Sassone

Cucina Italiana

Book your next event with us Large bookings & functions welcome, enquire within. Burgers and Sandwiches Breakfa \$27 \$23 YARRA'S EDGE TOWER BURGER SASSONE BIG BREAKFAST 2 eggs of your choice (poached, fried or scrambled) Beef patty, bacon, crispy chicken, fried egg, lettuce, on sourdough, hash brown, mushroom, bacon tomato, cheese & chilli mayo & grilled tomato CHICKEN SCHNITZEL ROLL or SOUVLAKI \$16 SASSONE BREAKFAST SUPER SALAD **\$26** Tomato, lettuce, mayo & cheese Grilled pumpkin, 2 poached eggs, cherry tomato, MORTADELLA PANINI \$14 avocado, wiflof, spinach, pumpkin seeds, sunflower Mortadella, green olives & cheese seeds & currants \$14 **MEDITERRANEAN PANINI COLAZIONE RUSTICA** Prosciutto, grilled veggies & cheese Scotch fillet, caramelised onions, 2 fried eggs served with sourdough MELANZANE PARMIGIANA PANINI \$14 Eggplant, parmigiana & cheese \$21 SICILIAN BAKED EGGS Baked eggs cooked in Napoli sauce with pancetta STEAK SANDWICH \$17 & beans, served with sourdough Lettuce, caramelised onion, tomato & cheese CHILLI SCRAMBLED EGGS \$19 BEEF BURGER \$19 Chilli scrambled eggs served with pork sausage Lettuce, tomato, cheese & mayo & shaved parmesan **BOWL OF CHIPS** \$10 **EGG BENEDICT** \$19 2 poached eggs on swiss brown mushroom with Add: Chips \$5 / Bacon \$4 / Egg \$3 bacon & hollandaise sauce **SMASHED AVOCADO** \$20 2 poached eggs on zucchini frittata with smashed avocado, smoked salmon & rocket salad **SASSONE ANTIPASTO (for 2)** \$43 \$17 RICOTTA DELIGHT Selection of Italian appetisers Sauteed spinach, warm ricotta & 2 poach eggs RITA'S SICILIAN ZEPPOLI (x3) \$13 SIENNA'S BREAKFAST ROLL \$16 Traditional Italian savoury filled with anchovy Brioche bun, fried egg, bacon, feta, avocado & mayo **CAPRESE** \$20 OMELETTE **\$17** Tomatoes, buffalo mozzarella, basil & olive oil Choice of mushroom or ham with tomato CALAMARI FRITTI \$20 & mozzarella cheese Shallow fried calamari with spicy chilli mayo FRUIT SALAD TOPPED WITH PANNA COTTA \$16 CALABRESE SAUSAGES (x2) \$21 Seasonal fruit salad served with yogurt Served with homemade sautéed black olives \$15 STRAWBERRY PANCAKE COZZE PESCATORA-BLACK MUSSELS \$23 Served with vanilla ice-cream, fresh strawberries Olive oil, garlic, white wine, chilli, olives, & maple syrup pomodoro served with crispy bread **EGGS ON TOAST** \$11 TRADITIONAL SICILIAN ARANCINI \$11 2 eggs (poached, fried or scrambled) on sourdough Saffron rice filled with ragú, mozzarella & peas EGG & BACON ROLL (BBQ or ketchup) \$10 **CRUMBED OLIVES** \$11 Lightly crumbed green olives \$8 HAM CHEESE TOMATO TOASTIE \$11 GARLIC BREAD (x3) \$8 HAM CHEESE CROISSANT BRUSCHETTA POMODORO (x2) \$11 Add \$4: Bacon / Mushroom / Grilled Tomato / Avocado / Hash brown / Sausage / Spinach / Vegan Cheese \$4.50 Diced tomato, red onion, basil, garlic & olive oil \$15 BRUSCHETTA FUNGHI (x2) a Menu Mushroom, onion, parmesan cheese & a touch of cream MICKEY MOUSE PIZZA \$16 **MELANZANE PARMIGIANA** \$19 Tomato, mozzarella & ham Oven-baked pan-fried eggplant layered with Napoli sauce & mozzarella cheese KID PENNE \$16 \$13 Choice of Napoli or Bolognese Sauce BEER BATTERED CAULIFLOWER With garlic aioli \$16 CHICKEN SCHNITZEL & CHIPS **BAKED SAUTEED BEANS** \$14 **CALAMARI & CHIPS** \$16 With a touch of Napoli sauce and parmesan cheese SEAFOOD SOUP **\$26**

"All consideration is given to allergies however olives may contain pips and small bones may be present in meat, fish and ragu. Please advise your waiter of any allergies or dietary requirements and note that we cannot guarantee that our menu options are free from common allergens"

Salada Mains RITA'S INSALATA **\$17 BISTECCA DI MANZO** \$43 Cos lettuce, fennel, witlof, roasted pumpkin Scotch fillet steak served with roasted potatoes & salad & citrus dressing **VEAL SCALOPPINE** \$37 **CAPRESE** \$20 Pan-fried baby veal cooked in white wine & mushroom Tomatoes, buffalo mozzarella, basil & olive oil sauce served with mash & sautéed seasonal veggies CAESAR SALAD \$19 **POLLO PARMIGIANA** \$30 Cos lettuce, croutons, crispy bacon, poached egg Crumbled chicken fillet topped with Napoli sauce & Caesar dressing & mozzarella cheese, served with chips & salad \$16 CALAMARI GRIGLIATI AL LIMONE E PEPE INSALATA DI FETA \$29 Mixed salad with feta, tomato, onion, cucumber, Grilled calamari marinated in citrus dressing served olives & balsamic vinegar with garden salad **INSALATA TOSCANA \$17** GAMBERI ALL' AGLIO AL PEPERONCINO \$40 Rocket salad, pears, shaved parmesan, walnuts Sautéed tiger prawns with your choice of creamy garlic or & balsamic vinegar chilli sauce & spring onion served on a bed of Arborio rice **INSALATA MISTA** \$11 \$29 PESCE E PATATINE Mixed salad with tomato, onion, cucumber Beer battered flat head served with chips & salad & balsamic vinegar CHILLI CALAMARI **\$29** Add: Grilled Chicken \$11 / Grilled Calamari \$12 With feta & rocket PESCE DEL GIORNO Fish of the day LINGUINE SCOGLIO \$39 A medley of mussels, pippies, prawns, scallops & garlic cooked in white wine & olive oil [FROM 5:00PM] \$39 RISOTTO PESCATORA **SASSONE \$26** Mixed seafood risotto cooked in a touch of Napoli Tomato, mozzarella, bacon, ham & salami RISOTTO FUNGHI E POLLO \$31 FRANK'S SPECIAL **\$23** Risotto with roasted chicken & mushroom, cooked Tomato, mozzarella, mushrooms & bacon in a white wine sauce \$26 **NONNA RITA** \$33 FETTUCCINE AL SALMONE Mozzarella, prosciutto, rocket & shaved parmesan Fettuccine with salmon flamed in Cognac pink sauce \$26 MICHAEL \$31 **GNOCCHI AL FORNO** Mozzarella, rocket, sliced tomato, buffalo cheese & basil (Napoli | Calabrese | 4 cheeses | Pesto) \$26 Baked gnocchi with your choice of sauce ROSETTA Mozzarella, eggplant parmigiana & basil RIGATONI CON BROCCOLI E SALSICCIA **\$26** Rigatoni with broccoli, sausage, onion & garlic \$26 SIENNA Mozzarella, sausages, friarielli & chilli **\$26** CASERECCE ALLA NORMA Traditional Sicilian dish of sautéed eggplant, tossed **ALESSIA \$23** with Napoli sauce & finished with pecorino & basil Napoli, mozzarella, hot salami, capsicum & chilli RAVIOLI BOLOGNESE **\$26 VEGETARIANA \$23** Beef filled ravioli with Bolognese sauce Napoli, mozzarella, eggplant, zucchini & capsicum SPAGHETTI CARBONARA **\$26** CAPRICCIOSA **\$23** Bacon, black pepper, egg & a touch of cream Napoli, mozzarella, ham, mushroom & olives PASTA AL FORNO CON MELANZANE **\$26 HAWAIIAN \$23** Baked rigatoni with meatballs, egg & eggplant Napoli, mozzarella, ham & pineapple HOMEMADE LASAGNA **\$29** Homemade layers of pasta sheets with beef ragú, Napoli, mixed fresh seafood, garlic & parsley peas, ham \$20 **RIGATONI AMATRICIANA MARGHERITA \$26** Napoli, mozzarella & basil Bacon, onion, diced tomato, chili & tomato sauce \$16 FOCACCIA AGLIO E MOZZARELLA CASERECCE ALLA CASALINGA **\$26** Seasonal vegetables tossed in a touch of Napoli sauce Cheese, garlic & herb focaccia Find and follow us online: sassonecucinaitaliana sassonecucinaitaliana #sassonecucinaitaliana