

# Sugo Italian Restaurant

## Antipasti

<b>Marinated Kalamarta Olives</b>	7.9
<b>Home-made Hummus Dip</b> <u>w</u> Turkish bread	9.9
<b>Toasted Saganaki Cheese</b> <u>w</u> lemon wedge	10.9
<b>Arancini Risotto Balls</b> <u>w</u> basil pesto	12.9
<b>House made Italian Premium Beef Meat Balls</b>	12.9
<b>Crumbed Calamari</b> <u>w</u> sweet chili sauce	12.9
<b>Char-grilled Prawns</b> <u>w</u> roasted zucchini & romesco sauce	15.9
<b>Bruschetta</b> <u>w</u> ripened tomatoes, onion, pesto, bocconcini cheese & rocket	17.9
<b>Grilled Calamari</b> <u>w</u> onion, chilli, lemon	12.9
<b>Meat &amp; Cheese Platter</b>	35.9
(prosciutto, ham, salami, feta cheese, blue cheese, bocconcini, olives, roasted cherry tomatoes w ciabatta)	

## Sugo Special

<b>Smoked Duck Two Ways</b> <u>w</u> puff pastry confit duck, duck croquettes with sides of roasted stuff tomato, grilled zucchini, cucumber salad, apple chutney and red wine cherry sauce	48.9
<b>Grilled Stuffed Wild Calamari</b> <u>w</u> filling up with Fregola pasta, capsicum, zucchini with lemon saffron sauce and fresh herbs oil	45.9

## Risotto

<b>Char-Grilled Seafood</b> <u>w</u> capsicum & onion, garlic, chilli, baby spinach and pesto <b>gf</b>	35.9
<b>Truffle Risotto</b> <u>w</u> stuffed portobello mushrooms, spinach with creamy sauce <b>gf</b>	35.9
<b>Duck Leg Risotto</b> <u>w</u> mushrooms, green peas, garlic, onion & herbs butter <b>gf</b>	36.9

## Main Course

<b>Yearling Grass Feed Porter-House Steak</b>	46.9
<u>w</u> mushroom sauce or red wine sauce, served with garden salad and potatoes	
<b>Slow-Braised Lamb Shank</b>	37.9
<u>w</u> mashed potatoes, green peas & spinach	
<b>Grilled Barramundi</b>	40.9
<u>w</u> grilled zucchini, potatoes, red onion & lemon-dill bur blanc	
<b>Pan-fried Atlantic Salmon Fillet</b>	40.9
<u>w</u> roasted potatoes, broccoli, lemon-dill bur blanc & cherry tomato	
<b>Chicken Parmigiana</b>	29.9
<u>w</u> ham, napoli, mozzarella cheese, served with beer-batter fries & garden salad	
<b>Signature Baked Beef Lasagne</b>	28.9
<u>w</u> Napoli base & creamy sauce, mozzarella cheese	
<b>Vegetable Parmigiana</b> <b>gf v</b>	28.9
<u>w</u> grilled vegetables , topped with Napoli sauce & mozzarella cheese on top	
<b>Crispy Duck Leg</b>	36.9
<u>w</u> grilled pumpkin, broccoli, chat potatoes, dukkha & red wine sauce	

## Pasta (Gluten free + 3.50)

<b>Char-grilled Seafood</b> <u>w</u> fresh tagliatelle, cherry tomatoes, garlic, lemon, baby spinach, dill & chilli (in rich Napoli sauce or olive oil)	37.9
<b>Pan-fried Tiger Prawns</b> <u>w</u> spaghetti, sun-dried tomatoes, cherry tomatoes, spinach, garlic, chilli, dill & olive oil	37.9
<b>Puttanesca</b> <u>w</u> spaghetti, anchovies , olives, capers, tomatoes, fresh parsley & chilli	26.9
<b>Chicken Romesco</b> <u>w</u> fresh tagliatelle, cherry tomatoes, onion, basil & parmesan cheese	31.9
<b>House-made Italian Meatballs</b> <u>w</u> fresh tagliatelle, tomatoes, cheese, parsley, garlic in rich napoli sauce	36.9
<b>Beef &amp; Tarragon Ragu</b> <u>w</u> fresh tagliatelle, capsicum, onion, cheese, red wine jus & garlic	35.9
<b>Aglio e Olio</b> <u>w</u> spaghetti, garlic, fresh chilli, parsley, pine nut, baby spinach, extra virgin olive oil & bread crust, parmesan cheese on top <b>v</b>	24.9
<b>Bolognese/Carbonara/Tomato Basil Garlic</b> <u>w</u> Penne or Spaghetti <b>v</b>	17.9 (kids) / 25.9

Please inform our staff of any allergies or dietary restrictions at the outset of your dining experience.

## Pizza (hand-stretch)

<b>Margarita</b> <u>w</u> fresh basil, bocconcini cheese & mozzarella <b>v</b>	19.9
<b>Spice Roasted Pumpkin</b> <u>w</u> spinach, feta & dukkha <b>v</b>	25.9
<b>Char-grilled Chicken</b> <u>w</u> red onion, olives & roasted capsicum	27.9
<b>Capricciosa</b> <u>w</u> Shaved Virginia ham, mushrooms & olives	27.9
<b>Prosciutto</b> <u>w</u> ripened tomatoes, pesto, oregano & rocket	28.9
<b>Slow Cooked Beef</b> <u>w</u> red onion, sliced tomatoes, chilli flakes & goat cheese	28.9
<b>Diavola</b> <u>w</u> Italian peperoni, red onion, roasted capsicum & chilli flakes	27.9

## Gnocchi (house-made)

<b>Pan-fried Gnocchi &amp; Pumpkin</b> <u>w</u> spinach, broccoli, goat cheese & parmesan cheese, roasted pumpkin seeds	30.9
<b>Lamb Gnocchi</b> <u>w</u> eggplant, olives, chilli, onion, chick pea, goat cheese, parmesan cheese & Napoli sauce	31.9
<b>Baked Gorgonzola Bacon Gnocchi</b> <u>w</u> blue cheese, ceddar cheese, garlic, parsley, parmesan cheese, mozzarella cheese & creamy sauce	32.9
<b>Char-grilled Chicken Tenderloin &amp; Gnocchi</b> <u>w</u> brown mushrooms, garlic, parsley, in a creamy & butter sauce	31.9
<b>Ricotta Gnocchi</b> baked in a rich Napoli sauce with tomatoes, garlic, spinach, melted Cheese and fresh basil	30.9

## Salad

<b>Garden Salad</b>	9.9
<u>w</u> cherry tomatoes, cucumber, mixed leaves & balsamic dressing & olive oil <b>gf v</b>	
<b>Rocket &amp; Avocado</b>	24.9
<u>w</u> roast pumpkin, cherry tomatoes, field mushrooms, goats cheese & balsamic dressing <b>gf v</b>	
<b>Caesar Salad</b> +chicken (hot or cold)	24.9
<u>w</u> cos lettuce, crispy bacon, egg, shaved parmesan & anchovies, croutons, Caesar dressing	
<b>Char-Grilled Tasmania Marinated Calamari</b>	28.9
<u>w</u> garlic, lemon, chilli, with mixed leaves, onion, sun-dried tomatoes, cucumber, olives & balsamic dressing <b>gf</b>	

## Lunch Special (Available before 5:30pm)

(Toasted Panini with mozzarella cheese & salad)

<b>Char-grilled Vegetables</b>	17.9
<u>w</u> sliced tomatoes, parmesan dressing <b>v</b>	
<b>Char-grilled Chicken</b>	17.9
<u>w</u> zucchini, onion & fresh spinach, parmesan dressing	
<b>Shaved Virginia ham</b>	17.9
<u>w</u> sliced tomatoes, rocket & balsamic dressing	

## Bread / Sides

<b>Ciabatta Bread</b> <u>w</u> balsamic vinegar and olive oil	9.9
<b>Garlic Bread</b>	9.9
<b>Beer-battered Chips</b> <u>w</u> aioli & tomato sauce	9.9
<b>Garlic Cheese Pizza</b>	18.9

## Soup

<b>Minestrone soup</b>	17.9
<u>w</u> ciabatta	
<b>Soup of The Day</b>	

## Dessert

<b>Classic Italian Tiramisu</b>	16.9
<b>Warm Apple Crumble Cake</b>	16.9
<u>w</u> vanilla ice cream, almonds & maple syrup	
<b>Semifreddo</b>	18.9
<u>w</u> homemade Italian meringue, pistachio & passion fruit	
<b>Flourless Chocolate Cake (GF)</b>	15.9
<u>w</u> strawberry ice cream	
<b>Panna Cotta</b>	15.9
<u>w</u> mixed berry house-made jam & shredded coconut	
<b>Selection of Ice Cream (per scoop)</b>	4.9
Rock Salt Caramel, Strawberry, Mango and Vanilla	

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We would be very appreciated of full cash payments to help avoid pesky merchant fees.