

GARLIC BREAD garlic butter, oregano	\$7
ITALIAN CIABATTA extra virgin olive oil, aged balsamic vinegar	\$7
MIXED OLIVES self-marinated, rosemary, chili, garlic (V) (GF)	\$7

ENTRÉES

TOMATO BRUSCHETTA (two slices) roma tomato, onion, garlic, basil, aged balsamic vinegar	\$10
MUSHROOM BRUSCHETTA (two slices) sautéed mixed mushroom, garlic, truffle pasta, pecorino	\$13
LOBSTER BISQUE creamy lobster soup, blue swimmer crab meat, double cream	\$16
ANGUS BEEF CARPACCIO thinly sliced raw tenderloin, horseradish cream, capers, crispy parmesan, truffle oil (GF)	\$17
KING OYSTER MUSHROOM char-grilled mushroom, grana padano cheese, rocket, black truffle oil (V)(GF)	\$15
SALT 'n' PEPPER CALAMARI coat fried calamari, homemade squid ink aioli	\$15
BABY OCTOPUS SALAD grilled fresh local baby octopus, chili, garlic, cherry tomato, rocket, balsamic glaze (GF)	\$17
BURRATA CHEESE local made burrata cheese, roma tomato, extra virgin olive oil (V)(GF)	\$16
ANTIPASTO (for 2) selected cured meats, char-grilled vegetables, cheese, mixed olives	\$28

PASTA 'n' RISOTTO

(All pasta is made by our chef daily onsite)

(\$2.5 extra for handmade potato gnocchi, pappardelle or gluten free pasta)

SPAGHETTI BOLOGNESE traditional meat sauce, beef, pork in rich tomato sauce, veal stock	\$21
WILD MUSHROOM GNOCCHI mixed dried & fresh mushroom, onion, white wine, cream, parmesan cheese (V)	\$24
CARBONARA TUBI toasted bacon, caramelized onion, cream, parmesan cheese	\$23
ITALIAN SAUSAGE CASERECCI Italian style pork sausage, chili, cavalo nero, napoletana sauce	\$24
CONFIT CHICKEN ORECCHIETTE confit chicken, capsicum, mushroom, creamy tomato sauce	\$25
SQUID INK SPAGHETTI blue swimmer crab meat, garlic, chili, confit cherry tomato, lemon olive oil	\$27
PAPPARDELLE CHEEK RAGU hand-cut egg pasta, 16 hours cooked OX cheek ragú, porcini, truffle oil	\$26
KING PRAWN LINGUINI king prawns, roasted pepper, caramelized onion, prawn bisque sauce	\$29
SPAGHETTI MARINARA fresh blue mussels, scallops, fish, prawns, squid, napoletana sauce	\$31
PESTO RISOTTO pesto, semi-dried cherry tomato, bocconcini cheese (V)(GF)	\$26
LOBSTER BISQUE RISOTTO lobster broth, seared lobster tail, mascarpone cheese (GF)	\$32

SIDES

SPAGO CHIPS shoestring chips, homemade truffle aioli (V)	\$9
ROCKET SALAD aged balsamic, gorgonzola, candied walnuts, pear (V)(GF)	\$9
CAVALA NERO SALAD grated pecorino, lemon olive oil, pine nuts (V)(GF)	\$9
CHERRY TOMATO "n" OLIVE SALAD red wine vinaigrette, croutons, basil (V)	\$9
STEAMED VEGETABLES seasonal vegetables, aglio olio (V)(GF)	\$9

(V) = Vegetarian (GF) = Gluten Free

All credit card payments will incur a 1.8% surcharge

DAILY MAIN SPECIALS

Refer to chalkboard for details or ask our friendly staff

WEEKDAY SET MENU \$39 p.p.

(Sunday to Thursday)

\$7 a glass of house wine

ENTRÉE

Choose any entrée

PASTA or RISOTTO

Choose any pasta or risotto (seafood option **\$3** extra)

(Upgrade to special main for **\$7**)

DESSERT

Tiramisu or Panna Cotta

Coffee or Tea

Per person only. Applies to whole table

Not to be used in conjunction with any other offer / public holidays

PRIVATE FUNCTION

Available for lunch & dinner

For more details, please ask our staff or email to functions@spagosydney.com.au

CORKAGE \$4.5 p.p.

CAKEAGE \$2.5 p.p.

10% surcharge for public holidays

All credit card payments will incur a 1.8% surcharge

No split bills