

# SPUNTINI

*Di Sorrento*

## Antipasti

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**Sourdough Focaccia (v) | 6 ea**

Whipped Mascarpone Butter

*Gluten Free Option Small Loaf (v)(g) 15*

**Sydney Rock Oyster (g)(d) | 7 ea (min. 3pc)**

Aged White Balsamic, Finger Lime Mignonette

*(shucked to order)*

**Potato Croquet (v) | 9 ea (min. 2pc)**

Smoked Scamorza, Truffle, Parmigiano

**Marinated Olives (g)(d)(v) | 13**

*Italian Olives, Thyme, Rosemary, Garlic, Citrus*

**Eggplant Parmigiana (v) | 23**

Roasted Cherry Tomato, Provolone, Ricotta, Basil

**Burrata (v) | 26**

Truffle Infused Honey, Burnt Butter,

Puffed Grain, Roast Hazelnut, Crispy Sage

**Yamba U6 King Prawn (d)(g) | 14 ea (min. 2pc)**

*Char-Grilled, Italian Nduja XO, Chilli, Garlic,*

**Chefs Crudo (g)(d) | 26**

Cured Salmon, Avocado & Wasabi Mousse,

House Pickle, Finger Lime, Mandarin EVOO

**Char-Grilled Octopus (g)(d) | 32**

*Clarence River Octopus, Chickpea*

Hummus, Gremolata, House Pickle

**Calamari Fritti (d) | 29**

Fried *Local* Baby Calamari, Zucchini Chips,

Aioli, Togarashi

## Secondi

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**Gnocchi Sorrentina (v) | 33**

*Fire Roasted Sugar Plum Tomato, Mozzarella, Basil*

**Orecchiette Ragù (d) | 35**

Wagyu Beef Ragù, Tomato Sugo, Pecorino

**Rigatoni Vodka (v) | 35**

Pink Sauce, Chilli Infused Vodka, Stracciatella

**Casarecce Prawn (d) | 42**

*Yamba King Prawn, Pistachio, Prawn Chilli Oil*

**Linguine Lobster | 59**

*WA Lobster Tail, Bisque, Spicy Pink Sauce*

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**Crispy Skin Barramundi (g) | 42**

Pan Seared *Humpty Doo Barramundi,*

Cauliflower Cream, Fennel, Watercress Salad

**Steak Frites (g) | 63**

*250g Westholme F1 Wagyu A45+ Rump,*

*Charcoal Grilled, Café de Paris, Fries*

**Bistecca alla Fiorentina (g)(d) | 159**

Riverine MBS2+ Wagyu T-Bone 1kg,

*Charcoal Grilled, House Jus*

*share 2-4 person, allow 30~ min*

## Sides

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**Radicchio | Baby Gem, Feta, Orange (v)(g) 16**

**Rocket | Pear, Walnut, Parmigiano (v)(g) 14**

**Potatoes | Sour Mascarpone, Bottarga (g) 16**

**Broccolini | Chilli, Garlic (v)(d)(g) 14**

**Potato Fries | Aioli, Togarashi (v)(g)(d) 15**

(G)luten Free (D)airy Free (V)egetarian Dishes | All Australian Sourced Seafood

Please advise your waiter of any dietary requirements Please note surcharges will apply for all credit card payments.

Service fee 5% for group bookings 8 or more guests. Surcharge of 10% Sundays & 15% Public Holidays will apply.

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## Pizze Rosse

WITH TOMATO SAUCE BASE

### Margherita (v) | 24

*San Marzano* Tomato, Fior di Latte, Basil

### Parmigiana (v) | 28

*San Marzano* Tomato, Fior di Latte, Eggplant Ragu, Ricotta, Parmigiano Reggiano

### Mamma Mia | 29

*San Marzano* Tomato, Fior di Latte, Hot Salami, Olive, Onion, Parmigiano Reggiano

### Ortolana (v) | 29

*San Marzano* Tomato, Fior di Latte, Mushroom, Artichoke, Olive, Onion, Zucchini, Capsicum

### Capricciosa | 30

*San Marzano* Tomato, Fior di Latte, Double Smoked Ham, Mushroom, Artichoke, Olive

### Gladiatore | 30

*San Marzano* Tomato, Fior di Latte, Ham, Hot Salami, Sausage

### Prosciutto | 33

*San Marzano* Tomato, Fior di Latte, Prosciutto *di San Daniele (24 months)* Bufalo Mozzarella

### Gamberi | 35

*San Marzano* Tomato, Fior di Latte, *Yamba* King Prawn, Spicy 'Nduja XO, Pecorino

## Pizze Bianche

WITHOUT TOMATO SAUCE BASE

### Quattro Formaggi (v) | 28

Fior di Latte, Gorgonzola Fondue, Ricotta, Parmigiano Reggiano, Walnuts, Yellow Box Honey

### Mannaggia | 30

Fior di Latte, Hot Salami, Spicy 'Nduja, Ricotta, Yellow Box Honey

### Mortazza | 30

Fior di Latte, Pistachio, Mortadella, Stracciatella | *swap for whole Burrata* | +5

### Salsiccia | 33

Fior di Latte, Sausage, Porcini Mushroom, Potato, Fried Rosemary, Truffle Pecorino

### Bresaola | 34

Fior di Latte, *2GR 9+* Wagyu Beef Bresaola, Rocket, Parmigiano Reggiano

### Additional toppings

- 5 Buffalo Mozzarella
- 8 Whole Burrata
- 4 Hot Italian Salami
- 3 Double Smoked Ham
- 6 San Daniele Prosciutto
- 8 Wagyu Beef Bresaola
- 6 Spanish Anchovy

(GLUTEN-FREE PIZZA AVAILABLE)

PIZZA DOUGH MADE IN HOUSE | 72 HOUR FERMENTATION |  
HAND STRETCHED | 100% WOOD FIRED

SCUSA - NO HALF & HALF PIZZA

enquire with us for your next function - [spuntinisydney.com.au](http://spuntinisydney.com.au)

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