

ASSAGGI

Focaccia alle Erbe (V)	18
Herb, garlic, tomato, grana	
Bruschetta Napoletana (V)	19
Ciabatta, cherry tomato, buffalo mozzarella, basil pesto	
Crocchette di Lasagna	20
Beef, pork, mozzarella, napoli sauce	
Parmigiana (GF, V)	20
Eggplant, mozzarella, parmigiano, tomato, egg, basil	
Gamberi All'Arrabiata (GF)	25
Prawns, zucchini, crispy grana, chilli, garlic, tomato	
Salumi	26
Cured meats, olives, focaccia, chefs selection	
Calamari Fritti	29
Fried calamari, rocket, saffron & green apple aioli	

INSALATE E CONTORNI

Mista (GF,Vegan)	11
Baby spinach, rocket, cherry tomato, olive oil	
Spinaci (GF,Vegan)	11
Sautéed spinach with lemon	
Rucola (GF,V)	12
Rocket, grana, caramelised pear, vincotto	
Patatine (V)	13
Hand cut chips	
Caprese (GF,V)	15
Tomato, buffalo mozzarella, basil pesto	



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Allergy Disclaimer

While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur as factors beyond our reasonable control. At Scugnizzo, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies however cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. *Please note: All credit card transactions incur a 1.5% surcharge & we are unable to split bills.

PRIMI PIATTI

Ravioli di zucca (V, Nuts) **26**
House made pumpkin & balsamic shallot ravioli, sage, butter, almond flakes

Gnocchi alla Sorrentina (V) **28**
Baked homemade potato gnocchi, tomato, basil, mozzarella

Ziti alla Genovese **29**
House made ziti, Genovese beef ragú

Fettuccine Siciliane (Nuts) **29**
House made saffron fettuccine, swordfish, garlic, chilli, white wine sauce, herb crumbs, pine nuts

Pappardelle Alla Norma **30**
House made basil pappardelle, polpettine, eggplant caponata, stracciatella

Risotto Al Nero Di Seppia (GF) **32**
Squid ink risotto, squid, crispy pancetta, semi dried tomato

**GF Gnocchi or GF Penne available with all sauces

Please ask about our specials

Steak

Fish of the Day

Pasta special & others

PIZZE

Margherita (V) **25**
San Marzano tomato, mozzarella and basil

Tartufata (V) **29**
Mozzarella, truffle, caramelised onion

Capricciosa **29**
San Marzano tomato, ham, mushrooms, anchovies, olives

Diavola **29**
San Marzano tomato, spicy salame, spinach, roast capsicum, chilli, mozzarella



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Please ask our friendly staff about our function menus for groups of 20 people or more. We cater for both sit down and standing functions

For groups of 10 – 19 people

Option one \$65pp

Shared entrée of:

Salumi

Crocchette di lasagna

Caprese salad

Mains:

Choice of any main from the a la carte menu and specials board

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