

# SARDO

SORRENTO

## Small Bites

<b>FOCCACCIA (2)</b>	<b>8</b>
Rosemary sea salt and awarded ricotta with EVO	
<b>OSSOBUCO ARANCINI (1)</b>	<b>10</b>
Golden arancini filled with ossobuco, served with creamy peas, shaved aged pecorino cheese	
<b>BRUSCHETTA(1)</b>	<b>10</b>
Bruschetta of the day	

## Antipasti

<b>CALAMARI</b>	<b>29/38</b>
Crisp calamari and tempura veggies, squid ink, rocket, lemon, chili mayo	
<b>BURRATA</b>	<b>26</b>
Zucchini, fresh tomato, basil pesto, crostini	
<b>PRAWN CARPACCIO</b>	<b>32</b>
Basil mayo, mandarin & citrus dressing, lime zest	
<b>WAGYU BEEF</b>	<b>27</b>
Tender Wagyu Beef, buttered brioche, b�ernaise sauce, black caviar	

## Sides

<b>SALAD</b>	<b>16</b>
Endive lettuce, radicchio, shaved parmesan, & dijon vinaigrette	
<b>FRIES</b>	<b>14</b>
Shoestring fries, mixed seasoning	
<b>SAFFRON FREGOLA SALAD</b>	<b>18</b>
Roasted capsicum, zucchini, spinach balsamic & olive oil vinaigrette, mint	

## Pastas

<b>LOBSTER BURRATA RAVIOLI</b>	<b>49</b>
Prawns & lobster meat, fresh tomato, lobster bisque, basil	
<b>RICOTTA GNOCCHI</b>	<b>38</b>
Soft and fluffy homemade ricotta gnocchi, tomato pesto, stracciatella, pine-nuts, basil oil	
<b>SEAFOOD FREGOLA</b>	<b>51</b>
Traditional Seafood fregola pasta, prawns, calamari, Moreton Bay bugs, barramundi, mussels, fresh tomatoes, lobster bisque	
<b>TROFFIE</b>	<b>42</b>
Baby goat rag�, sundried tomatoes, Demi-Glace, Aged Pecorino Cheese	
<b>MALLOREDDUS</b>	<b>36</b>
Spicy sausage rag�, chili threads, pecorino cheese	

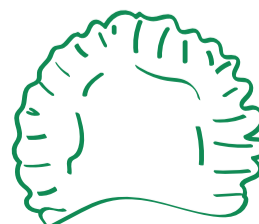
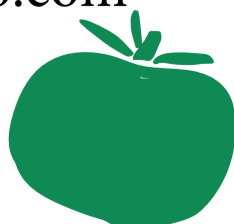
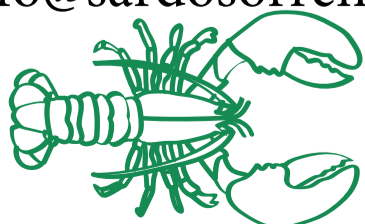
## Mains

<b>EYE FILLET</b>	<b>60</b>
200gr medium-rare grass fed eye fillet, carrot pure, rich Barolo red wine jus, served with fries	
<b>FISH OF THE DAY</b>	<b>MP</b>
Enquire with your waiter	
<b>SEAFOOD LASAGNA</b>	<b>46</b>
Clams, cuttlefish, mussels, lobster meat, prawns & grated bottarga	
<b>SLOW -ROASTED LAMB NECK</b>	<b>45</b>
Our special 12-hour slow-roasted organic lamb neck, demi-glace, served with polenta & creamy goat cheese, glazed rainbow carrots	

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

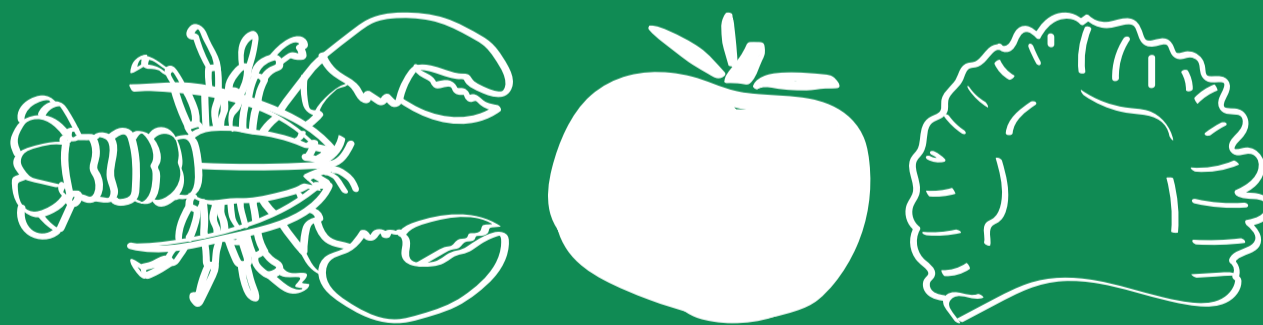
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