

ENTRÉE

SASSONE ANTIPASTO

Selection of cold meats, olives, marinated vegetables, frittata, buffalo mozzarella and a selection of cheeses

\$29.50

CROCCHETTE DI PATATE (x6)

Potato croquettes served with basil aioli

\$15.00

CROCCHETTE DI PESCE (x6)

Fish cakes served with basil aioli

\$16.00

CARPACCIO DI SALMON AL PEPE NERO

Black pepper Tasmanian salmon carpaccio with lemon and mustard dressing

\$25.00

CARPACCIO DI MANZO

Beef carpaccio topped with rocket, cherry tomatoes and shaved parmesan

\$25.00

CAPRESE

Sliced tomatoes, buffalo mozzarella, oregano and basil

\$17.00

ARANCINI ALLA SICILIANA (x4)

Traditional Sicilian Arancini with ragú, mozzarella cheese & peas

\$16.00

FOCACCIA ALL'AGLIO

Garlic focaccia

\$12.00

FOCACCIA CON MOZZARELLA E AGLIO

Garlic focaccia with mozzarella cheese

\$15.00

BRUSCHETTA POMODORO (x3)

Diced tomato, oregano, onion, garlic, basil and olive oil on sourdough bread

\$15.00

PASTA

SASSONE PASTA No.1

Orecchiette with broccoli, sundried tomato, pine nuts and a touch of Napoli sauce, flamed in garlic white wine

\$28.00

SPAGHETTI or RISOTTO MARINARA

A medley of mussels, pippies, prawns, calamari, garlic, cherry tomatoes cooked in white wine

\$35.00

SPAGHETTI VONGOLE

Spaghetti with fresh pippies, garlic, chilli, cherry tomato, parsley and flamed in white wine

\$30.00

CHILLI GNOCCHI ALLA CALABRESE

Homemade ricotta gnocchi with hot salami and napoli sauce

\$28.00

TAGLIATELLE ALLA BOLOGNESE

Tagliatelle bolognese

\$25.00

RISOTTO AI FUNGHI PORCINI

Risotto with porcini mushrooms, white wine, garlic & parsley

\$30.00

SPAGHETTI CARBONARA

Pancetta, black pepper, egg and a touch of cream

\$26.00

MEAT

PRIME RIB EYE STEAK (650 g)

Grilled Prime rib eye served with roasted potato and veggies

Choice of sauce: Peppercorn | Mushroom | Mustard

\$55.00

SCALOPPINE DI VITELLO AI FUNGHI CON PURE' DI PATATE E VERDURE SALTATE

Veal Scaloppine served with mashed and sautéed vegetables

Sauce of your choice: White Wine | Mushroom

\$36.00

POLLO PARMIGIANA

Chicken Parmigiana served with chips and salad

\$29.00

FISH

CARTOCCIO DI PESCE

A delightful combination of barramundi fillet, snapper fillet, calamari, mussels, pippies, king prawns and scallops with white wine, sundried tomato purée & basil
\$47.50

LEMON PEPPER CALAMARI WITH TARTAR SAUCE

Served with garden salad and chips
\$28.00

FISH OF THE DAY

Served with mashed potato, veggies and Salmoriglio

SIDES & SALADS

GREEK SALAD

Cos Lettuce, Fetta, Black Olives, Onion, Tomato & Cucumber
\$10.00

GARDEN SALAD

Mixed Salad with Tomato, Carrot, Onion & Cucumber
\$10.00

ITALIAN SALAD

Rocket, Parmesan Cheese & Tomato
\$10.00

POTATO WEGGES

\$12.00

FRIES

\$9.00

ROASTED POTATO

\$12.00

MASHED POTATO

\$12.00

STEAMED VEGGIES

\$15.00

PIZZA

SASSONE

Tomato, mozzarella, bacon, ham, salami & sausage
\$25.00

MARGHERITA

Tomato, mozzarella & basil
\$19.00

MARINARA

Tomato, anchovies, fresh garlic & oregano
\$22.00

SAN DANIELE

Tomato, mozzarella, S. Daniele prosciutto, rocket & shaved parmesan
\$24.00

CAPRICCIOSA

Tomato, mozzarella, mushrooms, ham & olives
\$22.00

FRUTTI DI MARE

Tomato, mixed fresh seafood, garlic & parsley
\$28.00

VEGETARIANA

Tomato, mozzarella, eggplant, zucchini & capsicum
\$22.00

FRANK'S SPECIAL

Tomato, mozzarella, mushrooms & bacon
\$22.00

HAWAIIAN

Tomato, mozzarella, ham & pineapple
\$20.00

ALESSIA

Tomato, mozzarella, hot salami, capsicum & chilli
\$22.00

EXTRA TOPPING \$3 ~ PROSCIUTTO CRUDO \$5 ~ BUFALA \$6 ~ GLUTEN FREE \$4

PIZZA

NONNA RITA

S. Daniele Prosciutto, buffalo mozzarella, rocket, cherry tomato & basil
\$24.00

ROSETTA

Mozzarella, smoked salmon, feta cheese & rocket
\$24.00

4 FORMAGGI

Mozzarella, Gorgonzola, Mascarpone & Grana Padano
\$23.00

MICHAEL

Mozzarella, prawn, feta cheese, cherry tomatoes & lemon zest
\$26.00

SIENNA

Mozzarella, mushrooms, truffle, sausages & shaved parmesan
\$25.00

PIZZA CON POLLO E FUNGHI

Mozzarella, roasted chicken, mushroom & BBQ sauce
\$25.00

KIDS MENU

MICKEY MOUSE PIZZA

Tomato, mozzarella and ham
\$15.00

KID SIZE PENNE

Penne with Napoli or Bolognese Sauce
\$15.00

CHICKEN SCHNITZEL & CHIPS

\$15.00

CALAMARI & CHIPS

\$15.00

DESSERT

HOMEMADE TIRAMISU

Traditional Italian dessert combines mascarpone cheese with sponge finger biscuits dipped in Espresso Coffee & Kahlua liquor

\$13.00

PARFAIT AI FRUTTI DI BOSCO

Frozen mix-berries cake finished with fresh berries, biscuit and cream

\$15.00

CRÈME BRULÉE AL CAFFÈ E BAILEYS

A creamy, soft custard with Baileys topped with caramelised sugar

\$13.00

DELIZIA AL CIOCCOLATO BIANCO E LIMONE

White chocolate mousse slice with lemon glaze served with vanilla ice-cream

\$13.00

SFINGI ALLA SICILIANA CON RICOTTA E NUTELLA (x2)

Sicilian style doughnuts

\$12.00

AFFOGATO FRANGELICO

Espresso Coffee served with vanilla ice-cream and a shot of Frangelico liquor

\$15.00

PIZZA ALLA NUTELLA & STRAWBERRY

Nutella pizza with strawberries

\$16.00