

SUGO *Italian Restaurant*

Antipasti

Marinated kalamata olives	6.9
Home-made hummus dip <u>w</u> Turkish bread.....	8.9
Toasted Saganaki cheese <u>w</u> lemon wedge	8.9
Arancini risotto balls <u>w</u> basil pesto	8.9
House made Italian premium beef meat balls	9.9
Crumbed calamari <u>w</u> rocket & sweet chilli sauce.....	10.9
Sugo Bruschetta <u>w</u> ripened tomatoes, pesto, bocconcini cheese & rocket	15.9
Meat & cheese platter	26.9
<i>(prosciutto, smoked salmon, salami, feta cheese, blue cheese, olives, roasted cherry tomatoes w ciabatta)</i>	

Main Course

Yearling Grass Feed Porter-House Steak (300g) - Peppercorn sauce	35.9
<i>w</i> roasted saffron potatoes, garden salad	
Slow-Braised Lamb Shank	28.9
<i>w</i> mashed potatoes, green peas & spinach	
Grilled Barramundi	31.9
<i>w</i> roasted zucchini, potatoes, red onion & lemon-dill bur blanc	
Pan-fried Atlantic Salmon Fillet	30.9
<i>w</i> roasted potatoes, broccoli, lemon-dill bur blanc & cherry tomatoes	
Chicken Parmigiana	25.9
<i>w</i> ham, napoli, mozzarella cheese, served with beer-batter fries & garden salad	
Signature Baked Beef Lasagne	25.9
<i>w</i> Napoli base & creamy sauce, mozzarella cheese	
Eggplant Parmigiana gf v	24.9
<i>w</i> grilled capsicum & red onion, topped with Napoli sauce & mozzarella cheese	
Crispy Duck Leg	27.9
<i>w</i> grilled pumpkin, broccoli, chat potatoes, dukkha & red wine jus	

Pasta (Gluten free + \$3.00)

Char-grilled Seafood <u>w</u> linguini, cherry tomatoes, garlic, lemon, baby spinach, dill & chilli (in rich Napoli sauce or olive oil).....	28.9
Pan-fried Tiger Prawns <u>w</u> linguini, fennel, baby spinach, garlic, chilli, fresh basil & olive oil	28.9
Puttanesca <u>w</u> spaghetti, anchovies, tomatoes, olives, capers, fresh parsley & chilli.....	23.9
Chicken Romesco <u>w</u> linguini, cherry tomatoes, onion, basil & parmesan cheese	25.9
House Made Italian Meatballs <u>w</u> fresh tagliatelle, tomatoes, parsley, garlic, in rich napoli sauce.....	26.9
Beef & Tarragon Ragù <u>w</u> fresh tagliatelle, capsicum, onion, red wine jus & garlic	27.9
Aglio e Olio <u>w</u> spaghetti, garlic, fresh chilli, parsley, pine nuts, baby spinach, extra virgin olive oil & bread crust, parmesan cheese on top v	19.9
Bolognese/Carbonara/Tomato basil garlic v <u>w</u> Penne or Spaghetti	16.9 (kids) / 20.9

Gnocchi (house made)

Pan-fried Gnocchi & Pumpkin <u>w</u> asparagus, goat cheese, spinach, parmesan cheese & roasted pine nuts v	23.9
Baked Ricotta Gnocchi in a rich Napoli sauce with tomatoes, garlic, spinach, melted cheese & fresh basil v	24.9
Baked Gorgonzola-Bacon Gnocchi <u>w</u> blue cheese, cheddar cheese, garlic, parsley, mozzarella cheese & creamy sauce	25.9
Char-Grilled Chicken Tenderloin & Gnocchi <u>w</u> brown mushrooms, garlic, parsley, in a creamy & butter sauce ...	26.9
Pan-fried Gnocchi & Pesto <u>w</u> zucchini, parmesan cheese, parsley, crispy prosciutto on top	24.9

Risotto

Char-Grilled Seafood <u>w</u> capsicum & onion, garlic, chilli, baby spinach in a touch of saffron gf	28.9
Beetroot Risotto <u>w</u> baby spinach, garlic, goat cheese, herb butter gf v	25.9
Duck Leg Risotto <u>w</u> brown mushrooms, green peas, garlic, onion & herb butter gf	27.9

***Chef's special upon the day**

Should any special requirements about allergy be informed at early stage to staff.

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Pizza (hand stretch) **Gluten free + \$3.00**

Margarita <u>w</u> fresh basil, bocconcini cheese & mozzarella v	17.9
Spice Roasted Pumpkin <u>w</u> spinach, feta & dukkha v	20.9
Char-grilled Chicken <u>w</u> red onion, olives & roasted capsicum	22.9
Capricciosa <u>w</u> Shaved Virginia ham, mushrooms & olives	21.9
Shaved Virginia ham & pineapple	20.9
Prosciutto <u>w</u> ripened tomatoes, pesto, oregano & rocket	23.9
Char grilled Seafood <u>w</u> pesto, garlic, red onion, cherry tomatoes, lemon & rocket	24.9
Diavola <u>w</u> Italian pepperoni, red onion, roasted capsicum & chilli flakes	22.9
Crispy Bacon <u>w</u> sliced tomatoes, brocolli, anchovies, chilli flakes & dukkha	23.9

Salad

Garden Salad	9.9
<u>w</u> cherry tomatoes, cucumber, mixed leaves, balsamic dressing & olive oil gf v	
Rocket & Avocado (+beetroot 3.9)	17.9
<u>w</u> roast pumpkin, cherry tomatoes, field mushrooms, goats cheese & balsamic dressing gf v	
Caesar Salad (+chicken - hot or cold 5.9)	19.9
<u>w</u> cos lettuce, crispy bacon, egg, shaved parmesan, anchovies, croutons & Caesar dressing	
Beetroot & Rocket <u>w</u> feta cheese, olives, roasted pine nuts & balsamic dressing	15.9
Char-Grilled Tasmania Marinated Calamari	24.9
<u>w</u> garlic, lemon & chilli, served with mixed leaves, roasted capsicum, cucumber, olives & balsamic dressing gf	
Pan-fried Atlantic Salmon	25.9
<u>w</u> mixed leaves, char-grilled zucchini, onion, capsicum, pumpkin, capers, lemon & pesto gf	

Bread/Sides

Ciabatta bread <u>w</u> balsamic vinegar & olive oil	5.9
Garlic bread	8.9
Beer-battered chips served <u>w</u> aioli & tomato sauce	8.9

Breakfast every day 8:00am – 12:30pm

We would appreciate full cash payments to help avoid pesky merchant fees.

Dessert

Classic Italian Tiramisu	13.9
Warm Apple Crumble Cake	13.9
<u>w</u> vanilla Ice cream, almonds, maple syrup	
Semifreddo	17.9
<u>w</u> homemade Italian meringue & passionfruit	
Flourless Chocolate Cake gf	14.9
<u>w</u> strawberry ice cream	
Crème Caramel	13.9
<u>w</u> fresh fruits	
Selection of Ice Cream (per scoop)	3.9
Rock Salt Caramel, Strawberry, Mango and Vanilla	

Lunch Special (Available before 5:30pm)

Toasted Panini

Italian flat bread (All served with mozzarella cheese & salad)

Char-grilled Vegetables	12.9
<u>w</u> sliced tomatoes, parmesan dressing v	
Char-grilled Chicken	14.9
<u>w</u> roasted zucchini, onion & fresh spinach, parmesan dressing	
Virginia ham	13.9
<u>w</u> feta cheese, tomatoes, rocket & balsamic dressing	
Bacon & Avocado	14.9
<u>w</u> rocket, sliced tomatoes & parmesan dressing	
Minestrone Soup	13.9
<u>w</u> ciabatta	

Sugo established over 15 years ago and have never looked back!

We are passionate about serving Melbournians only the best of authentic Italian cuisine. The great taste brought from Italy.