

## STARTERS

<b>BRUSCHETTA (2PCS)</b> w/ cherry tomato, red onion, fresh mozzarella, basil and balsamic glaze	(V, VGO, GFO)	15.9
<b>SALUMI BOARD</b> w/ cold cuts and condiments	(GFO)	20.9
<b>CALAMARI</b> Salt and Pepper Calamari w/ wasabi mayo and lemon	(GFO)	21.9
<b>CRISPY QUAIL (2PCS)</b> Shallow-fried Quail w/ pickled cucumber, chilli salt and aioli		20.9
<b>SLOW-ROASTED LAMB RIBS (2PCS)</b> w/ honey glazed orange and fennel salad	(GF)	18.9
<b>CAULIFLOWER CROQUETTES (2PCS)</b> w/ Roasted cauliflower, leek, smoked cheese and romesco sauce	(V)	15.9
<b>MUSHROOM ARANCINI (2PCS)</b> w/ truffled aioli	(V)	15.9
<b>BUFFALO MOZZARELLA</b> w/ roasted red peppers, honey glazed almonds, fresh basil and toasted sourdough	(V, GFO)	19.9
<b>ZUCCHINI FLOWERS (2PCS)</b> Crumbed zucchini flowers filled with mushroom, ricotta, herbs and drizzled with a tomato vinaigrette	(V)	18.9

## MAINS

<b>GRAIN FED ANGUS SCOTCH FILLET (300G)</b> w/ carrot puree, potato gratin, green beans and roasted onion jus		52.9
<b>CRUMBED CHICKEN COTOLETTA</b> w/ caponata and Italian coleslaw		42.9
<b>SLOW-ROASTED PORK NECK</b> w/ honey roasted sweet potato, apple, fennel and radicchio salad		44.9
<b>BAKED EGGPLANT</b> w/ buckwheat, caponata, romesco and feta	(V, VGO, GF, DF)	31.9
<b>SALT AND PEPPER CALAMARI SALAD</b> w/ shredded cabbage, pickled carrot and daikon, radish and fennel, dill and spring onion. Finished with a chilli lime dressing and fried shallots	(GFO, DF)	29.9
<b>TODAY'S FISH</b> See your waiter for today's special		M/P
<b>THE BUTCHER'S CUT</b> See your waiter for today's special		M/P

## PASTAS

<b>SPAGHETTI MARINARA</b> 🌶️ w/ fresh seafood, sauteed with garlic and chilli & finished with olive oil, parsley & grated bottarga		34.9
<b>HOMEMADE SQUID INK TAGLIATELLE</b> w/ Morten Bay bugs, crustacean sauce, herbs & pangrattato		34.9
<b>HOMEMADE HERB AND RICOTTA GNOCCHI</b> w/ roasted cauliflower, red onion and spinach, finished w/ golden raisins, pine nuts & shaved parmesan	(V)	31.9
<b>HOMEMADE LASAGNE</b> Ele's grandfather's traditional southern Italian recipe with ragu & shaved parmesan		32.9
<b>HOMEMADE BRAISED LAMB RAVIOLI</b> w/ eggplant puree, roasted cherry tomatoes, capers & basil. Finished with fresh mozzarella & pangrattato		33.9
<b>HOMEMADE FETTUCCINE CARBONARA</b> (VO) Choose between: pancetta, chicken or mushroom. Finished with shaved pecorino	(VO)	33.9
<b>PENNE ARRABBIATA</b> 🌶️🌶️🌶️ Napoli sauce, garlic, chilli, roasted capsicum, olives, shaved parmesan & a drizzle of Carolina Reaper chilli oil. Add Ele's spicy salami +\$6 // Add Chicken +\$6	(V, VGO)	29.9
<b>HANDMADE FUSILLI VERDE</b> w/ green beans, broccoli, shallots, garlic & pesto. Finished with toasted crumbs & fresh mozzarella Add Chicken +\$6	(V)	29.9
<b>ROASTED PUMPKIN RISOTTO</b> w/ sauteed leeks, peas & spinach. Finished w/ pecorino Add Chicken +\$6	(V, GF, VGO)	31.9
<b>SPAGHETTI, GNOCCHI OR PENNE</b> w/ Bolognese or Napoli. Finished with shaved parmesan		26.9
Gluten free spaghetti, gnocchi or penne available +\$5 Add Ele's Carolina reaper chilli oil +\$5		

## SIDES

<b>GREEN BEANS AND BROCCOLI</b> w/ pesto, feta and mint	(V, DFO, GF, VGO)	15.9
<b>ROASTED SWEET POTATO</b> w/ coconut yoghurt, honey glaze and dukkah	(V, VG, DF, GF)	13.9
<b>FENNEL AND ORANGE SALAD</b> w/ red onion, radicchio, rocket, golden raisins and horseradish dressing finished with honey-roasted almonds	(V, DF, GF, VG)	14.9
<b>ITALIAN COLESLAW</b> w/ shredded cabbage, fennel, radish, red onion, peas, capers, herbs, and grated parmesan	(V, DFO, GF, VGO)	15.9
<b>SHOESTRING FRIES</b>	(GF, V, VG)	9.9
<b>DIPPING SAUCES</b> Tomato sauce, Truffle Aioli, Aioli and Sweet Chilli		3



## AUTHENTIC ITALIAN CUISINE

At Sassy Italian Restaurant, our passionate team pours their hearts into creating the finest Italian cuisine, ensuring that each dish is a memorable experience.



PIZZA (14")

<b>FOCACCIA</b> Herb and garlic Add cheese +4 Half focaccia \$7	(V) 14.9
<b>MARGHERITA</b> Sugo, Fior di latte, basil, dry oregano, grated parmesan & E.V.O.	(V) 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.	26.9
<b>MEATLOVERS</b> Sugo, fior di latte, leg ham, sopresatta, pork sausage & caramelised onion	26.9
<b>AMERICANA</b> Sugo, fior di latte, double pepperoni, olives & red onion	26.9
<b>HAWAIIAN</b> Sugo, fior di latte, leg ham & pineapple	22.9
<b>PIZZA DI ELE</b> 🌶️🌶️🌶️ Fior di latte, hot sopresatta, olives, capsicum, Nduja & Carolina reaper chilli oil	25.9
<b>CHICKEN</b> Black truffle paste, fior di latte, chicken balls, silverbeet, red onion, rocket, parmesan cheese & E.V.O.	(H) 25.9
<b>ORTOLANA</b> Fior di latte, zucchini, capsicum, broccolini, pumpkin & parmesan cheese	(V) 24.9
<b>BEEF BRISKET</b> Fior di latte, beef brisket, cherry tomatoes, red onion & rocket	(H) 26.9
<b>MUSHROOM</b> Fior di latte, black truffle paste, silverbeet, mushrooms, caramelised onion & parmesan cheese	(V) 25.9

WITH GLUTEN-FREE BASE + \$10  
ADD VEGAN CHEESE +\$6    ADD EXTRA CHILLI OIL +\$5

DESSERTS

<b>TIRAMISU</b> w/ amaretti crumbs and a chocolate syrup	(V) 16.9
<b>ORANGE AND THYME PANNA COTTA</b> w/ macerated oranges, orange curd, date and almond biscotti	(V,GFO) 15.9
<b>CHOCOLATE LAVA CAKE</b> w/ poached pear, honey roasted almonds and pistachio ice cream	(V) 17.9
<b>RASPBERRY AND LIME CHEESECAKE</b> w/ berry compote and coconut ice cream	(V) 16.9
<b>NUTELLA PIZZA</b> Finished with chocolate sauce & served with vanilla ice cream	(V) 20.9
<b>ICE CREAM PLATE</b> Pistachio and coconut ice cream with biscotti	(V,GFO) 15.9
<b>VANILLA ICE CREAM (TWO SCOOPS)</b> w/ a chocolate sauce coloured sprinkles	(V,GFO) 8

DIGESTIVES

<b>LIMONCELLO</b>	<b>COGNAC</b>	14.9
<b>PORT</b>	<b>GRAND MARNIER</b>	
<b>AMARETTO</b>	<b>MONTENEGRO</b>	
<b>AVERNA</b>	<b>GALLIANO</b>	

(DF) Dairy Free    (V) Vegetarian    (VO) Vegetarian Optional  
(GF) Gluten Free    (GFO) Gluten Free Optional  
(VGO) Vegan Optional    (H) Halal

All meat is Halal except for Pork.  
Some dishes may contain traces of tree nuts or allergens.  
Please let staff know if you have any dietary requirements.

NO SPLIT BILLS  
BYO CAKE: \$3 PER PERSON  
CARD SURCHARGE APPLIES  
15% SURCHARGE ON WEEKENDS

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



ABOUT SASSY ITALIAN  
RESTAURANT

At Sassy Italian Restaurant, our passionate team pours their hearts into creating the finest Italian cuisine, ensuring that each dish is a memorable experience.

Ele has followed in his grandfather's footsteps to become a renowned chef, enriching his skills across Europe. His profound understanding of Italian flavours allows him to innovate while staying true to tradition.

Under the leadership of Head Chef Trent, we excel in offering beautifully refined flavours. Trent's passion and dedication to training our chefs guarantee that every team member can produce exceptional Italian culinary delights.

Join us for a dining experience where craftsmanship and flavour transform each dish into a masterpiece.