

SOTTO SOPRA

Sotto is an Italian, produce-driven woodfired trattoria,
brought to you by the team from Ormezzano at The Spit.

We handpick our suppliers and do extensive research to source
the best produce that Australia and Italy has to offer.

Benvenuto e buon appetito!

Head Chef Mattia Rossi
Pastry Chef Flavia Beniamini

STUZZICHINI

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| Woodfired flat bread – sea salt – rosemary | 8 |
| With smoked prosciutto | +10 |
| Berkelo brown Khorosan flour sourdough – whipped ricotta | 9 |
| Pavoni's garlic bread | 12 |
| Mixed marinated olives | 9 |
| Freshly shucked Sydney rock oysters – white balsamic – shallots | 4ea |

ANTIPASTI

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| Rye bread crostini – chicken liver – caramelised red onion – parsley – dill | 18 |
| Baccala mantecato – cecina – baby spinach | 20 |
| Carpaccio of albacore tuna – burrata – lemon – basil – bottarga | 22 |
| Milk fed veal battuta – caper leaves – colatura di alici – sea urchin – crostini | 22 |
| La nostra woodfired eggplant parmigiana – smoked cheddar – mint – San Marzano tomato - colatura di alici | 20 |
| Woodfired caramelised endive tart – puff pastry – sour cream – burnt malt | 20 |

PASTA

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| Spaghetti Mancini – Port Lincoln sardines – black garlic – chilli – bread crumbs | 24 |
| Fettucine – slow cooked octopus – chili – lime – pea puree | 25 |
| Gnocchi – sundried tomato – almonds – basil – mint – ricotta | 22 |
| Ravioli – ox tail vaccinara – pinenuts – sultanas – butter – sage – cocoa | 23 |

WOOD OVEN

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| Cacciucco pie – mussels – white fish – octopus – prawns – tomato – parsley | 39 |
| Fish of the day on the bone – burnt butter – capers – lemon – shallot | 38 |
| King prawns – lemon – paprika – garlic | 34 |
| Overnight wood oven roasted Roman style porchetta – fennel pollen – rosemary – salsa verde – pickled red cabbage (limited portions, pre-order recommended!) | 36 |
| Chicken cacciatora – capsicum – sage – cherry tomato – capers – green olives – parsley | 34 |
| T-Bone fiorentina steak 1.2kg (for two) – roasted potato – Italian greens | 90 |

CONTORNI

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| Rocket salad – parmesan – balsamic – pear | 9 |
| Mixed leaves | 9 |
| Wood roasted potato – garlic – rosemary | 9 |

DOLCI

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| Tiramisu 'al cucchiaio' | 14 |
| Don't let the farmer know... Pear with Port – cheese mousse – sultana bread | 14 |
| Ricotta and cherry crostata | 14 |
| Sotto Sopra's wood oven caramelized persimmon and ginger tart – homemade persimmon sorbet (for two) | 27 |
| Fruit and berry salad – lemon custard – fresh herbs | 14 |

FORMAGGI

Premium cheeses:

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| Ubriaco al Prosecco – hard – cow milk – Veneto – IT |
| Comté – hard – cow milk – French-Comté – FR |
| Camembert – white mould – cow milk – Normandie – FR |
| La Tur – white mould – soft – cow, goat, sheep milk – Piedmont – IT |

Chef's selection:

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|----------------------------------------------------|
| Gorgonzola Dolce – blue – cow milk – Lombardy – IT |
| Taleggio – washed rind – cow milk – Lombardy – IT |
| Pecorino Sardo – hard – sheep milk – Sardinia – IT |
| Chevre – soft – goat cheese – Loire Valley – FR |

Served with dried fruit, compote, and lavosh

Chef's selection 50g / 12 OR choice of three / 23

Premium selection 50g / 15 OR choice of three / 36

TOO MUCH TO CHOOSE FROM?

Let us take care of you...

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|-----------------------|----|
| Chef's Sharing Feast | 69 |
| Premium Sharing Feast | 79 |

Prices are GST inclusive

All credit cards will incur a 1.5% processing fee