

ANTIPASTI

GARLIC BREAD // GFO, V	8
MIXED OLIVES // GF, DF, VE	9
PANE DI CASA // house foccacia bread with garlic, rosemary, and salt, served with balsamic and olive oil DF, VE	15
ARANCINI BALLS // with quattro formaggi V	16
ACCIUGHE // Spanish anchovies in olive oil, with chargrilled bread, cherry tomatoes, and caper berries GFO	16
SALUMI BOARD // a selection of cured meats, parmigiano reggiano, olives, sliced tomato, and bread GF	32
POLPETTE // Italian meatballs in a napoletana sauce	16
CAPRESE // continental bread, fior di latte, tomato, fresh basil, and olive oil GFO, DFO, V, VEO	16
CALAMARI // South Australian calamari with aioli and lemon GFO, DF	S 20 / L 40
SALSICCE ITALIANE // house made sausages with napoletana sauce and continental bread GFO, DFO	16
BURRATA E PROSCIUTTO // soft mozzarella ball with tomato, prosciutto, and continental bread GFO, VO	32
SCHIACCIATA // garlic base pizza with prosciutto, basil, tomato, and fior di latte GFO, DFO, VO	28
FLAT BREAD // with pecorino GFO	17
THE SNEAKY GRAZE // salumi, formaggi, and a few added extras GFO	50

MAINS

POLLO RIPIENO // chicken breast on the bone stuffed with leg ham and asiago cheese, served with a creamy gorgonzola sauce and vegetables GF, DFO	32
INVOLTINI // rolled chicken thigh with bread herb filling, wrapped in prosciutto, served with a chicken reduction sauce, Kipfler potatoes, and asparagus	32
PANCIA DI MAIALE // slow cooked pork belly, served with Kipfler potatoes and Sneaky's rosé and plum sauce reduction GF, DF	36
GUANCIA DI MANZO // beef cheeks braised until tender served with mash potato DFO	36
BARRAMUNDI // Cone Bay barramundi with a wild rocket, cherry tomato, onion, and Bulgarian feta salad GF, DFO	36
SNEAKY RIBS // American style pork ribs in Sneaky's sauce, served with hand cut potato chips GF, DFO	38
FILETTO D'OCCHIO // eye fillet served with mash potato, broccolini, and red wine jus GF, DFO	57
SOTTOFILETTO DI WAGYU // Wagyu scotch fillet served with Kipfler potatoes and chimichurri GF, DF	70

PASTA

NAPOLETANA // spaghetti with house made napoletana sauce DF, VE	24
PUTTANESCA // spaghetti with capers, olives, and chilli in a napoletana sauce DF, VE	24
FUNGHO VEGANO // spaghetti with local Swiss brown and porcini mushrooms, truffle oil, and chilli DFO, VE	24
RAGU // spaghetti with slow cooked beef in a San Marzano tomato sauce DF	26
CON POLLO // house made gnocchi with chicken, pumpkin, and pine nuts in a creamy pesto sauce	26
FUNGHI // house made fettuccine with local Swiss brown and porcini mushrooms and truffle oil in a light cream sauce	26
MASCARPONE // house made fettuccine with leg ham and peas in a mascarpone cheese sauce	26
CARBONARA // spaghetti with bacon, cream, parsley, and pepper	26
AL GUANCIALE // spaghetti with pecorino romano, chilli, guanciale, and broccoli	28
GAMBERI PICCANTE // penne with wild caught Australian prawns, garlic, brandy, chilli, and fresh basil in a rosé sauce DFO	32
VONGOLE // spaghetti with Coffin Bay cockles, white wine, garlic, and parsley DF	32
MARINARA // spaghetti with South Australian seafood, garlic, white wine, tomato, and fresh basil DF	32
SALSICCIA RISOTTO // Italian continental sausage with asparagus and fontina	30

SALADS

SALATE // tomato, cucumber, olives, Bulgarian feta, and Spanish onion GF, DFO, V, VEO	S 11 / L 22
PANZANELLA // tomato salad with crusty bread, onion, buffalo mozzarella, basil, and oregano GFO, DFO, V, VEO	20
ROCKET & PEAR // sliced pear, honey glazed walnuts, shaved parmigiano reggiano, and rocket GF, DFO, V	23

PIZZA

all pizzas served with fresh fior di latte on a house made tomato base GF // +\$4		
MARGHERITA // basil recommended: add buffalo mozzarella +\$5	27	37
NAPOLI // olives, anchovies	29	39
CAPRICCIOSA // ham, artichoke hearts, olives, mushrooms	29	39
ANTONIO // salami, olives, provolone, chilli	29	39
PORK BELLY // pork belly, nduja, onion	29	39
SALAMINO // salami, gorgonzola	29	39
PROSCIUTTO PEPI // San Daniele prosciutto, roasted capsicum, onion	29	39
CARNIVORE // ham, salami, pork belly	29	39
CASALINGO // casalingo salami, red onion, roasted capsicum, smoked provola	29	39
VEGETARIAN // artichoke hearts, olives, mushrooms, roasted capsicum V, VEO	29	39

BIANCA PIZZA

SALSICCE // Italian sausage, tomato relish, caramelised red onion, fior di latte, basil	29	39
QUATTRO FORMAGGI // fior di latte, gorgonzola, pecorino, provolone V	29	39
FUNGHI // ham, mushrooms, parmesan, provolone, fior di latte	29	39

KIDS MENU

12 years old and under

SPAGHETTI BOLOGNESE // GFO, DF may contain bone pieces	15
CHEESE PIZZA // GFO, V	15
HAM AND CHEESE PIZZA // GFO, DFO	15
SALAMI AND CHEESE PIZZA // GFO, DFO	15
CHICKEN NUGGETS AND CHIPS //	15
CHICKEN SCHNITZEL AND CHIPS //	15
FISH AND CHIPS // GFO, DFO	15

order via the
FoodEnvy app



THE SNEAKY PANINI

available Fridays 11:00am - 3:00pm

CARNIVORE // casalingo salami, prosciutto, mortadella, capocollo, rocket, fior di latte, and tomato	19
CASALINGO // casalingo salami, roasted capsicum, tomato, fontina, and rocket	19
CHICKEN AVO // chicken schnitzel, avocado, tomato, aioli, baby cos, and provolone	19
MORTADELLA // mortadella, provolone, tomato, and pistachio pesto with green olives	19
PROSCIUTTO // rocket, fior di latte, tomato, roasted capsicum, onion, prosciutto, and hot honey	19
STRACCIATELLA VEG // zucchini, roasted capsicum, semi-sundried tomato, and baby cos	19
DESSERT	
LIME CHEESECAKE // baked cheesecake with fresh cream	12
STICKY DATE PUDDING // with butterscotch sauce and creamed mascarpone	12
VANILLA BEAN PANNA COTTA // with berry coulis and a sweet polenta crumb	12
TIRAMISU // with Savoiardi biscuits, espresso, and mascarpone	12
POACHED PEAR // with shiraz, cinnamon, and creamed mascarpone	12
WOOD OVEN DONUTS // with cinnamon sugar and nutella	22
NUTELLA PIZZA // with strawberries and vanilla gelati	24

VIRGARA

FAMILY ESTATE

	WHITE
CHARDONNAY //	19
MOSCATO //	19
PINOT GRIGIO //	19
SAUVIGNON BLANC //	19
SPARKLING AND ROSÉ	
SPARKLING WHITE //	19
SANGIOVESE ROSÉ //	19
SANGIOVESE ALICANTE ROSÉ //	20
WILD ROSÉ //	20
SPARKLING RED //	22
	RED
FAMILY CABERNET MERLOT //	23
FAMILY CABERNET SAUVIGNON //	23
FAMILY MERLOT //	23
FAMILY SHIRAZ //	23
BARREL SELECT SANGIOVESE //	32
GRAN RESERVE CABERNET SAUVIGNON //	28
5 BROTHERS CABERNET //	77
5 BROTHERS SHIRAZ //	77

TAKEAWAY MENU

143 Heaslip Road, Angle Vale 5117
(08) 8284 9070

Open Wednesday-Sunday. See our social media for opening hours.

surcharge applies on public holidays

DIETARY REQUIREMENT GUIDE

GF - gluten free V - vegetarian
GFO - gluten free option VO - vegetarian option
DF - dairy free VE - vegan
DFO - dairy free option VEO - vegan option

IG: @sneakys_au | FB: @sneakysrestaurant

Current as of March 2026

PICK UP //
Wednesday-Thursday 5:00pm-9:00pm
Friday-Sunday 11:00am - 3:00pm + 5:00pm - 9:00pm
From 143 Heaslip Road, Angle Vale 5117

DELIVERY //
Wednesday-Sunday 5:00pm-9:00pm
14km delivery radius
\$10 delivery fee
\$60 minimum order* *excludes delivery fee