

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

## ENTRÉES

<b>TOMATO BRUSCHETTA</b> (two slices) roma tomato, onion, garlic, basil, aged balsamic vinegar	<b>\$12</b>
<b>MUSHROOM BRUSCHETTA</b> (two slices) sautéed mixed mushroom, garlic, truffle pasta, pecorino	<b>\$14</b>
<b>LOBSTER BISQUE</b> creamy lobster soup, blue swimmer crab meat, double cream	<b>\$16</b>
<b>ANGUS BEEF CARPACCIO</b> thinly sliced raw tenderloin, horseradish cream, capers, crispy parmesan, truffle oil (GF)	<b>\$17</b>
<b>KING OYSTER MUSHROOM</b> char-grilled mushroom, grana padano cheese, rocket, black truffle oil (V)(GF)	<b>\$15</b>
<b>SALT 'n' PEPPER CALAMARI</b> coat fried calamari, homemade squid ink aioli	<b>\$15</b>
<b>BABY OCTOPUS SALAD</b> grilled fresh local baby octopus, chili, garlic, cherry tomato, rocket, balsamic glaze (GF)	<b>\$17</b>
<b>BURRATA CHEESE</b> local made burrata cheese, roma tomato, extra virgin olive oil (V)(GF)	<b>\$16</b>
<b>ANTIPASTO</b> (for 2) selected cured meats, char-grilled vegetables, cheese, mixed olives	<b>\$28</b>

## PASTA 'n' RISOTTO

(All pasta is made by our chef daily onsite)

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

<b>SPAGHETTI BOLOGNESE</b> traditional meat sauce, beef, pork in rich tomato sauce, veal stock	<b>\$22</b>
<b>WILD MUSHROOM GNOCCHI</b> mixed dried & fresh mushroom, onion, white wine, cream, parmesan cheese (V)	<b>\$25</b>
<b>CARBONARA TUBI</b> toasted bacon, caramelized onion, cream, parmesan cheese	<b>\$23</b>
<b>ITALIAN SAUSAGE CASERECCI</b> Italian style pork sausage, chili, cavalo nero, napoletana sauce	<b>\$24</b>
<b>CONFIT CHICKEN ORECCHIETTE</b> confit chicken, capsicum, mushroom, creamy tomato sauce	<b>\$25</b>
<b>SQUID INK SPAGHETTI</b> blue swimmer crab meat, garlic, chili, confit cherry tomato, lemon olive oil	<b>\$27</b>
<b>PAPPARDELLE CHEEK RAGU</b> hand-cut egg pasta, 16 hours cooked OX cheek ragú, porcini, truffle oil	<b>\$26</b>
<b>KING PRAWN LINGUINI</b> king prawns, roasted pepper, caramelized onion, prawn bisque sauce	<b>\$29</b>
<b>SPAGHETTI MARINARA</b> fresh blue mussels, scallops, fish, prawns, squid, napoletana sauce	<b>\$31</b>
<b>PESTO RISOTTO</b> pesto, semi-dried cherry tomato, bocconcini cheese (V)(GF)	<b>\$26</b>
<b>LOBSTER BISQUE RISOTTO</b> lobster broth, seared lobster tail, mascarpone cheese (GF)	<b>\$32</b>

## SIDES

<b>SPAGO CHIPS</b> shoestring chips, homemade truffle aioli (V)	<b>\$9</b>
<b>ROCKET SALAD</b> aged balsamic, gorgonzola, candied walnuts, pear (V)(GF)	<b>\$9</b>
<b>CAVALA NERO SALAD</b> grated pecorino, lemon olive oil, pine nuts (V)(GF)	<b>\$9</b>
<b>CHERRY TOMATO "n" OLIVE SALAD</b> red wine vinaigrette, croutons, basil (V)	<b>\$9</b>
<b>STEAMED VEGETABLES</b> seasonal vegetables, aglio olio (V)(GF)	<b>\$10</b>

(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

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### WEEKDAY SET MENU \$39 p.p.

(Sunday to Thursday)

**Extra \$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 / Entertainment

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### PRIVATE FUNCTION

Available for lunch & dinner

For more details, please ask our staff or email to [functions@spagosydney.com.au](mailto:functions@spagosydney.com.au)

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CORKAGE \$4.5 p.p.

CAKEAGE \$2.5 p.p.

5% gratuity on the total bill for group of 8 guests or more applies.

All credit card payments will incur a 1.8% surcharge

10% surcharge for public holidays

No split bills