

Sugo Italian Restaurant

Antipasti

Marinated Kalamarta Olives	7.9
Home-made Hummus Dip <u>w</u> Turkish bread.....	9.9
Toasted Saganaki Cheese <u>w</u> lemon wedge.....	10.9
Arancini Risotto Balls <u>w</u> basil pesto.....	12.9
House made Italian Premium Beef Meat Balls	12.9
Crumbed Calamari <u>w</u> sweet chili sauce.....	12.9
Char-grilled prawns <u>w</u> roasted zucchini & romesco sauce.....	15.9
Bruschetta <u>w</u> ripened tomatoes, pesto, bocconcini cheese & rocket.....	17.9
Grilled Calamari <u>w</u> onion, chilli, lemon.....	12.9
Meat & cheese platter	35.9
<i>(prosciutto, ham, salami, feta cheese, blue cheese, bocconcini, olives, roasted cherry tomatoes w ciabatta)</i>	

Gnocchi (house-made)

Pan-fried Gnocchi & Pumpkin <u>w</u> spinach, broccoli, goat cheese & parmesan cheese, roasted pumpkin seeds.....	28.9
Lamb Gnocchi <u>w</u> eggplant, olives, chilli, onion, chick pea, goat cheese, parmesan cheese & Napoli sauce.....	29.9
Baked Gorgonzola Bacon Gnocchi <u>w</u> blue cheese, ceddar cheese, garlic, parsley, parmesan cheese, mozzarella cheese & creamy sauce.....	31.9
Char-grilled Chicken Tenderloin & Gnocchi <u>w</u> brown mushrooms, garlic, parsley, in a creamy & butter sauce.....	28.9
Ricotta Gnocchi baked in a rich Napoli sauce with tomatoes, garlic, spinach, melted cheese, fresh basil.....	30.9

Risotto

Char-Grilled Seafood <u>w</u> capsicum & onion, garlic, chilli, baby spinach in a touch of saffron gf	33.9
Vegetable Risotto <u>w</u> one soft egg, char-grilled vegetables, broccoli, spinach, garlic, served with black truffle sauce & cheese on top gf	32.9
Duck Leg Risotto <u>w</u> mushrooms, green peas, garlic, onion & herbs butter gf	34.9

Main Course

Yearling Grass Feed Porter-House Steak <u>w</u> mushroom sauce or red wine sauce.....	42.9
Slow-Braised Lamb Shank	35.9
<i><u>w</u> mashed potatoes, green peas & spinach</i>	
Grilled Barramundi	36.9
<i><u>w</u> grilled zucchini, potatoes, red onion & lemon-dill bur blanc</i>	
Pan-fried Atlantic Salmon Fillet	37.9
<i><u>w</u> roasted potatoes, broccoli, lemon-dill bur blanc & cherry tomato</i>	
Chicken Parmigiana	27.9
<i><u>w</u> ham, napoli, mozzarella cheese, served with beer-batter fries & garden salad</i>	
Signature Baked Beef Lasagne	27.9
<i><u>w</u> Napoli base & creamy sauce, mozzarella cheese</i>	
Vegetable Parmigiana gf v	27.9
<i><u>w</u> grilled vegetables, topped with Napoli sauce & mozzarella cheese on top</i>	
Crispy Duck Leg	34.9
<i><u>w</u> grilled pumpkin, broccoli, chat potatoes, dukkha & red wine sauce</i>	
Baked Brown Rice gf	35.9
<i><u>w</u> tiger prawns, cherry tomatoes, pesto, spinach, garlic, parsley, mozzarella cheese</i>	

Pasta (Gluten free + 3.50)

Char-grilled Seafood <u>w</u> linguini, cherry tomatoes, garlic, lemon, baby spinach, dill & chilli <i>(in rich Napoli sauce or olive oil)</i>	33.9
Pan-fried Tiger Prawns <u>w</u> linguini, sun-dried tomatoes, cherry tomatoes, spinach, garlic, chilli, dill & olive oil.....	34.9
Puttanesca <u>w</u> spaghetti, anchovies, olives, capers, tomatoes, fresh parsley & chilli.....	26.9
Chicken Romesco <u>w</u> linguini, cherry tomatoes, onion, basil & parmesan cheese.....	28.9
House-made Italian Meatballs <u>w</u> fresh tagliatelle, tomatoes, cheese, parsley, garlic in rich napoli sauce.....	33.9
Beef & Tarragon Ragu <u>w</u> fresh tagliatelle, capsicum, onion, cheese, red wine jus & garlic.....	33.9
Aglio e Olio <u>w</u> spaghetti, garlic, fresh chilli, parsley, pine nut, baby spinach, extra virgin olive oil & bread crust, parmesan cheese on top v	23.9
Bolognese/Carbonara/Tomato Basil Garlic <u>w</u> Penne or Spaghetti v	17.9 (kids) / 24.9

Please inform our staff of any allergies or dietary restrictions at the outset of your dining experience.

Pizza (hand-stretch)

Margarita <u>w</u> fresh basil, bocconcini cheese & mozzarella v	19.9
Spice Roasted Pumpkin <u>w</u> spinach, feta & dukkha v	25.9
Char-grilled Chicken <u>w</u> red onion, olives & roasted capsicum	25.9
Capricciosa <u>w</u> Shaved Virginia ham, mushrooms & olives	25.9
Prosciutto <u>w</u> ripened tomatoes, pesto, oregano & rocket	27.9
Slow Cooked Beef <u>w</u> red onion, sliced tomatoes, chilli flakes & goat cheese	28.9
Diavola <u>w</u> Italian peperoni, red onion, roasted capsicum & chilli flakes	26.9

Salad

Garden Salad	9.9
<u>w</u> cherry tomatoes, cucumber, mixed leaves & balsamic dressing & olive oil gf v	
Rocket & Avocado	24.9
<u>w</u> roast pumpkin, cherry tomatoes, field mushrooms, goats cheese & balsamic dressing gf v	
Caesar Salad +chicken (hot or cold) 6.9	23.9
<u>w</u> cos lettuce, crispy bacon, egg, shaved parmesan & anchovies, croutons, Caesar dressing	
Char-Grilled Tasmania marinated Calamari	28.9
<u>w</u> garlic, lemon, chilli, with mixed leaves, onion, sun-dried tomatoes, cucumber, olives & balsamic dressing gf	

Bread/Sides

House-made Focaccia <u>w</u> balsamic vinegar & dukkha	9.9
Garlic Bread	9.9
Beer-battered Chips <u>w</u> aioli & tomato sauce	9.9
Garlic Cheese Pizza	18.9

Dessert

Classic Italian Tiramisu	15.9
Warm Apple Crumble Cake	14.9
<u>w</u> vanilla ice cream, almonds & maple syrup	
Semifreddo	18.9
<u>w</u> homemade Italian meringue, pistachio & passion fruit	
Flourless Chocolate Cake (GF)	14.9
<u>w</u> strawberry ice cream	
Panna Cotta	15.9
<u>w</u> mixed berry house-made jam & shredded coconut	
Selection of Ice Cream (per scoop)	4.9
Rock Salt Caramel, Strawberry, Mango and Vanilla	

Lunch Special (Available before 5:30pm)

(Toasted Panini with mozzarella cheese & salad)

Char-grilled Vegetables	16.9
<u>w</u> sliced tomatoes, parmesan dressing v	
Char-grilled Chicken	16.9
<u>w</u> zucchini, onion & fresh spinach, parmesan dressing	
Shaved Virginia ham	16.9
<u>w</u> sliced tomatoes, rocket & balsamic dressing	

Soup

Minestrone soup	16.9
<u>w</u> ciabatta	
Soup of The Day	

Please inform our staff of any allergies or dietary restrictions at the outset of your dining experience.

We would be very appreciated of full cash payments to help avoid pesky merchant fees.