tomato sugo, fior di latte, poached chicken, mushroom and brocolini
<b>DIAVOLA</b> \$23.5 Tomato sugo, fior di latte, Ele's spicy salami, peppers & olives and Carolina reaper chilli oil (very hot chilli)
<b>PRAWN ME</b> \$23.5 Tomato & garlic sugo, shaved zucchini, marinated chilli prawns & rocket
<b>SALSICCE E' CIPOLLA</b> \$22.5 Fior de latte, caramelised onion, pork sausage, parmesan, silverbeet, mild chilly oil
<b>TRUFFLED PORCETTA</b> \$23.5 Truffled oil, porchetta, fior di latte, parmesan, rocket and shaved parmesan
<b>POTATO AND ROSEMARY</b> (V) \$21.5 Confit garlic puree, roasted potato, leek, fior di latte, rosemary & grated parmesan (Vegan option available)
<b>MUSHROOM</b> (V) \$23.5 Confit garlic puree, fior di latte, caramelised onion, roasted mushroom, cherry tomatoes and rocket (Vegan option available)
<b>VEGGIE ME</b> (V) \$23.5 Tomato sugo, fior di latte, shaved zucchini, capsicum, eggplant, broccolini (Vegan option available)

Add toppings \$4 each

Gluten free base \$5

### TO YOU, OUR VALUABLE CUSTOMERS

Thank you for visiting Sassy Italian Restaurant. We hope you had a pleasant experience and we look forward to seeing you next time.

If we could take a moment of your time, we would love you to give us a Google review.

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