

# SARDO

PRIVATE

## Small Bites

### **FOCCACCIA (2) 10**

Rosemary, Maldon sea salt, EVO

### **OSSOBUCO ARANCINI (1) 11**

Golden arancini filled with ossobuco, served with creamy peas, shaved aged pecorino cheese, beetroot powder

## Antipasti

### **CALAMARI 29/38**

Crispy calamari, rocket, lemon, chilli mayo

### **BURRATA 26.5**

Zucchini veloutè, cherry tomatoes, balsamic reduction, crostini

### **SEARED PISTACHIO - CRUSTED TUNA 30.5**

Whipped ricotta cream, EVO, spring onion

### **BEEF EYE FILLET CARPACCIO 29.5**

Beef eye fillet, citrus coulis, rocket, toasted almonds, fried capers, shaved Parmigiano Reggiano

### **CAPRESE SALAD 29.5**

Hand-made Buffalo mozzarella, Ox hearts tomatoes, focaccia, balsamic reduction

## Sides

### **SALAD 15.5**

Endive lettuce, radicchio, shaved Parmigiano Reggiano, dijon vinaigrette

### **FRIES 14.5**

Shoestring fries, sea salt

### **STEAMED BROCCOLINI 18.5**

Mixed herb crumbs, whipped ricotta

## Pasta

### **BURRATA RAVIOLI SAUSAGE RAGU' 47.5**

Tender homemade Burrata ravioli, spicy sausage ragù, chilli threads, pecorino cheese

### **RICOTTA GNOCCHI PORCINI MUSHROOMS 39**

Soft and fluffy homemade ricotta gnocchi, wild porcini, truffle, taleggio cheese, parsley

### **SEAFOOD FREGOLA 51.5**

Traditional seafood fregola pasta, prawns, calamari, Moreton Bay bugs, barramundi, mussels, fresh tomatoes, lobster bisque

### **MALLOREDDUS LAMB NECK RAGU' 41.5**

Beer braised lamb neck ragù, taggiasca olives, aged pecorino cheese

### **HOMEMADE SQUID INK LINGUINE 45.5**

Clams, bottarga- a delicacy of salted, cured fish roe, chilli threads, clam bisque

## Mains

### **EYE FILLET 60.5**

200gr medium-rare grass fed eye fillet, carrot puree, rich Barolo red wine jus, served with fries

### **FISH OF THE DAY MP**

Enquire with your waiter

### **SUGARLOAF CABBAGE 30.5**

Charred sugarloaf cabbage, Mixed herb crumbs, parmesan cream

### **SLOW - COOKED LAMB RUMP 45**

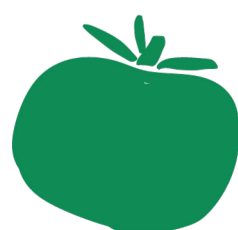
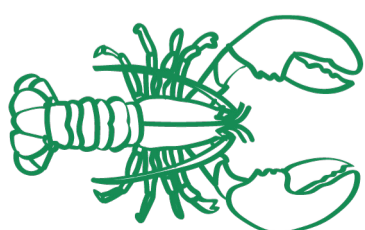
Slow-cooked lamb rump, velvety parsnip purée, caramelized cipollini onions, red wine reduction, pistachio crumb

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

15% surcharge on public holidays and after 11 pm daily

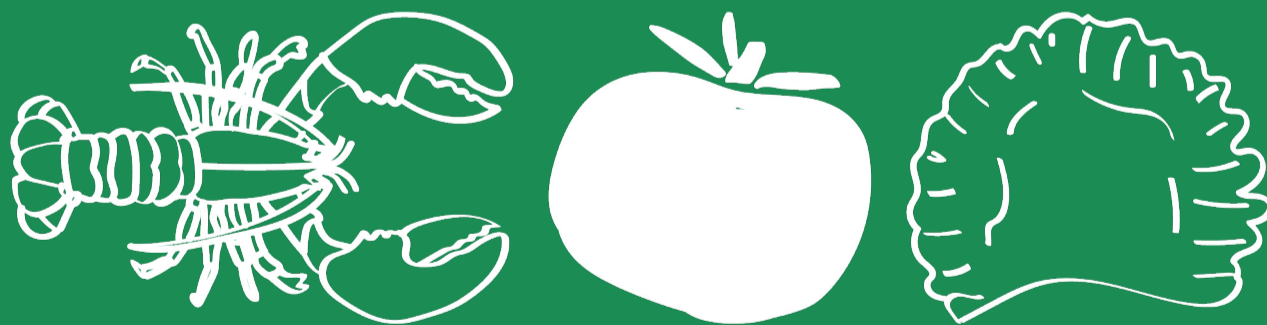
Hosting an event? Celebrate your next birthday or corporate event at Sardo. Long lunches to cocktail soirées starting from \$85.

Packages available [info@sardosorrento.com](mailto:info@sardosorrento.com)



# SARDO

PRIVATE



***Magic Summer 2025***