

SPUNTINI

Di Sorrento

Antipasti

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) | 15 ea (min. 2pc)

Char-Grilled, Italian Nduja XO, Chilli, Garlic

Chefs Crudo (g)(d) | 26

Bluefin Tuna, Crème Fraîche, Hazelnut, Chive,

Mandarin Infused Extra Virgin Olive Oil

Char-Grilled Octopus (g)(d) | 33

Clarence River Octopus, Chickpea

Hummus, Gremolata, House Pickle

Calamari Fritti (d) | 30

Fried *Local* Baby Calamari, Zucchini Chips,

Aioli, Togarashi

Secondi

Gnocchi Sorrentina (v) | 34

Fire Roasted Sugar Plum Tomato, Mozzarella, Basil

Orecchiette Ragù (d) | 36

Wagyu Beef Ragù, Tomato Sugo, Pecorino

Rigatoni Vodka (v) | 36

Pink Sauce, Chilli Infused Vodka, Stracciatella

Casarecce Prawn (d) | 43

Yamba King Prawn, Pistachio, Prawn Chilli Oil

Linguine Lobster | 62

WA Lobster Tail, Prawn Bisque, Spicy Pink Sauce

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) | 165

Riverine MBS2+ Wagyu T-Bone 1kg,

Charcoal Grilled, 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) 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% on Weekends and 15% Public Holidays.

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Di Sorrento

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 | 34

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

Gamberi | 36

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 | 35

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

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