



SASSI

CUCINA + BAR



SPUNTINI *small dishes to share*

- GAMBERI FRITTI** – crisp fried small local prawns with garlic and chilli 15
- BACCALÀ MANTECATO** – salt cod and potato croquette with mayonnaise and salmon caviar 7 each
- ARANCINI** – squid ink risotto ‘oranges’ with mozzarella centres 5 each

- FRITELLE DI ZUCCHINE** – zucchini fritters with mint and mayonnaise 12

- WHITEBAIT** – tossed in seasoned flour, fried, served with fresh lemon 10

- TONNO MARINATO** – tuna marinated in fresh lime, chilli, parsley, extra virgin oil, & black pepper on a bed of mustard, & seaweed 15

PRIMI PIATTI *entrée*

- OSTRICHE NATURALE** – 6 freshly shucked oysters, dipping sauce will chill and finger lime 24
- CARPACCIO DI SALMONE** – thinly sliced raw Tasmanian salmon, extra virgin olive oil, citrus soy, pepper, herbs and chilli 21.5
- INSALATA CAPRESE** – fresh tomato, buffalo mozzarella, extra virgin olive oil, basil 19
- COZZE PICCANTE** - mussels cooked with white wine herbs & chilli, grilled garlic ciabatta 21
- INSALATA DI GAMBERI, AVOCADO & PAPAYA ROSSO** 22
local prawns with avocado, red papaya mint, touch of chilli with a lime vinaigrette

SECONDI PIATTI *main courses*

- PESCE DEL GIORNO** Market Price
fresh fish of the day

- ZUPPA DI PESCE** – selection of the best, freshest seafood available – including reef fish, tiger prawns, bugs, baby octopus, calamari, mussels and clams – cooked in whitewine and fish stock, with a touch of tomato and hints of fragrant herbs and lemon 48.5

- BISTECCA ALLA FIORENTINA** – a 600gm Cape Grim Angus T-Bone steak, salt and pepper crusted, char grilled and served with greens and potatoes 46.5

- FILETTO DI MANZO CON PEPE FRESCO** – 200gms grass fed Black Angus fillet steak chargrilled, served with regional fresh green peppercorns in a light cognac and cream sauce 42

- POLLETTO ALLA SASSI** – whole small chicken marinated and char grilled, served with a tangy lemon sauce 35.5

Your waiter will inform you of daily seasonal specials

PASTA & RISOTTO *entrée or main course*

- TAGLIATELLE NERO CON GAMBERI** – house made squid ink pasta with local prawns, basil, lemon, chilli, cherry tomatoes and a splash of white wine and cream 24 / 36
- SPAGHETTI ALLA PUTTANESCA** – spaghetti with tomato, anchovy, chilli, black olives, capers, pangrattato 20 / 30
- LINGUINE AI FRUTTI DI MARE** – linguine with an abundance of fresh seafood 29.5 / 39.5
- SPAGHETTI CON LE VONGOLE** – spaghetti tossed with clams cooked in white wine, herbs, tomato, basil and a touch of chilli & parmesan 22 / 32
- RISOTTO DEL GIORNO** Market Price
- RISOTTO VEGETARIANA** – vegetarian risotto 24 / 34

VERDURE *vegetables and salads*

- PATATE FRITTI** – fried potatoes, rosemary, garlic 8
- VERDURE ALLA GRIGLIA** – mixed chargrilled vegetables with olive oil, herbs, seasoning 10
- INSALATA VERDE** – mixed green leaf salad 8
- RADICCHIO E RUCOLA** – radicchio & rocket with shaved parmesan 12

*A tavola si sta sempre in allegria
chi mangia bene vive bene*

* Please advise your waiter of any specific food allergies

* All main courses are served with accompaniments.

* All our meat and fish dishes are gluten free, with the exception of calamari whitebait.

All prices are GST inclusive. A surcharge of 5% applies on Public Holidays.