

SASSONE

CUCINA ITALIANA



66A RIVER ESPLANADE DOCKLANDS
(WATERFRONT SIDE OF 70 LORIMER ST DOCKLANDS)

PH: 9681- 8289

DRINKS ALL ON CONSUMPTION

PRICE LIST

Package options:

- *One Course* meal plus sharing platter \$70
- *Two Courses* (entrée – main) \$90
- *Three Courses* (entrée – pasta – main) \$110
- *Four Courses* (entrée – pasta – main – dessert) \$135
- *Buffet* \$110
- *Finger foods* \$70

SHARING PLATTERS – One platter x10 guests

Chef's Antipasto Platter \$250

Selection of gourmet Hot and cold Italian appetizer

Antipasto \$100

Selection of mix cured meat, olives, and homemade baked ricotta & cheese

Salt & pepper calamari \$100

Prosciutto platter \$100

San Daniele prosciutto served with bocconcini, cherry tomato & rocket salad

Sicilian arancini x10 \$50

Pasta Platter \$85

Choice of sauces: Napoli, Bolognese, Pesto, cream & Mushroom

Fruit Platter \$65

Tasting Dessert Board \$100

Tiramisu', Sfingi, Cannoli con Ricotta, Panna Cotta

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We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens

ENTREE

Antipasto

Chef 'selection of Antipasto platter from southern Italy

Calamari fritti

Served on a bed of lettuce and tartar sauce

Grilled skewered beef & chicken

1 marinated beef skewer and 1 marinated chicken skewer, served on a bed of salad

Fried Prawns

Crumbed fried Prawns, served on a bed of salad

Beef Polpette

Italian meatballs, served with parmesan Risotto

Oysters -6 each

Your choice of natural, Kilpatrick or Mornay

Parmigiana di Melanzane

Eggplant layered with cheese and a rich tomato sauce

PASTA

Chilli gnocchi

Served with garlic, hot salami in a Napoli sauce

Ravioli di ricotta & spinaci

Homemade ravioli with spinach ricotta in a butter & sage sauce

Home-made Lasagna

Cannelloni di ricotta e spinach

Homemade Cannelloni with ricotta & spinach

Rigatoni alla Bolognese

Penne alla Vodka

Shallots, Parma Prosciutto, Thyme, vodka, Napoli sauce & cream

Risotto ai funghi

Risotto with mushrooms

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M A I N S

Mixed salad per table

Braciola Di Manzo alla pizzaiola

Slow cooked rolled beef, cooked in a Napoli sauce with a touch of garlic, capers & oregano. Served with mash potatoes and vegetables

Veal Scallopine Al Vino Bianco or Funghi

Veal scallopine, served with vegetables and mash potatoes

Chicken Involtini

Filled with spinach & cheese finished with a chicken gravy sauce, served with vegetables and mash potatoes

Chicken Parmigiana

Chicken topped with mozzarella cheese and Napoli sauce, served with chips

Roasted Pork Belly

Pork Belly braised in milk, served with mash potatoes

Barramundi Fillet

Grilled Barramundi Fillet, served with vegetables & roasted potatoes

Salmon

Aromatic Grilled salmon served with orange sauce and mash potatoes

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DESSERTS

Profiterole

Filled with Chantilly cream

Crème Brulee

A sweet dessert made of smooth, thick custard covered with a hard top of cooked sugar

Home-made Tiramisu

Marsala and coffee-soaked ladyfingers layered with mascarpone custard and whipped cream

Cannoli Sicilian

Filled with ricotta

Sfingi Sicilian doughnut

Every culture has their version of a doughnut. The Sfingi have been a part of Sicilian cuisine for centuries

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FINGER FOODS

\$70 per head + \$5 per head for additional selections
seven piece selection

- *Crocchette Di Patate Con Mozzarella*
- *Seafood Crocchettes*
- *Crostini Di Pane Al Burro & Salmone*
Toasted Bread Topped With Butter And Marinated Salmon
- *Arancini – Vegetarian Or Ragu'*
- *Chicken Skewers*
- *Beef Skewers*
- *Mini Italian Sausage*
- *Mini Burger*
- *Vegetarian Frittata*
- *Eggplant Rolls With Ricotta & Basil*
- *Assorted Sliced Pizza*
- *Sausage Rolls*
- *Skewered Cherry Tomato, Bocconcini & Olives*
- *Pastizzi- Ricotta & spinach*
- *Marinated Crispy Drumettes*
- *Lasagna*
- *Ditalini alla Norma*
- *Risotto Mushroom & Cherry Tomato*

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B U F F E T

\$110 per head

Choose four of the following main dishes

- chicken parmigiana
- sausages
- steaks
- grilled chicken
- skewers - beef or chicken
- rigatoni bolognese
- mushroom risotto
- lasagna
- salt and pepper calamari
- arancini – vegetarian or ragu'
- penne boscaiola – cream, mushroom & pancetta
- tortellini pesto & basilico

Choose three of the following sides

- roasted potatoes
- mixed leaf salad
- buttered peas with bacon
- grilled vegies
- bowls of chips
- bean salad
- caponata
- mash potatoes

ALL BUFFETS COME WITH THE FOLLOWING CONDIMENTS

- bread rolls and butter
- sauces to accommodate your choices

ADDITIONAL DISH \$8 PER HEAD

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