



Sassi

CUCINA + BAR



SPUNTINI *small dishes to share*

WHITEBAIT – tossed in seasoned flour. fried, served with fresh lemon, mint, chilli	10
BACCALÁ MANTECATO – salt cod & potato croquette with mayonnaise and salmon caviar	7 each
ARANCINI – squid ink risotto ‘oranges’ with mozzarella centres	5 each
GAMBERI FRITT – crisp fried small local prawns with garlic and chilli	15
TONNO MARINATO – tuna marinated in fresh lime, chilli, parsley, extra virgin oil, and black pepper on a bed of mustard, & seaweed	15
FRITELLE DI ZUCCHINE – zucchini fritters with mint and mayonnaise	12

PIATTI *light lunch dishes*

OSTRICHE NATURALE – freshly shucked oysters, finger lime & chilli dipping sauce	24
BRUSCHETTA – prawns & avocado, mayonnaise, salmon caviar & dill	18.5
CARPACCIO DI SALMONE – thinly sliced raw salmon, olive oil, citrus soy, pepper, herbs & chilli	21.5
INSALATA CAPRESE – fresh tomato, buffalo mozzarella, extra virgin olive oil, basil	19
INSALATA DI GAMBERI, AVOCADO & PAPAYA ROSSO local prawns with avocado, red papaya mint, touch of chilli with a lime vinaigrette	22
COZZE PICCANTE – mussels cooked with white wine herbs & chilli, grilled garlic ciabatta	21
SPAGHETTI ALLA PUTANESCA – spaghetti in fresh tomato and basil sauce with chilli, anchovy, capers, olives and pangrattato	20/30
LINGUINE AI FRUTTI DI MARE – linguine with an abundance of fresh seafood	29.5/39.5
PESCE – Sassi fish and chips with house made tartare sauce, salad & fries	24
LA TAGLIATA DI MANZO – a cut of our Black Angus Rib-Eye, chargrilled, served with chargrilled artichoke, rocket & lemon	28
RISOTTO DEL GIORNO	Market Price

CONTORNI *vegetable side dishes*

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