DINNER

"A meal without wine is like a day without sun."

Anthelme Brillat-Savarin

Breads

Charcuterie board, cured Italian meats, house pickles, garlic pizza crust **31** gfa/dfa

Roast garlic & herb pizza crust **16** gfa/v/pba **add cheese 5**

Rosemary focaccia, basil pesto, hummus, EVO **18** v

Entrees

Marinated mixed Mediterranean olives **9** pb/df/gf

Burrata, rocket cream, courgette, spiced praline, garlic crust **28** gfa/v

Tiger prawns, proscuitto, nduja aioli, herb oil **26** gf

Seared beef eye fillet carpaccio, capers, rocket, parmesan, olive oil **28** gf

Truffle & parmesan arancini, white onion & crème fraiche
soubise sauce, truffle, crispy shallot **22/3** **32/5**

Clevedon buffalo ricotta tortellini, pumpkin puree, burnt butter, sage, pine nuts **25**

Salt baked beetroot & cashew nut cheese salad, beetroot XO,
life bread, olive oil **24** pb/gf

Snapper crudo, citrus fennel slaw, spiced viniagrette **24** gf/df

Pasta

Snapper & prawn ravioli, roast cauliflower puree, autumn greens,
seafood velouté, yuzu butter **39**

Bologna style beef cheek lasagne, bechamel, aged parmesan, olive oil **38**

Kumara & walnut gnocchi, pancetta, gorgonzola sauce, pangratatto, porcini **38** va

Braised wagyu beef, pappardelle pasta, toasted sesame, lemon sour cream **40** gfa/dfa

Main Plates

200g handpicked eye fillet, paris mash, café de paris butter,
green leaf & parmesan salad **52** gf

Leek risotto, stracciatella, burnt lemon dressing, crispy leeks **36** v/gf/pba

Chicken saltimbocca, creamed leeks, prosciutto, sage, lemon vinaigrette **39** gf

300g Pork scotch, Jerusalem artichoke puree, pear jus, sprout & bacon slaw **38** gf/df

12 hour braised lamb shoulder, rosemary crust, roasting juices,
lemon served with Paris mash, green leaf & parmesan salad **105 (serves 2)** gf

Neapolitan Inspired Pizza

Prosciutto Di Parma **30**
Tomato base, fresh mozzarella, shaved prosciutto, rocket, parmesan, olive oil. gfa

Salami **29**
Tomato base, fresh mozzarella, spicy salami, roast capsicum, red onion, olive oil. gfa

Sugo Margherita **28** v
Fresh mozzarella, cherry tomatoes, basil, olive oil. gfa

Cavalfiore **28**
Cauliflower, buffalo mozzarella, courgette, kale, pine nuts. gfa/pba

Sicilian Chicken **29**
Chicken thigh, olive, capers, oregano, rocket. gfa

Pizza Extras

Gluten free base **3**

Meat **5** Cheese **4**

Sides

Fries, parmesan, aioli **13**

Salad greens, parmesan, lemon, olive oil **12**

Brocollini, parmesan, burnt lemon dressing, almonds **15**

* For extra gluten free options and any allergens please talk to your server.
* We have a dedicated plant based menu avaiable.
* 2% Surcharge applies for contactless & credit card transactions.

Dolce

Affogato, vanilla bean ice cream, espresso **12** with alcohol **18** gf

Orange & cardamom brûlée, sugared sable **15** gfa

Tiramisu, espresso, lady fingers, mascarpone zabaglione, cocoa **18**

Basque cheesecake, mulled wine poached pears, walnut crumb **15** gf

Lime leaf coconut mousse, rum roast pineapple, raspberry **15** gf/pb

Wildberry sorbet **12** gf/pb

SUGO RITUALS

MONDAY

Dough Mondays Right - $20 pizzas all night.

THURSDAY

Steak Night - steak, fries & rocket from $28.

FRIDAY

Aperitivo Hour - Specials on beer, vino & aperol spritz, 3pm till 5pm.

SATURDAY

Saucy Sugo's Bottomless Brunch - 2 hour food and drinks package from 11am.

FANCY A CHEEKY FOLLOW?