





M E N U

ANTIPASTI

PANOZZO

PIZZA DOUGH FOCACCIA BREAD, GARLIC BUTTER & HERBS \$15 ADD CHEESE +\$3

PANOZZO ROSSO

PIZZA DOUGH FOCACCIA BREAD, TOMATO, BASIL & PARMESAN CHEESE \$18

FOCACCIA MORTADELLA

BALLOON FOCACCIA BREAD STUFFED W/- FIOR DI LATTE, PEPPER, MORTADELLA, LEMON ZEST \$23

CESTINO DI PANE

DAILY BAKED HOUSE BREAD AND FOCACCIA, MIXED OLIVES, EVOO & BALSAMIC DIP \$12

BRUSCHETTA

TOASTED HOUSE BREAD, DICED ROMA TOMATO BRUSCHETTA EACH \$4

PROSCIUTTO DI PARMA

18 MONTHS THINLY SLICED PARMA PROSCIUTTO, HOUSE FOCACCIA PARMESAN CHEESE & TRUFFLE HONEY \$25

BURRATA CAPRESE

HANDMADE BURRATA CHEESE, ROMA TOMATO, DRIZZLED WITH OLIVE OIL, OREGANO, BASIL, CARASAU BREAD \$25

POLPETTE

4 VEAL MEATBALLS SIMMERED IN NAPOLETANA SAUCE, PARMESAN CHEESE, CARASAU BREAD \$23

ARANCINI SICILIANI

DEEP FRIED SAFFRON RICE BALLS, STUFFED WITH BEEF RAGU AND FIOR DI LATTE CHEESE EACH \$6

CALAMARI FRITTI

MARINATED CALAMARI RING THEN LIGHTLY FLOURED AND DEEP FRIED, BLACK PEPPER & LIME MAYO \$23



CARPACCIO DI TONNO
A GRADE YELLOWFIN TUNA, SOY, LEMON, OLIVE OIL,
CHILLY, RED RADISH, CARASU BREAD \$31

GAMBERI ALL' AGLIO
PRAWNS CUTLET & TIGER KING PRAWNS IN A GARLIC
& TOMATO SAUCE, CAPERS, OLIVES, CHERRY TOMATO
E\$32 M\$42

PASTA

PENNE ALLA NORMA
(THE MOST KNOWN SICILIAN PASTA DISH)
EGGPLANT & TOMATO SAUCE, FRIED EGGPLANT,
BASIL, SALTED RICOTTA CHEESE FLAKE \$30

GNOCCHI DELLA CASA
HANDMADE POTATO DUMPLINGS, PUMPKIN PUREE,
BEER BATTERED SAGE, AMARETTO CRUMB \$31

PACCHERI AL RAGU
GRAGNANO (NAPLES) PASTA, 6H SLOW-COOKED BEEF
MINCE AND BRISKET CHUNKS RAGU', SHAVED
PARMESAN \$33

SPAGHETTI GAMBERI & MUDDICA
GARLIC, CHILLY, PRAWNS, CHERRY TOMATOES,
LEMON ZEST, AROMATIC SICILIAN BREADCRUMB \$32

FETTUCCINE AL GRANCHIO
BLUE SWIMMER CRAB & FRASER ISLAND SPANNER
CRAB, PASSATA SAUCE, CHERRY TOMATO, BASIL & A
TOUCH OF CREAM \$37

RISOTTO MARINARA
PRAWNS, CALAMARI, MUSSELS & FRESH CATCH OF
THE DAY, SIMMERED IN A RED BASE FISH SAUCE \$34



SECONDI

INVOLTINI DI POLLO

OVEN-BAKED CHICKEN BREAST ROULADE, STUFFED WITH RICOTTA & FIOR DI LATTE, WRAPPED IN PROSCIUTTO, SERVED WITH MASHED POTATO & BROCCOLINI \$37

BISTECCA DI MANZO

300 GR GRAIN FED BLACK ANGUS SIRLOIN STEAK, MASHED POTATO, BUTTON MUSHROOM, DUTCH CARROT, BEEF JUS \$45

AGNELLO

HERBS MARINATED TASMANIAN LAMB CUTLET GLAZED WITH MINT & JUS, DOUBLE COOKED BABY CHAT POTATO \$42

PESCE DEL GIORNO ALLA SICILIANA

BAKED FRESH CATCH OF THE DAY IN A TOMATO FISH SAUCE, BLACK OLIVES, CAPERS, BASIL, CHERRY TOMATO, LEMON ZEST, BABY CHAT POTATO \$40

CONTORNI

PATATE AL FORNO

DOUBLE-COOKED BABY CHAT POTATO WITH ITALIAN HERBS \$12

PATATE FRITTE

DEEP FRIED POTATO CHIPS \$5

BROCCOLINI

BOILED THEN SAUTÉED WITH OLIVE OIL & GARLIC, LEMON WEDGES, AND AROMATIC BREADCRUMB \$15

INSALATA DI RUCOLA

ROCKET, PEARS, WALNUT, SHAVED PARMESAN TOSSED IN A BALSAMIC DRESSING \$15

INSALATA DI STAGIONE

FENNEL, ROCKET, ORANGE, BLACK OLIVES & OREGANO TOSSED W/- SALT FLAKES & OLIVE OIL \$15



PIZZA

MARGHERITA \$22

TOMATO, FIOR DI LATTE, BASIL, EVOO

NORMA \$24

EGGPLANT & TOMATO SAUCE, FIOR DI LATTE, FRIED
EGGPLANT, BASIL, SALTED RICOTTA

LOMBARDA \$26

FIOR DI LATTE, PEARS, WALNUT, GORGONZOLA DOLCE

CAPRICCIOSA \$26

TOMATO, FIOR DI LATTE, OLIVES, HAM, MUSHROOM

DIAVOLA \$26

TOMATO, FIOR DI LATTE, OLIVES, CAPSICUM, SALAMI,
CHILLY

PUGLIESE \$34

TOMATO, FIOR DI LATTE, BASIL, PARMA PROSCIUTTO,
HANDMADE BURRATA

EMILIANA \$30

TOMATO, FIOR DI LATTE, PARMA PROSCIUTTO,
ROCKET, SHAVED PARMESAN

CAMPANA \$29

TOMATO, FIOR DI LATTE, ITALIAN SAUSAGE,
FRIARIELLI

ABBRUZZESE \$28

FIOR DI LATTE, MIXED MUSHROOM, ITALIAN SAUSAGE

PIEMONTESE \$33

TRUFFLE PASTE, FIOR DI LATTE, FLAT PANCETTA,
ROSEMARY

SICILIANA \$32

FIOR DI LATTE, PRAWNS, ZUCCHINI, CHERRY TOMATO,
LEMON ZEST

CETARA \$32

FIOR DI LATTE, RICOTTA, CETARA ANCHOVIES,
CHERRY TOMATO, LEMON ZEST



BAMBINI

KIDS MARGHERITA \$17

PENNE AL POMODORO \$15

SPAGHETTI AL RAGU \$18

CHICKEN SCHNITZEL & CHIPS \$18

DOLCI

CANNOLO SICILIANO (THE MOST TRADITIONAL
SICILIAN DESSERT)
CLASSIC SICILIAN PASTRY SHELL STUFFED WITH
SWEET RICOTTA & LEMON ZEST \$8

TIRAMISU
HOUSE TIRAMISU, PASTEURIZED WHIPPED EGGS,
MASCARPONE & COFFEE SOAKED LADY FINGER \$15

PANNA COTTA
CITRUS & VANILLA BEAN INFUSED PANNA COTTA,
RASPBERRY JAM \$15

CUZZOLI (POPULAR DESSERT)
ITALIAN DOUGHNUTS SERVED WITH NUTELLA,
CINNAMON & ICING SUGAR \$26





Please advise our team if you have any dietary requirements and we will do our best to accommodate





10 Cabarita Rd
Concord, NSW 2137
P: 02 9739 6120

Follow us on Instagram
@eatmesud

Host your next Function with us!

Our events team will help you to create
the perfect function at SUD.

TO MAKE AN ENQUIRY/BOOKING KINDLY CALL
OUR TEAM ON
02 9739 6120
OR EMAIL
eatme@sudfood.com.au
www.sudfood.com.au