

ANTIPASTI

Suggested Aperitif:
Aperol Spritz Glass of Prosecco

Prosecco, Aperol & a Dash of SodaBottega Brut DOC

Antipasto Romano

Traditional & man Antipasti with Salami, San Daniele Ham, Artichoke, Olives & Fried Pecorino Cheese

480

Calamari Fritti

Deep Fried Squids served with Tartar Sauce

380

Capesante con Spinaci -S-

Grilled Scallops Served with Prosecco & Lobster Sauce, Garlic & Spinach

520

Melanzana al Forno -V-

Baked Egg Plant with Parmesan Cheese, Mozzarella & Tomato Sauce

380

Burrata Piccante Sassi -V-

Italian Burrata Cheese with Spicy Eggplant & Garlic

580

Carpaccio di Manzo

Thin Sliced Raw Fillet of Angus Beef, Parmesan Cheese & Rocket with Grain Mustard Dressing

480

Zuppetta di Pesce

Seafood Soup

480

Mushroom Soup

Imported Fresh Porcini & Mushrooms

350

Cozze & Vongole

Fresh Mussels & Clams in White Wine, Cherry Tomatoes, Garlic, Rosemary Parsley

580

Prosciutto & Melone

24 Months San Daniele Parma Ham & Melon

450

Signor Sassi Salad -V-

Mixed Salad with Asparagus, Avocado, Baby Artichokes & Mozzarella Cheese

430

Tricole Salad -V-

Imported Mozzarella with Tomato, and Avocado

420

Prosciutto di San Daniele

24 Months San Daniele Parma Ham with Buffalo Mozzarella & Sun Blushed Tomatoes

580

Lobster Salad

Steamed Whole Lobster with Mix Salad, Avocado, Cherry Tomatoes & Lobster Dressing

1,950

ZUPPE

Zuppa di Tartufo -V-

Truffle Soup

420

Bruschetta Pomodorini -V-

Bruschetta with fresh Tomatoes imported from Sicily

300

Salsiccia & Spinaci

Spicy Imported Italian Tuscan Sausage & Sautéed Spinach

380

Avocado Bernardo

Avocado with Lobster & Prawns, Cocktail Sauce & Iceberg lettuce

530

Mozzarella in Carrozza

Deep Fried Mozzarella with Garlic & Anchovy Sauce

380

Crab Salad -S-

Crab Meat with Salad, Carrots, Celery & Chili

520

Frittura di Pesce Portofino

Deep Fried Calamari Argentinian Red Prawns and Scallops Served with Tartar Sauce & Spicy Sauce

690

Zuppa Aragosta

Mediterranean Lobster Soup

450

Minestrone al Sojfritto -V-

Homemade Healthy Vegetable Soup

320

* -S- Slightly Spicy * -V- Vegetarian

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PASTA

Risotto all' Aragosta
Risotto with Canadian Lobster
980

Spaghetti Carbonara
Spaghetti with Italian Bacon,
Egg Yolk & Parmesan Cheese
350

**Tagliolini con Granchio
e Zafferano -S-**
Special Thin Egg Pasta with Hand
Picked Crab Meat, Sweet Cherry
Tomatoes, Saffron & a Touch Of Cream
590

**Spaghetti Pomodoro
& Basilico -V-**
Spaghetti with Tomato San Marzano,
Garlic & Fresh Basil
320

Fettuccine "Alfredo"-V-
The Original Recipe for this
Fettuccine Pasta Imported from Rome,
Butter, Cream & Parmesan Cheese.
A Unique Experience
320

Penne Romana
Short Tubes Of Pasta with
Italian Bacon, Onions,
Garlic & Tomato Sauce,
Served with
Parmesan Shavings
340

Canelloni Ricotta Spinaci -V-
Homemade Baked Pasta Stuffed with
Ricotta Cheese & Spinach, Served
With Béchamel & Parmesan Cheese
420

**Spaghetti Aglio,
Olio e Peperoncino -V- S-**
The "Everyday Italian Dish"
280

Linguini Seafood -S-
Pasta with Shell Fish, Garlic,
Chili & Tomato Sauce
580

Paccheri Bolognese e Salciccia
Typical Receipt from SS,
Paccheri Pasta with Beef Bolognese
450

Penne Arrabiata -V-S-
Short Tube Pasta in a Spicy
Tomato Sauce with
Garlic & Chili
320

Gnocchi Con Scampi
Scampi with dumplings made
of 50/50 potatoes & flour in fresh
Tomato, brandy, garlic & cream sauce
870

Ravioli "Tino"
Homemade Ravioli Stuffed with
Ricotta Cheese, Spinach in Cream &
Brandy Sauce with Prawns & Rocket Salad
480

Tris Di Pasta
Three different types of Pasta,
Chosen by our Head Chef. Gnocchi Pesto
Tagliatelle, Alfredo Pollo Funghi
& Penne Romana (For 2 persons)
750

Spaghetti Lobster
Signor Sassi Most Famous
Signature Dish
980

Spaghetti Alie Vongole -S-
Spaghetti with Clams, Chili & Garlic
580

Tagliolini al Tartufo Nero
Fresh Egg Pasta, with
Fresh Black Truffle & Pancetta
650

Pappardelle Anatra & Porcini
Pappardelle in Soft Cream Sauce
with Smoked Duck & Porcini
Mushrooms
480

Zitoni "Toscanini"-S-
Long Pasta Tubes, favorite Of the great
Maestro Toscanini. Made with Tuscan
Spiced Sausages, Chili, Fresh Tomatoes
& Tuscan Pecorino
440

Risotto Signor Sassi
Best Arborio Rice with Porcini
Mushrooms, White wine, a Touch Of
Cream & Wrapped in Parma Ham
550

Garganelli Salsiccia & Porcini
Special Pasta with
an Italian spicy Sausage,
Topped with Calabrian
Porcini Mushrooms &
Tomato Sauce
580

PESCE

Codfish con Nduja -S-
Pan Fried Cod Served with
spicy Calabrian Sausage Sauce
620

Fillet of Sea Bass
Grilled Sea Bass Served
with Lemon Sauce
580

Grilled Canadian Lobster
(Whole Lobster)
1,890

Lobster Thermidor
(Whole Lobster)
1,950

Seafood Royale
Signor Sassi Seafood Selection
of A Whole Canadian Lobster
&
Mixed grilled Fish (Monkfish, Salmon, Codfish, Sea bass)
&
Mixed grilled Shellfish (Scampi, Kingprawns, Scallops, Mussels, Squid)
(For 3-4 persons)
Best Seller Of Signor Sassi London
5,950

CARNE

Tournedos "Rossini"
Fillet Tenderloin
on Crouton Base, Topped with
Foie Gras & Madeira Sauce
1,550

**Suprema di Pollo
"Principessa"**
Pan Fried Breast Of Chicken
with White Wine, Mushrooms,
Cream Sauce & Asparagus
(15 mins Cooking)
590

Filetto al Pepe Verde
Fillet Steak with Creamy Brandy
& Green Peppercorn Sauce
1,250

Scaloppine al Limone
Sliced Italian Veal in Butter
& Lemon Sauce
750

Scaloppine "Josefina"
Italian Veal Cooked
in Cream Brandy, Mustard Seeds
& Chopped Mushrooms
890

Scaloppine alla "Milanese"
Italian Veal Escalope
Pan Fried in Bread Crumbs
850

Gamberoni Diavola -S-
Mediterranean Tiger Prawns
with Fresh Chili, Garlic, White Wine
& Extra Virgin Olive Oil
850

Salmon
Scottish Salmon with Shrimps
Pink Peppercorn Cream & Dill Sauce
590

Pollo Lucullo
Chicken Breast Filled with Spinach &
Garlic Butter Fried with Garlic Sauce
(15 mins Cooking)
550

**Medaglione di Manzo
Alla Crema di Tartufo**
Beef Medallions, Wrapped in Parma Ham,
Cooked in Cream Truffle Sauce
1,390

Abbachio Ligure
Baked Rack Of Australian Lamb
with Red Wine Sauce & Aromatic Herbs
990

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FROM THE GRILL

Pollastrino alla "Diavola"-S-
Baby Free Range
Italian Chicken Grilled with
& Rosemary, Garlic & Chili
(For 2 persons, approx. 25 mins. Cooking)
1,050

Tagliata di Filetto di Manzo
Fillet Of Beef
with Balsamic, Brandy Flambé
Slices Of Parmesan & Rocket Leaves
990

Filetto alla Griglia
Fillet Of Beef
Cooked to your liking &
Served with Béarnaise Sauce
1,190

Bistecca alla Griglia
Rib Eye Steak (300gr)
Served with Bearnaise Sauce
1,250

Grigliata Mista di Carne
Signor Sassi Selection Of
Mixed Grilled Meats & Vegetables,
(Tenderloin, Rib Eye, Italian Sausage,
Lamb Chop, Pork Chop)
(For 2 persons, approx. 25 mins. Cooking)
2,990

Pollo Marinato alla Carbonella
Charcoal Grilled, Marinated Breast Of
Chicken in Tuscan extra virgin olive oil
with Garlic, Black Peppercorns,
Capers & Lime Juice
(15 mins Cooking)
560

Side Dishes

Sautéed Spinach -S-
160

French Fries
150

Truffle Fries
250

Funghi Trifolati -S-
Sautéed 'Mushrooms with
White Wine, Garlic & Chili
180

Pomme Puree Truffie
Mashed Potatoes
220

Mixed Salad
190

Wild Rocket Salad
190

Sautéed Potatoes
150

Garlic Bread
220

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CARNE

Napoli Pizza
Margherita with Buffalo Mozzarella,
Cherry Tomatoes & Fresh Basil
490

Montanara
AL Tartufo Pizza
Fontina Cheese, Parma Ham,
Mushrooms, Mascarpone,
Bacon & Truffle
750

Fiorentina Pizza
Buffalo Mozzarella,
Spinach & Egg
650

Calabrese Pizza
Mozzarella Cheese,
Calabrian spicy Sausage & Salame
650

Pollo Parmigiana Pizza
Smoked Chicken, Mozzarella Cheese,
Parmesan & Fresh Basil
750

Vegetariana Pizza
Buffalo Mozzarella, Cherry Tomatoes,
Onion, Mushrooms, Black Olive
Capsicum & Fresh Basil
650

Vesuvio Pizza
Mozzarella Cheese, Foie Gras,
& Rocket, Truffle & Slices Of
Parmesan
850

Adriatica Pizza
Calamari, Prawns, Mussels,
Oregano & Basil Pesto
(No Mozzarella Chesses)
650

Piemonte Pizza
Taleggio Cheese, Mushrooms,
Black Truffle, Rocket & Pecorino Cheese
750

Prosciutto E Funghi Pizza
Buffalo Mozzarella,
Mushrooms & Ham
650

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