

SPUNTINI

Di Sorrento

Antipasti

Sourdough Focaccia (v) | 6 ea

Whipped Mascarpone Butter

Gluten Free Option Small Loaf (v)(g) 14

Sydney Rock Oyster (g)(d) | 6.50 ea (min. 3pc)

Aged White Balsamic, Finger Lime Mignonette

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

Smoked Scamorza, Truffle, Parmigiano

Yamba King Prawn (d)(g) | 13 ea (min. 2pc)

Italian Nduja XO, Chilli, Garlic, Lemon

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

Italian Olives, Thyme, Rosemary, Garlic, Citrus

Burrata (v) | 26

Truffle Infused Honey, Burnt Butter,

Puffed Grain, Roast Hazelnut, Crispy Sage

Chefs Crudo (g)(d) | 26

Cured Salmon, Avocado & Wasabi Mousse,

House Pickle, Finger Lime, Citrus

Grilled Octopus (g)(d) | 29

Clarence River Baby Octopus, Chickpea

Hummus, Gremolata, House Pickle

Calamari Fritti (d) | 28

Zucchini Chips, Aioli, Togarashi

Consorcio Anchovy (d) 24

Spanish Anchovies, Stracciatella, Citrus

House-Made Focaccia

Pasta

Gnocchi Sorrentina (v) | 33

Roasted Sugar Plum Tomato, Mozzarella

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

Main

Humpty Doo Barramundi (g) | 44

Cauliflower Cream, Fennel, Watercress Salad

Steak Frites (g) | 59

250g Westholme Wagyu 6+ Rump

Café de Paris, Potato Fries

1kg T-Bone Jacks Creek Wagyu 3+ (g)(d) | 155

Wagyu Beef Dripping, Café de Paris, House Jus

share 2-4 person, allow 30~ min

Sides

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) 15

Fries | Aioli, Togarashi (v)(g)(d) 14

(G)luten Free (D)airy Free (V)egetarian Dishes

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

Service fee 5% for group bookings 10 or more guests. Surcharge of 10% Sundays and 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 | 32

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

Gamberi | 33

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

Pizze Bianche

WITHOUT TOMATO SAUCE BASE

Quattro Formaggi (v) | 27

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

Tartufo (v) | 28

Fior di Latte, Porcini Mushroom, Truffle Tapenade, Parmigiano Reggiano

Mannaggia | 30

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

Salsiccia | 32

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

TAKE AWAY PIZZA AVAILABLE

spuntinisydney.com.au

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