

Sneaky's

1.5% EFTPOS surcharge
additional surcharge applies on public holidays
please inform staff of any dietary requirements

DIETARY REQUIREMENT GUIDE

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

IG: @sneakys_au | FB: @sneakysrestaurant

ANTIPASTI

OYSTERS // natural, GF, DF	4.5 ea
kilpatrick, GF, DF	5.0 ea
MIXED OLIVES // GF, DF, VE	10
PANE DI CASA // house made foccacia bread with garlic, olive oil, rosemary and salt, DF, VE	12
ARANCINI BALLS // house made with quattro formaggi with a napoletana sauce, V	16
POLPETTE // house made Italian meatballs in a napoletana sauce	16
ACCIUGHE // Spanish anchovies in olive oil, served with chargrilled bread, cherry tomatoes from the vine, and caper berries, GFO	16
CAPRESE // continental bread, fior di latte, tomato, fresh basil, olive oil, balsamic, GFO, DFO, V, VEO	19
SALSICCE ITALIANE // house made sausages in a napoletana sauce, served with continental bread, GFO, DFO	20
CALAMARI // South Australian calamari, served with aioli and lemon, GFO, DF	S 24 L 48
IMPEPATA DI COZZE // Port Lincoln Boston Bay mussels, cooked in a garlic and white wine broth, served with continental bread and tomato, GFO, DF	24

SHARE

FLAT BREAD // with parmesan, GFO	18
SCHIACCIATA // garlic pizza base, freshly sliced prosciutto with basil, tomato, fior di latte, GFO, DFO, VO	32
BURRATA E PROSCIUTTO // soft, fresh mozzarella ball, served with prosciutto, tomato, and continental bread, GFO, VO	36
SALUMI BOARD // a selection of cured meats, GF	40

THE SNEAKY GRAZE // chef's selection of cured meats, formaggi and a few added extras, GFO	58
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MAINS

- POLLO RIPIENO** // chicken breast 38
on the bone, stuffed with leg ham
and asiago cheese, served with a
creamy gorgonzola sauce and
seasonal vegetables, **GF, DFO**
- INVOLTINI** // rolled chicken thigh 38
with bread herb filling, wrapped in
prosciutto, served with a chicken
sauce reduction, Kipfler potatoes
and asparagus
- PANCIA DI MAIALE** // slow cooked 42
pork belly, served with Kipfler
potatoes and Sneaky's rosé and
plum sauce reduction, **GF, DF**
- GUANCIA DI MANZO** // beef 42
cheeks braised until tender, served
with mash potato, **DFO**
- BARRAMUNDI** // Cone Bay 42
barramundi, served on a salad of
wild rocket, cherry tomatoes,
Spanish onion, and Bulgarian feta,
GF, DFO
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GRILLED

- COSTOLETTE DI MAIALE** // 42
American style pork ribs in Sneaky's
sauce, served with hand cut potato
chips, **DF**
- FILETTO D'OCCHIO** // 300g eye 60
fillet, served with mash potatoes,
broccolini, and red wine jus, **GF, DFO**
- SOTTOFILETTO DI WAGYU** // 400g 75
Wagyu scotch fillet, served with
Kipfler potatoes, and chimichurri
sauce, **GF, DF**
- COSTATA DI MANZO** // 1.2kg rib 120
eye, served with roasted carrots
and chimichurri, **GF, DF**

**please allow a wait time of up to 1 hour*

PASTA

GLUTEN FREE PASTA AVAILABLE	+4.0
NAPOLETANA // spaghetti with a house made tomato sauce, DF, VE	28
PUTTANESCA // spaghetti with capers, olives, and chilli, in a napoletana sauce, DF, VE	32
FUNGHO VEGANO // spaghetti with local Swiss brown and porcini mushrooms, truffle oil, and chilli, DFO, VE	34
RAGU // spaghetti with slow cooked beef ragu in a San Marzano sauce, DF <i>*may contain bone pieces</i>	35
CON POLLO // house made gnocchi with chicken, pumpkin, and pine nuts in a creamy pesto sauce	35
FUNGHI // house made fettuccine with local Swiss brown and porcini mushrooms, drizzled with truffle oil in a light cream sauce	35
MASCARPONE // house made fettuccine with leg ham and peas in a mascarpone cheese sauce	35
AL GUANCIALE // spaghetti with pecorino romano, chilli, guanciale, and broccoli	37
GAMBERI PICCANTE // penne with wild caught Australian prawns, garlic, brandy, chilli, and fresh basil in a rosé sauce, DFO	39
VONGOLE // spaghetti with Coffin Bay cockles, white wine, garlic, and parsley, DF	39
MARINARA // spaghetti with South Australian seafood, garlic, white wine, tomato, and fresh basil, DF	39

RISOTTO

SALSICCIA // Italian continental sausage with asparagus and fontina cheese, GF	35
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PIZZA

ALL OF OUR PIZZAS COME WITH FRESH FIOR DI LATTE CHEESE ON A HOUSE MADE TOMATO BASE

GLUTEN FREE BASES AVAILABLE +5.0

MARGHERITA // basil, v 28
// recommended: add buffalo mozzarella +5.0

NAPOLI // anchovies, olives 30

CAPRICCIOSA // ham, artichoke hearts, mushrooms, olives 30

ANTONIO // salami, provolone, olives, chilli 30

PORK BELLY // pork belly, nduja, onion 30

SALAMINO // salami, gorgonzola 30

PROSCIUTTO PEPI // San Daniele prosciutto, roasted capsicum, onion 30

CARNIVORE // ham, salami, pork belly 30

CASALINGO // Casalingo salami, red onion, roasted capsicum, smoked provola 30

VEGETARIAN // artichoke hearts, olives, mushrooms, roasted capsicum, v, VEO 30

BIANCA PIZZA

SALAMI // salami, ricotta, red onion, fior di latte, drizzled with hot honey 30

QUATTRO FORMAGGI // fior di latte, gorgonzola, pecorino, provolone, v 30

FUNGHI // ham, mushrooms, parmesan, provolone, fior di latte 30

SALAD

SALATE // lettuce, tomato, cucumber, olives, Bulgarian feta, Spanish onion, GF, DFO, V, VEO	16
RUCOLA E PERE // sliced pear, honey glazed walnuts, shaved parmigiano reggiano, rocket GF, DFO, V	24
PANZANELLA // tomato salad, crusty bread, onion, buffalo mozzarella, basil, oregano, GFO, DFO, V, VEO	24

SIDES

GARLIC BREAD // GFO, V	10
HANDCUT POTATO CHIPS // GF, DF, V	12
MIXED VEGETABLES // GF, DF, VE	15

KIDS MENU

12 YEARS OLD & UNDER

SPAGHETTI BOLOGNESE // GFO, DF <i>*may contain bone pieces</i>	16
CHEESE PIZZA // GFO, V	16
HAM & CHEESE PIZZA // GFO, DFO	16
SALAMI & CHEESE PIZZA // GFO, DFO	16
CHICKEN SCHNITZEL & CHIPS	16
CHICKEN NUGGETS & CHIPS	16
FISH & CHIPS // GFO, DFO	16

FEED ME // \$85 PP

THE SNEAKY GRAZE // chef's selection of cured meats, formaggi, and a few added extras

ARANCINI BALLS // house made with quattro formaggi, **V**

POLPETTE // house made Italian meatballs in a napoletana sauce

MARGHERITA // wood oven pizza with a house made tomato base, fior di latte, and basil, **V**

ANTONIO // wood oven pizza with a house made tomato base, salami, olives, provolone, and fior di latte

FUNGHI // house made gnocchi with local Swiss brown and porcini mushrooms, drizzled with truffle oil in a light cream sauce, **V**

PANCIA DI MAIALE // slices of slow cooked pork belly with Sneaky's rosé and plum sauce reduction, **GF, DF**

INVOLTINI // rolled chicken thigh with bread herb filling, wrapped in prosciutto, served with a chicken sauce reduction

SALATE // lettuce, tomato, cucumber, olives, Bulgarian feta, Spanish onion, **GF, V**

DRINKS // soft drink, juice, water

KIDS MENU // \$26 PP

THE SNEAKY GRAZE // chef's selection of cured meats, formaggi, and a few added extras

CHOICE OF // meal from the kids menu

minimum 4 adults

all guests at table must participate

please make staff aware of any dietary requirements