

PIZZA

- \$22 MARGHERITA**
tomato, fior di latte, basil, evoo
- \$24 NORMA**
eggplant & tomato sauce, fior di latte, fried eggplant, basil, salted ricotta
- \$26 LOMBARDA**
fior di latte, pears, walnut, gorgonzola dolce
- \$26 CAPRICCIOSA**
tomato, fior di latte, olives, ham, mushroom
- \$26 DIAVOLA**
tomato, fior di latte, olives, capsicum, salami chilli
- \$34 PUGLIESE**
tomato, fior di latte, basil, parma prosciutto, handmade burrata
- \$30 EMILIANA**
tomato, fior di latte, parma prosciutto, rocket, shaved parmesan
- \$29 CAMPANA**
tomato, fior di latte, italian sausage, friarielli
- \$28 ABBRUZZESE**
fior di latte, mixed mushroom, Italian sausage
- \$33 PIEMONTESE**
truffle paste, fior di latte, flat pancetta, rosemary
- \$32 SICILIANA**
fior di latte, prawns, zucchini, cherry tomato, lemon zest
- \$32 CETARA**
fior di latte, ricotta, cetara anchovies, cherry tomato, lemon zest

DRINKS

- \$4.5 CHINOTTO**
- \$4.5 ARANCIATA ROSSA**
- \$4.5 COKE / COKE ZERO / SOLO**

*Host your next
Function with us!*

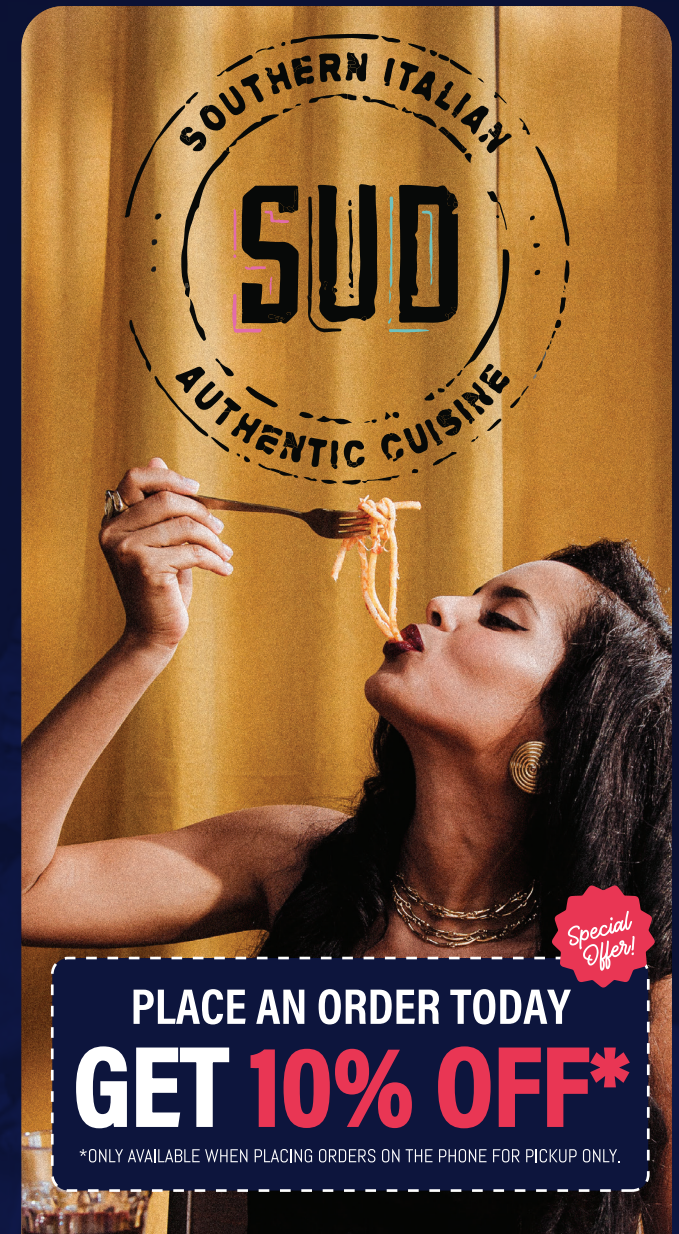
Our events team will help you to create the perfect function at SUD.
TO MAKE AN ENQUIRY/BOOKING KINDLY CALL OUR TEAM ON 02 9739 6120
OR EMAIL bookings@sudfood.com.au



10 Cabarita Rd, Concord NSW 2137

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**PLACE AN ORDER TODAY
GET 10% OFF***

*ONLY AVAILABLE WHEN PLACING ORDERS ON THE PHONE FOR PICKUP ONLY.

	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
OPENING HOURS	Closed	5-9,30pm	5-9,30pm	5-9,30pm	5-9,30pm	5-10pm	12-10pm

TAKEAWAY MENU

ORDER NOW TEL: 02 9739 6120
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ANTIPASTI

- \$15 PANOZZO** add cheese +\$3
pizza dough focaccia bread, garlic butter & herbs
- \$23 PANOZZO ROSSO**
pizza dough focaccia bread, tomato, basil & parmesan cheese
- \$23 FOCACCIA MORTADELLA**
balloon focaccia bread stuffed w/
- fior di latte, pepper, mortadella, lemon zest
- \$4 BRUSCHETTA**
/each
toasted house bread, diced roma tomato
- \$25 BURRATA CAPRESE**
handmade burrata cheese, roma tomato, drizzled with olive oil, oregano, basil, carasau bread
- \$23 POLPETTE**
4 veal meatballs simmered in napoletana sauce, parmesan cheese, carasau bread
- \$6 ARANCINI SICILIANI**
/each
deep fried saffron rice balls, stuffed with beef ragu and fior di latter cheese
- \$23 CALAMARI FRITTI**
marinated calamari ring then lightly floured and deep fried, black pepper & lime mayo
- \$32 GAMBERI AL' AGLIO**
E
prawns cutlet & tiger king prawns in a garlic & tomato sauce, capers, olives, cherry tomato

PASTA

- \$30 PENNE ALLA NORMA**
"the most known Sicilian pasta dish"
eggplant & tomato sauce, fried eggplant, basil, salted ricotta, cheese flake
- \$31 GNOCCHI DELLA CASA**
handmade potato dumplings, pumpkin puree, beer battered sage, amaretto crumb
- \$33 PACCHERI AL RAGU**
Gragnano (Naples) pasta, 6hr slow-cooked beef, mince and brisket chunks ragu, shaved parmesan
- \$32 SPAGHETTI GAMBERI & MUDDICA**
garlic, chilli, prawns, cherry tomatoes, lemon zest, aromatic Sicilian breadcrumb
- \$37 FETTUCCINE AL GRANCHIO**
blue swimmer crab & Fraser Island spanner crab, passata sauce, cherry tomato, basil & a touch of cream
- \$34 RISOTTO MARINARA**
prawns, calamari, mussels & fresh catch of the day, simmered in a red base fish sauce

SECONDI

- \$37 INVOLTINI DI POLLO**
oven-baked chicken breast roulade, stuffed with ricotta & fior di latte, wrapped in prosciutto, served with mashed potato & broccolini

CONTORNI

- \$12 PATATE AL FORNO**
double-cooked baby chat potato with Italian herbs
- \$5 PATATE FRITTE**
deep fried potato chips
- \$15 BROCCOLINI**
boiled then sauteed 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

BAMBINI

- \$17 KIDS MARGHERITA**
- \$15 PENNE AL POMODORO**
- \$18 SPAGHETTI AL RAGU**
- \$18 CHICKEN SCHNITZEL & CHIPS**

DOLCI

- \$8 CANNOLO SICILIANO**
"the most traditional Sicilian dessert"
classic Sicilian pastry shell stuffed with sweet ricotta & lemon zest
- \$26 CUZZOLI** 
Italian doughnuts served with nutella, cinnamon & icing sugar