Sassone

Cucina Italiana

Book your next event with us Large bookings & functions welcome, enquire within.

Breakfast [TIL11:45AM] Burgers & Sandwiches
[TIL 3:00PM]

[TIL11:45AM]		[TIL 3:00PM]	
SASSONE BIG BREAKFAST 2 eggs of your choice (poached, fried or scrambled) on sourdough, hash brown, mushroom, bacon & grilled tomato	\$25	YARRA'S EDGE TOWER BURGER Beef patty, bacon, crispy chicken, fried egg, lettuce, tomato, cheese & chilli mayo	\$28
COLAZIONE RUSTICA Scotch fillet, caramelised onions, 2 fried eggs served with sourdough	\$26	CHICKEN SCHNITZEL ROLL or SOUVLAKI Tomato, lettuce, mayo & cheese	\$17
SICILIAN BAKED EGGS Baked eggs cooked in napoli sauce with pancetta & beans, served with sourdough	\$23	MORTADELLA PANINI Mortadella, green olives & cheese MEDITERRANEAN PANINI	\$15 \$15
CHILLI SCRAMBLED EGGS Chilli scrambled eggs served with pork sausage	\$22	Prosciutto, grilled veggies & cheese MELANZANE PARMIGIANA PANINI Eggplant, parmigiana & cheese	\$15
& shaved parmesan EGG BENEDICT 2 poached eggs on sourdough with spinach	\$21	STEAK SANDWICH Lettuce, caramelised onion, tomato & cheese	\$18
SMASHED AVOCADO 2 poached eggs on zucchini frittata with smashed	\$23	BEEF BURGER Lettuce, tomato, cheese & mayo BOWL OF CHIPS	\$20 \$12
avocado, smoked salmon & rocket salad SIENNA'S BREAKFAST ROLL	\$1 <i>7</i>	Add: Chips \$5 / Bacon \$4 / Egg \$4 / Vegan Cheese \$4.50 / GF Bread \$4.50	412
OMELETTE Choice of mushroom or ham with tomato	\$19	Enflée	
& mozzarella cheese FRUIT SALAD	\$16	SASSONE ANTIPASTO (for 2) Selection of italian appetisers	\$45
Seasonal fruit salad		MARINATED CHICKEN SKEWERS ×2	\$18
STRAWBERRY PANCAKE Served with vanilla ice-cream, fresh strawberries & maple syrup	\$18	CAPRESE Tomatoes, buffalo mozzarella, basil & olive oil	\$22
FRENCH TOAST French toast with bacon & maple syrup	\$18	CALAMARI FRITTI Shallow fried calamari with spicy chilli mayo CALABRESE SAUSAGES ×2	\$22 \$22
KIDS HOT CAKES Hot cakes with chocolate topping, sprinkles & vanilla ice cream	\$14	Served with homemade sautéed black olives TRADITIONAL SICILIAN ARANCINI	\$13
EGGS ON TOAST 2 eggs (poached, fried or scrambled) on sourdough	\$11	Saffron rice filled with ragú, mozzarella & peas CRUMBED OLIVES Lightly orumbed group clives	\$16
AVOCADO, EGG & BACON ROLL	\$14	Lightly crumbed green olives MARINATED OLIVES	\$15
HAM CHEESE TOMATO TOASTIE HAM CHEESE CROISSANT	\$9 \$9	NONNAS MEATBALLS x2 Beef meatballs in a rich tomato sugo	\$14
Add \$5: Bacon / Mushroom / Grilled Tomato / Avocado / Hash brown / Sausage / Spinach / Vegan Cheese \$4.50 / GF Bread \$4.50	47	POLENTA CHIPS Fried polenta chips served with aioli	\$1 <i>7</i>
		GARLIC BREAD ×2	\$12
Kids Menu		BRUSCHETTA POMODORO x2 Diced tomato, red onion, basil, garlic & olive oil	\$12
SPAGHETTI MEATBALLS	\$1 <i>7</i>	BRUSCHETTA FUNGHI x2 Mushroom, onion, parmesan cheese & a touch of cream	\$14
MICKEY MOUSE PIZZA Tomato, mozzarella & ham	\$16	MELANZANE PARMIGIANA	\$20
KID PENNE Choice of napoli or bolognese sauce	\$16	Oven-baked pan-fried eggplant layered with Napoli sauce & mozzarella cheese	
CHICKEN SCHNITZEL & CHIPS	\$16	SEAFOOD SOUP	\$29
CALAMADI & CHIDS	\$16		

\$16

CALAMARI & CHIPS

Salads



Sitting			
RITA'S INSALATA Cos lettuce, fennel, witlof, roasted pumpkin & citrus dressing	\$19	BISTECCA DI MANZO Scotch fillet steak served with roasted potatoes & salad	\$45
CAPRESE Tomatoes, buffalo mozzarella, basil & olive oil	\$22	choice of sauce \$4.50 (Mushroom Peppercorn Red Wine Jus) LAMB SHANK	\$37
CAESAR SALAD	\$20	Slow cooked lamb served with mash	402
Cos lettuce, croutons, crispy bacon, poached egg & caesar dressing	\$20	VEAL SCALOPPINE Pan-fried baby veal cooked in white wine & mushroom	\$39
STRAWBERRY, FETA & SPINACH SALAD	\$21	sauce served with mash & sautéed seasonal veggies	
INSALATA TOSCANA Rocket salad, pears, shaved parmesan, walnuts & balsamic vinegar	\$19	POLLO PARMIGIANA Crumbled chicken fillet topped with napoli sauce & mozzarella cheese, served with chips & salad	\$32
INSALATA MISTA Mixed salad with tomato, onion, cucumber & balsamic vinega	\$14 ar	CALAMARI GRIGLIATI AL LIMONE E PEPE Grilled calamari marinated in citrus dressing served with garden salad	\$32
Add: Grilled Chicken \$12 / Grilled Calamari \$13		GAMBERI ALL' AGLIOJAL PEPERONCINO	\$42
Data		Sautéed tiger prawns with your choice of creamy garlic or chilli sauce & spring onion served on a bed of Arborio rice	•
Pasta LINGUINE SCOGLIO	\$41	PESCE E PATATINE Beer battered flat head served with chips & salad	\$31
A medley of mussels, pippies, prawns, scallops & garlic cooked in white wine & olive oil	341	CHILLI CALAMARI With feta & rocket	\$31
RISOTTO PESCATORA Mixed seafood risotto cooked in a touch of Napoli	\$41		
•	ĊOO	Pizza	
RISOTTO IN BIANCO Cream, balamic glaze with mascarpone cheese	\$28	[FROM 5:00PM]	
SPAGHETTI MEATBALLS Beef meatballs cocked in a rich tomato sugo	\$29	SASSONE Tomato, mozzarella, bacon, ham & salami	\$26
PAPPARDELLE FUNGHI E POLLO	\$33	FRANK'S SPECIAL	\$24
Pappardelle with roasted chicken & mushroom, cooked in a white wine sauce	·	Tomato, mozzarella, mushrooms & bacon NONNA RITA	\$26
FETTUCCINE AL SALMONE	\$34	Mozzarella, prosciutto, rocket & shaved parmesan	420
Fettuccine with salmon flamed in cognac pink sauce	,	MICHAEL	\$25
GNOCCHI	\$34	Mozzarella, rocket, sliced tomato, buffalo cheese & basil	4 -0
(Sorrentina Calabrese 4 Cheeses Pesto) Baked with your choice of sauce		ROSETTA Mozzarella, mortadella & artichokes	\$26
RIGATONI CON BROCCOLI E SALSICCIA Rigatoni with broccoli, sausage, onion & garlic	\$28	SIENNA Mozzarella, sausages, friarielli & chilli	\$26
CASERECCE ALLA NORMA	\$28		÷0.4
Traditional sicilian dish of sautéed eggplant, tossed with napoli sauce & finished with pecorino & basil		ALESSIA Napoli, mozzarella, hot salami, capsicum & chilli	\$26
RAVIOLI BOLOGNESE Beef filled ravioli with bolognese sauce	\$28	VEGETARIANA Napoli, mozzarella, eggplant, zucchini & capsicum	\$26
FETTUCCINE CARBONARA Bacon, black pepper, egg & a touch of cream	\$28	CAPRICCIOSA Napoli, mozzarella, ham, mushroom & olives	\$25
PASTA AL FORNO CON MELANZANE Baked rigatoni with meatballs, egg & eggplant	\$28	HAWAIIAN	\$25
HOMEMADE LASAGNA	\$20	Napoli, mozzarella, ham & pineapple	
Homemade layers of pasta sheets with beef ragú, peas, ham	\$28	MARGHERITA Napoli, mozzarella & basil	\$22
RIGATONI AMATRICIANA Bacon, onion, diced tomato, chili & tomato sauce	\$28	FOCACCIA AGLIO E MOZZARELLA Cheese, garlic & herb focaccia	\$18
CASERECCE ALLA CASALINGA Seasonal vegetables tossed in a touch of napoli sauce	\$28	Add: Vegan Cheese \$4.50 / GF Pizza Base \$5.00	
SPAGHETTI AGLIO, OLIO E PEPERONCINO Garlic, olive oil & nonna Rita's chilli oil	\$26		
CANNELLONI SPINACH & RICOTTA x2	\$32		

Add: Chicken \$12 / GF Pasta \$5

With napoli sauce



