

## ANTIPASTI

<b>GARLIC BREAD</b> // GFO, V	9
<b>MIXED OLIVES</b> // GF, DF, VE	10
<b>PANE DI CASA</b> // house foccacia bread with garlic, rosemary, and salt, served with balsamic and olive oil DF, VE	16
<b>ARANCINI BALLS</b> // with quattro formaggi V	17
<b>ACCIUGHE</b> // Spanish anchovies in olive oil, with chargrilled bread, cherry tomatoes, and caper berries GFO	17
<b>SALUMI BOARD</b> // a selection of cured meats, parmigiano reggiano, olives, sliced tomato, and bread GF	33
<b>POLPETTE</b> // Italian meatballs in a napoletana sauce	17
<b>CAPRESE</b> // continental bread, fior di latte, tomato, fresh basil, and olive oil GFO, DFO, V, VEO	17
<b>SALSICCE ITALIANE</b> // house made sausages with napoletana sauce and continental bread GFO, DFO	17
<b>BURRATA E PROSCIUTTO</b> // soft mozzarella ball with tomato, prosciutto, and continental bread GFO, VO	33
<b>SCHIACCIATA</b> // garlic base pizza with prosciutto, basil, tomato, and fior di latte GFO, DFO, VO	29
<b>FLAT BREAD</b> // with pecorino GFO	18
<b>THE SNEAKY GRAZE</b> // salumi, formaggi, and a few added extras GFO	51

## MAINS

<b>POLLO RIPIENO</b> // chicken breast on the bone stuffed with leg ham and asiago cheese, served with a creamy gorgonzola sauce and vegetables GF, DFO	33
<b>INVOLTINI</b> // rolled chicken thigh with bread herb filling, wrapped in prosciutto, served with a chicken sauce reduction, Kipfler potatoes, and asparagus	33
<b>PANCIA DI MAIALE</b> // slow cooked pork belly, served with Kipfler potatoes and Sneaky's rosé and plum sauce reduction GF, DF	37
<b>GUANCIA DI MANZO</b> // beef cheeks braised until tender served with mash potato DFO	37
<b>BARRAMUNDI (A)</b> // Cone Bay barramundi with a wild rocket, cherry tomato, onion, and Bulgarian feta salad GF, DFO	37
<b>SNEAKY RIBS</b> // American style pork ribs in Sneaky's sauce, served with hand cut potato chips GF, DFO	39
<b>SOTTOFILETTO DI WAGYU</b> // Wagyu scotch fillet served with Kipfler potatoes and chimichurri GF, DF	71

## PASTA

	GF // +\$4
<b>NAPOLETANA</b> // spaghetti with house made napoletana sauce DF, VE	25
<b>PUTTANESCA</b> // spaghetti with capers, olives, and chilli in a napoletana sauce DF, VE	25
<b>FUNGHO VEGANO</b> // spaghetti with local Swiss brown and porcini mushrooms, truffle oil, and chilli DFO, VE	25
<b>RAGU</b> // spaghetti with slow cooked beef in a San Marzano tomato sauce DF	27
<b>CON POLLO</b> // house made gnocchi with chicken, pumpkin, and pine nuts in a creamy pesto sauce	27
<b>FUNGHI</b> // house made fettuccine with local Swiss brown and porcini mushrooms and truffle oil in a light cream sauce	27
<b>MASCARPONE</b> // house made fettuccine with leg ham and peas in a mascarpone cheese sauce	27
<b>CARBONARA</b> // spaghetti with bacon, cream, parsley, and pepper	27
<b>AL GUANCIALE</b> // spaghetti with pecorino romano, chilli, guanciale, and broccoli	29
<b>GAMBERI PICCANTE (A)</b> // penne with wild caught Australian prawns, garlic, brandy, chilli, and fresh basil in a rosé sauce DFO	33
<b>VONGOLE (A)</b> // spaghetti with Coffin Bay cockles, white wine, garlic, and parsley DF	33
<b>MARINARA (A)</b> // spaghetti with South Australian seafood, garlic, white wine, tomato, and fresh basil DF	33
<b>SALSICCIA RISOTTO</b> // Italian continental sausage with asparagus and fontina	31

## SALADS

<b>SALATE</b> // tomato, cucumber, olives, Bulgarian feta, and Spanish onion GF, DFO, V, VEO	S 12 / L 23
<b>CAESAR</b> // baby cos with crispy pancetta, crouton crumb, parmigiano reggiano, and an anchovy dressing GFO, DFO	22
<b>ROCKET &amp; PEAR</b> // sliced pear, honey glazed walnuts, shaved parmigiano reggiano, and rocket GF, DFO, V	22
<b>PANZANELLA</b> // tomato salad with crusty bread, onion, buffalo mozzarella, basil, and oregano GFO, DFO, V, VEO	24

## PIZZA

all pizzas served with fresh fior di latte on a house made tomato base GF // +\$5		
<b>MARGHERITA</b> // basil recommended: add buffalo mozzarella +\$5	28	38
<b>NAPOLI</b> // olives, anchovies	30	40
<b>CAPRICCIOSA</b> // ham, artichoke hearts, olives, mushrooms	30	40
<b>ANTONIO</b> // salami, olives, provolone, chilli	30	40
<b>PORK BELLY</b> // pork belly, nduja, onion	30	40
<b>SALAMINO</b> // salami, gorgonzola	30	40
<b>PROSCIUTTO PEPI</b> // San Daniele prosciutto, roasted capsicum, onion	30	40
<b>CARNIVORE</b> // ham, salami, pork belly	30	40
<b>CASALINGO</b> // casalingo salami, red onion, roasted capsicum, smoked provola	30	40
<b>VEGETARIAN</b> // artichoke hearts, olives, mushrooms, roasted capsicum V, VEO	30	40

## BIANCA PIZZA

<b>SALAMI</b> // salami, ricotta, hot honey, red onion	30	40
<b>SALSICCE</b> // Italian sausage, tomato relish, caramelised red onion, fior di latte, basil	30	40
<b>QUATTRO FORMAGGI</b> // fior di latte, gorgonzola, pecorino, provolone V	30	40
<b>FUNGHI</b> // ham, mushrooms, parmesan, provolone, fior di latte	30	40

## KIDS MENU

	12 years old and under
<b>SPAGHETTI BOLOGNESE</b> // GFO, DF may contain bone pieces	16
<b>CHEESE PIZZA</b> // GFO, V	16
<b>HAM AND CHEESE PIZZA</b> // GFO, DFO	16
<b>SALAMI AND CHEESE PIZZA</b> // GFO, DFO	16
<b>CHICKEN NUGGETS AND CHIPS</b> //	16
<b>CHICKEN SCHNITZEL AND CHIPS</b> //	16
<b>FISH AND CHIPS (I)</b> // GFO, DFO	16

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[FoodEnvy app](#)



## THE SNEAKY PANINI

available Fridays 11:00am - 3:00pm

<b>CARNIVORE //</b> casalingo salami, prosciutto, mortadella, capocollo, rocket, fior di latte, and tomato	20
<b>CASALINGO //</b> casalingo salami, roasted capsicum, tomato, fontina, and rocket	20
<b>CHICKEN AVO //</b> chicken schnitzel, avocado, tomato, aioli, baby cos, and provolone	20
<b>MORTADELLA //</b> mortadella, provolone, tomato, and pistachio pesto with green olives	20
<b>PROSCIUTTO //</b> rocket, fior di latte, tomato, roasted capsicum, onion, prosciutto, and hot honey	20
<b>STRACCIATELLA VEG //</b> zucchini, roasted capsicum, semi-sundried tomato, and baby cos	20

### DESSERT

<b>LIME CHEESECAKE //</b> baked cheesecake with fresh cream	12
<b>STICKY DATE PUDDING //</b> with butterscotch sauce and creamed mascarpone	12
<b>VANILLA BEAN PANNA COTTA //</b> with berry coulis and a sweet polenta crumb	12
<b>TIRAMISU //</b> with Savoiardi biscuits, espresso, and mascarpone	12
<b>POACHED PEAR //</b> with shiraz, cinnamon, and creamed mascarpone	12
<b>WOOD OVEN DONUTS //</b> with cinnamon sugar and nutella	22
<b>NUTELLA PIZZA //</b> with strawberries and vanilla gelati	24

# VIRGARA

FAMILY ESTATE

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

## TAKEAWAY MENU

143 Heaslip Road, Angle Vale 5117

(08) 8284 9070

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

IG: @sneakys\_au | FB: @sneakysrestaurant

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
A - Australian seafood	I - imported seafood
M - mix of Australian and imported seafood	

#### PICK UP //

Wednesday-Thursday  
4:00pm-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

\$12 delivery fee

\$60 minimum order\*  
\*excludes delivery fee

Current as of April 2026