

THE SNEAKY PANINI

Available for lunch, 11:00am-3:00pm Monday-Friday

PROSCIUTTO // rocket, fior di latte cheese, tomato, roasted capsicum, onion, prosciutto, and hot honey	19
CHICKEN AVO // chicken schnitzel, avocado, tomato, aioli, baby cos, and provolone	19
CASALINGO // Casalingo salami, roasted capsicum, tomato, fontina cheese, and rocket	19
MORTADELLA // mortadella, provolone, tomato, and pistachio pesto with green olives	19
STRACCIATELLA VEG // eggplant, roasted capsicum, semi-sundried tomato, and baby cos	19
CARNIVORE // Casalingo salami, rosciutto, mortadella, capocollo, rocket, fior di latte cheese, and tomato	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 sweet polenta crumb	12
TIRAMISU // with Savoiardi biscuits, espresso, and mascarpone	12
POACHED PEAR // with shiraz, cinnamon, and creamed mascarpone	12
NUTELLA PIZZA // with strawberries and vanilla gelati	24

PICK UP //

Monday-Sunday
11:00am-3:00pm +
5:00pm-9:00pm
From 143 Heaslip Rd,
Angle Vale 5117

DELIVERY //

Monday-Sunday
5:00pm-9:00pm
14km delivery radius
\$10.00 delivery fee
\$60.00 minimum order*
*excludes delivery fee

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VIRGARA

FAMILY ESTATE

WHITE

CHARDONNAY //	17
MOSCATO //	17
PINOT GRIGIO //	17
SAUVIGNON BLANC //	17

SPARKLING AND ROSÉ

SPARKLING WHITE //	17
SANGIOVESE ROSÉ //	17
SANGIOVESE ALICANTE ROSÉ //	18
WILD ROSÉ //	18
SPARKLING RED //	20

RED

FAMILY CABERNET MERLOT //	21
FAMILY CABERNET SAUVIGNON //	21
FAMILY MERLOT //	21
FAMILY SHIRAZ //	21
BARREL SELECT SANGIOVESE //	30
GRAN RESERVE CABERNET SAUVIGNON //	26
5 BROTHERS SHIRAZ //	75
5 BROTHERS CABERNET //	75

Sneaky's

TAKEAWAY MENU

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

Updated: March 2025

ANTIPASTI

GARLIC BREAD // <small>GFO, V</small>	8
MIXED OLIVES // <small>GF, DF, VE</small>	9
PANE DI CASA // house focaccia bread with GARLIC, rosemary and salt, served with balsamic and olive oil, <small>DF, VE</small>	15
ARANCINI BALLS // with quattro formaggi, <small>V</small>	16
ACCIUGHE // Spanish anchovies in olive oil, served with chargrilled bread, cherry tomatoes from the vine, and caper berries, <small>GFO</small>	16
SALUMI BOARD // a selection of cured meats, parmigiano Reggiano, olives, and sliced tomato with bread, <small>GF</small>	32
POLPETTE // Italian meatballs in a napoletana sauce	16
CAPRESE // continental bread, fior di latte cheese, tomato, fresh basil, and olive oil, <small>GFO, DFO, V, VEO</small>	16
CALAMARI // South Australian calamari with aioli and lemon, <small>GFO, DF</small>	S20/L40
SALSICCE ITALIANE // house made sausages with napoletana sauce and continental bread, <small>GFO, DFO</small>	16
BURRATA E PROSCIUTTO // soft mozzarella ball with tomato, prosciutto, and continental bread, <small>GFO, VO</small>	30
SCHIACCIATA // garlic base, freshly sliced prosciutto, with basil, fresh tomato, and fior di latte, <small>GFO, DFO, VO</small>	26
FLAT BREAD // with pecorino, <small>GFO</small>	17
THE SNEAKY GRAZE // salumi, formaggi, and a few added extras, <small>GFO</small>	50

MAINS

POLLO RIPIENO // chicken breast on the bone stuffed with leg ham and asiago cheese, served with a creamy gorgonzola sauce and vegetables, <small>GF, DFO</small>	30
INVOLTINI // rolled chicken thigh with bread herb filling, wrapped in prosciutto, served with a chicken reduction sauce, Kipfler potatoes and asparagus	30
PANCIA DI MAIALE // slow cooked pork belly, served with Kipfler potatoes and Sneaky's rosé and plum sauce reduction, <small>GF, DF</small>	34
GUANCIA DI MANZO // beef cheeks braised until tender served with mash potato, <small>DFO</small>	34
BARRAMUNDI // Cone Bay barramundi, with a wild rocket, cherry tomato, onion, and Bulgarian feta salad, <small>GF, DFO</small>	34
SNEAKY RIBS // American style pork ribs in Sneaky's sauce, served with hand cut potato chips, <small>DF</small>	36
FILETTO D'OCCHIO // eye fillet, served with mash potato, broccolini, and red wine jus, <small>GF, DFO</small>	55
SOTTOFILETTO DI WAGYU // Wagyu scotch fillet, served with Kipfler potatoes and chimichurri, <small>GF, DF</small>	68

PASTA

	GF // +\$4
NAPOLETANA // spaghetti with house made tomato sauce, <small>DF, VE</small>	20
PUTTANESCA // spaghetti with capers, olives, and chilli in a napoletana sauce, <small>DF, VE</small>	22
FUNGHO VEGANO // spaghetti with local Swiss brown and porcini mushrooms, truffle oil, and chilli, <small>DFO, VE</small>	22
RAGU // spaghetti with slow cooked beef in a San Marzano tomato sauce, <small>DF</small>	24
CON POLLO // house made gnocchi with chicken, pumpkin, pine nuts, in a creamy pesto sauce	24
FUNGHI // house made fettucine with local Swiss, brown, and porcini mushrooms drizzled with truffle oil in a light cream sauce	24
MASCARPONE // house made fettucine, with leg ham and peas in a mascarpone cheese sauce	24
AL GUANCIALE // spaghetti with pecorino romano, chilli, guanciale, and broccoli	TBC
CARBONARA // spaghetti with bacon, cream, parsley, and pepper	24
GAMBERI PICCANTE // penne with wild caught Australian prawns with garlic, brandy, chilli, and fresh basil in a rosé sauce, <small>DFO</small>	28
VONGOLE // spaghetti with Coffin Bay cockles, white wine, garlic, and parsley, <small>DF</small>	28
MARINARA // spaghetti with South Australian seafood, garlic, white wine, tomato, and fresh basil, <small>DF</small>	28
SALSICCIA RISOTTO // Italian continental sausage with asparagus and fontina cheese, <small>GF</small>	26

SALADS

SALATE // tomato, cucumber, olives, Bulgarian feta, and Spanish onion, <small>GF, DFO, V, VEO</small>	S11/L22
PANZANELLA // tomato salad, crusty bread, onion, buffalo mozzarella, basil, and oregano, <small>GFO, FO, V, VEO</small>	20
ROCKET & PEAR // sliced pear, honey glazed walnuts, shaved parmigiano Reggiano, and rocket, <small>GF, DFO, V</small>	23

PIZZA

All pizzas are served with fresh fior di latte cheese on a house made tomato base		
GF // +\$5	R 12"	L 15"
MARGHERITA // basil, <small>V</small> recommended: add buffalo mozzarella +\$5	25	35
NAPOLI // olives, anchovies	28	38
CAPRICCIOSA // ham, artichoke hearts, olives, mushrooms	28	38
ANTONIO // salami, olives, provolone, chilli	28	38
PORK BELLY // pork belly, nduja, onion	28	38
SALAMINO // salami, gorgonzola	28	38
PROSCIUTTO PEPI // roasted capsicums, onion, San Daniele prosciutto	28	38
CARNIVORE // ham, salami, pork belly	28	38
CASALINGO // Casalingo salami, red onion, roasted capsicum, smoked provola	28	38
VEGETARIAN // artichoke hearts, olives, mushrooms, roasted capsicum, <small>V, VEO</small>	28	38

BIANCA PIZZA

SALAMI // salami, ricotta, red onion, fior di latte, drizzled with hot honey	28	38
QUATTRO FORMAGGI // fior di latte, gorgonzola, pecorino, provolone, <small>V</small>	28	38
FUNGHI // ham, mushrooms, parmesan, provolone, fior di latte	28	38

KIDS MENU

12 years old and under

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