

SARDO

SORRENTO

starters

CALAMARI	29
Crisp calamari and tempura veggies, squid ink, rocket, lemon, chili mayo	
CANNELLONI	25
Crispy cannelloni filled with asparagus, ricotta, provolone, fresh tomato coulis, toasted almonds	
OSSOBUCO ARANCINI	26
Golden arancini filled with ossobuco, served with creamy peas, shaved aged pecorino cheese	
BEEF CARPACCIO	29
Eye fillet beef carpaccio, rocket, citrus dressing, marinated mushrooms, truffle cream, shaved parmesan	
PISTACHIO YELLOWFIN TUNA	31
Seared yellowfin tuna with a pistachio crust, served with mascarpone cream, pink salt flakes	

mains FISH AND MEAT

EYE FILLET	62
200gr medium-rare grass fed eye fillet, carrot puree, rich Barolo red wine jus, fries	
FISH OF THE DAY	49
Enquire with your server	
SLOW-ROASTED LAMB NECK	45
Our special 12-hour slow-roasted organic lamb neck, served with creamy mash potatoes and demi-glace with glazed rainbow carrots	
HALF GRILLED LOBSTER	89
Grilled lobster with butter, garlic, parsley, accompanied by seaweed fries and Béarnaise mayo with side of mixed salad	

pastas

BURRATA RAVIOLI	48
Homemade Burrata Ravioli, with spicy sausage ragù, chili threads, aged pecorino cheese	
GNOCCHI	42
Soft and fluffy homemade Ricotta Gnocchi, porcini and mixed mushrooms, truffle-infused cream, Parmigiano Reggiano	
SEAFOOD FREGOLA	51
Traditional Seafood Fregola Pasta, prawns, calamari, Moreton Bay bugs, barramundi, mussels, fresh tomatoes, lobster bisque	
MALLOREDDUS	44
Malloreddus Pasta, with tender beef cheek, a velvety cream sauce, Demi-glace, aged pecorino cheese and saffron threads	
SPAGHETTINI	46
Spaghettini with venus clams, cured & salted fish roe bottarga, chili	

sides

SALAD	16
Endive lettuce, radicchio, shaved parmesan, honey & dijon vinaigrette	
FRIES	14
Shoestring fries, mixed seasoning	
ROASTED VEGGIES	19
Roasted capsicum, pumpkin, zucchini and broccolini, marinated with olive oil, mint, rosemary, sage and thyme	

please advise our team of any allergies or dietary requirements, gluten free pasta available

15% surcharge on public holidays

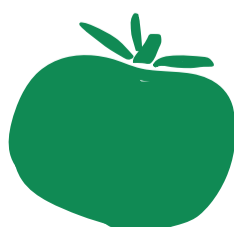
Can't decide? Let us take care of you with one of our share menu's.

PECKISH \$89.0 pp

HUNGRY \$109.0pp

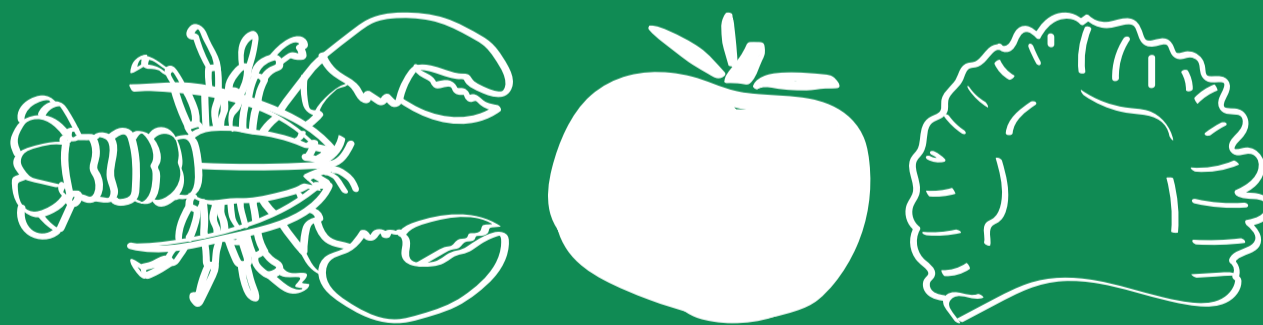
STARVING \$129.0pp

Includes lobster and dessert



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find us on instagram: @Sardo_Sorrento

www.sardosorrento.com.au