

PIZZERIA SOTTO

MADE IN DOUBLE BAY



DIRTY MARTINI

MARTINI



ABOUT PIZZERIA SOTTO

Tucked beneath Gran Torino, Pizzeria Sotto is a warm, intimate Roman-style pizzeria and bar in the heart of Double Bay. Set downstairs in a cosy basement space, it brings together thin, crisp pizzas, Italian snacks, fresh pastas and classic cocktails in a relaxed, softly lit setting.

Come for a quick slice and spritz, stay for dinner, wine and the kind of easy Italian hospitality that turns into a long night.



CHEF NEIL PERRY AM

With a career spanning four decades, Neil Perry AM has become one of Australia's leading and most influential chefs and is a restaurant industry veteran.

He has founded several famed Australian institutions renowned for their fresh produce and excellent service and hospitality, including the Rockpool Group and the brands Rockpool, Rockpool Bar & Grill, Spice Temple and Rosetta. His latest venture is the Double Bay Margaret Family, which includes Margaret, Cafe Margaret, Gran Torino, and Pizzeria Sotto. Neil's wife, Samantha, and daughters Josephine, Macy and Indy are all deeply involved in The Margaret Family, reinforcing his family-focused philosophy.



PRIVATE EVENTS AT PIZZERIA SOTTO

Pizzeria Sotto offers a variety of spaces to suit any occasion, from large corporate functions to intimate gatherings with friends. Our dedicated events team will take care of every detail, allowing guests to relax and enjoy an incredible Pizzeria Sotto dining experience.

Pizzeria Sotto is available for full venue hire, semi-private hire, cocktail events and exclusive event bookings.

CAPACITY:

85 seated or 100 mix of seated & standing

AVAILABILITY:

Monday to Sunday

PRICING:

Price on application



SEMI PRIVATE EVENTS AT PIZZERIA SOTTO

A chic and intimate section of Pizzeria Sotto, perfect for smaller gatherings. The semi-private space allows guests to enjoy the warm basement ambience while retaining a sense of exclusivity. Ideal for birthdays, team drinks, or relaxed celebrations. Guests can order directly from the Pizzeria Sotto menu, featuring Roman-style pizzas, Italian small plates, fresh pastas, curated cocktails, and premium wines.

CAPACITY:

24 seated or 30 mix of seated & standing

AVAILABILITY:

Wednesday to Sunday

PRICING:

Price on application



\$39 SHARE MENU

CIABATTA

BURRATA, SLOW COOKED ZUCCHINI, CHILLI & MINT

SALUMI MISTI
PROSCIUTTO, HOT SALAMI, BRESAOLA,
MORTADELLA, PICKLES

YOUR CHOICE OF PIZZA, ONE BETWEEN TWO

BROAD LEAF ROCKET & PARMESAN SALAD

TIRAMISU OR GELATO CONE

GROUPS UP TO 8, MUST BE ORDERED FOR THE WHOLE TABLE
ADDITIONAL ITEMS CAN BE ADDED FROM THE A LA CARTE MENU

MADE IN DOUBLE BAY

\$59 SHARE MENU

CIABATTA

SICILIAN GREEN OLIVES

PALERMO STYLE CAPONATA, EGGPLANT,
PINE NUTS, RAISINS

BURRATA, SLOW COOKED ZUCCHINI, CHILLI & MINT

SALUMI MISTI
PROSCIUTTO, HOT SALAMI, BRESAOLA,
MORTADELLA, PICKLES

SELECTION OF PIZZE

BROAD LEAF ROCKET & PARMESAN SALAD

TIRAMISU

FOR GROUPS OF 9 TO 25 GUESTS, MUST BE ORDERED FOR THE WHOLE TABLE
ADDITIONAL ITEMS CAN BE ADDED FROM THE A LA CARTE MENU

MADE IN DOUBLE BAY

CANAPE MENU

\$80 PER PERSON

IN SITU

SALTED ROASTED NUTS
GREEN SICILIAN OLIVES

CANAPÉS

PARMESAN SHORTBREAD WITH GREEN PEAS,
MINT & RICOTTA

GRILLED FOCACCIA WITH BUFFALO MOZZARELLA
AND GRILLED RADICCHIO

TUNA CRUDO SKEWER WITH SICILIAN TAPENADE

TOMATO TOAST WITH ANCHOVIES

CHILLED KING PRAWNS WITH LEMON
MAYONNAISE

HARRY'S BAR CHICKEN FINGER SANDWICHES

PASTA FRITTA WITH SAVOURY RICOTTA AND
PROSCIUTTO SAN DANIELE

CROSTINI WITH GRAN TORINO STEAK TARTARE

ADDITIONAL ITEMS

SUBSTANTIAL

EGGPLANT PARMIGIANA
\$10.50 EACH

STEAK SANDWICH ON GRILLED CIABATTA WITH
HERB BUTTER AND CARAMELISED ONIONS
\$12.50 EACH

DESSERT

BOMBOLINI FILLED WITH
VANILLA CREMA AND RASPBERRY
\$12 EACH

GELATO OF THE DAY SERVED IN A CONE
\$9 EACH

FOOD STATIONS

OYSTER STATION – FRESHLY SHUCKED
SYDNEY ROCK OYSTERS WITH PINOT GRIGIO
MIGNONETTE
\$25 PER PERSON

ANTIPASTO BAR – CHEESE, CHARCUTERIE WITH
SEASONAL ACCOMPANIMENTS
\$35 PER PERSON

MADE IN DOUBLE BAY

SEATED SHARED MENU

\$140 PER PERSON

ANTIPASTI

ROSEMARY FOCACCIA WITH COBRAM ESTATE CORATINA EXTRA VIRGIN OLIVE OIL

CRUDO OF ALBACORE TUNA WITH PISTACHIO AND GREEN OLIVE SALSA

BUFFALO MOZZARELLA WITH CAPONATA

PROSCIUTTO SAN DANIELE WITH GNOCCO FRITTO & PICKLED EGGPLANT

STEAK TARTARE WITH NDUJA, CAPERS & CROSTINI

SECONDI

EGGPLANT PARMIGIANA

MARKET FISH ALLA PUTTANESCA WITH CHERRY TOMATO, ANCHOVY & OLIVE SALSA

COPPERTREE FARMS FRIESIAN FILLET TAGLIATA WITH SALMORIGLIO

CHICKEN 'AL MATTONE' WITH CHILLI, GARLIC & ROSEMARY

GREEN SALAD WITH PINOT GRIGIO VINAIGRETTE

BRAISED GREENS WITH TOMATO, CHILLI, ANCHOVY & PARMESAN

GT TWICE COOKED POTATO ROSTI

DOLCI

CLASSIC TIRAMISÚ

PEAR AND ALMOND CROSTATA WITH FIOR DI LATTE GELATO

CHOCOLATE & HAZELNUT TORTA

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COCKTAIL

OUR MARTINI TANQUARY NO. TEN / GREY GOOSE, HOUSE VERMOUTH & CHOICE OF GARNISH	25
MEDITERRANEAN GIBSON NEVER NEVER 'DARK SERIES MED GIN', HOUSE VERMOUTH & PICKLE WITH ONION	27
STRAWBERRY SPRITZ APEROL, CAMPARI, BLOOD ORANGE & PROSECCO	24
SLS NOBLE CRAFT GIN, AUTONOMY DAVO PLUM APERITIVO, 78 DEGREES ROSE VERMOUTH & VANILLA	26
PASSIONFRUIT SGROPPINO GREY GOOSE VODKA, THIDA'S PASSIONFRUIT SORBET & PROSECCO	27
PEAR & GINGER MARGARITA HOUSE NASHI PEAR ESPOLON BLANCO TEQUILA, FRESH LIME & FRESH PEAR	27
PINA COLADA MATCHA, YOUNG COCONUT, RED MILL PINEAPPLE RUM, BITTERS & RASPBERRY	26
CAFE ARANCIA MARTINI HOUSE CAFE TEQUILA, ST FELIX AMARO & MR BLACK COFFEE LIQUEUR	26
CHINOTTO OLD FASHIONED WILD TURKEY BOURBON, WILD TURKEY RYE, HOUSE CHINOTTO & RHUBARB	27

MOCKTAIL

STRAWBERRY FIZZ STRAWBERRY, MINT, BARNES & BROWN ' LADY MARMALADE', SODA & LEMON	19
APPLE & YUZU APPLE, NON3 'YUZU & CINNAMON', SODA & LEMON BITTERS	19
BLOOD PLUM SPRTIZ BLOOD PLUM, NON1 'RASPBERRY & CHAMOMILE', BARNES & BROWN 'SINGNORINA VALENTIA'	19

BEER

FELONS ITALIAN LAGER (ON TAP)	12	18
FELONS AUSTRALIAN PALE ALE (ON TAP)	12	19
FELONS CRIPS LIGHT	12	
HIATUS PACIFIC ALE (NON-ALC)	12	

ALL CREDIT AND DEBIT CARD INCUR A SURCHARGE AT THE RATE OF YOUR PROVIDER.
TABLES OF 8 AND OVER INCUR A 10% DISCRETIONARY SERVICE CHARGE.
SUNDAY SURCHARGE 10%, PUBLIC HOLIDAY SURCHARGE 15%.

PIZZERIA SOTTO

WINE

SPARKING & CHAMPAGNE

NV ALBINO ARMANI, PROSECCO 'TERRA DI GIOIA', FRIULI, ITALY	16	80
NV VEUVE CLICQUOT 'YELLOW LABEL', CHAMPAGNE, FRANCE	35	200
NV RUINART 'BLANC DE BLANCS', CHAMPAGNE, FRANCE		360

WHITE

25 GROSSET 'MARGARET' RIESLING, CLARE VALEY, SA	19	56	120
24 ZUANI 'SASSOLINO' PINOT GRIGIO, FRIULI-VENEZIA-GIULIA, ITALY	17	50	90
25 SIMHA 'SANSKRIT' PINOT GRIS, TAS			90
23 PALA 'STELLATO' VERMENTINO, SARDINIA, ITALY	25	74	115
21 TYRRELL'S 'STEVEN'S VINEYARD' SEMILLON, HUNTER VALLEY, NSW			115
25 CRAGGY RANGE 'TE MUNA ROAD' SAUVIGNON BLANC, COAL RIVER, TAS			105
24 LUNARIA 'CIVITAS' PECORINO, ABRUZZO, ITALY			99
24 GRACI, ETNA BIANCO, CARRICANTE, SICILY, ITALY			150
25 ONE ARMED SCISSOR, CHARDONNAY, MARGARET RIVER, WA	22	65	100
22 DOMAINE DES PÉRÉGRINS, PETIT CHABLIS, CHARDONNAY, COAL RIVER, TAS			165

ORANGE & ROSÉ

23 COLLECTOR 'SHORELINE' SANGIOVESE ROSÉ, SOUTHERN NSW	16	47	75
24 CALAVON 'ROQUEROUSSE' ROSÉ, PROVENCE, FRANCE			115
22 QUEALY 'TURBUL' MOSCATO GIALLO, MORNINGTON PENINSULA, VIC			95

RED

24 ERSTE + NEUE, SCHIAVA, TRENTINO-ALTO ADIGE, ITALY (CHILLED)	23	68	105
25 MURDOCH HILL PINOT NOIR, ADELAIDE HILLS, SA	23	68	105
18 BROKENWOOD SHIRAZ, HUNTER VALLEY, NSW			130
19 TORBRECK 'THE STEADING' GRENACHE BLEND, BAROSSA, SA	26	77	125
23 BABO, CHIANTI, SANGIOVESE, TUSCANY, ITALY	18	53	85
23 CIAVOLICH, MONTELPUCIANO D'ABRUZZO, ITALY			110
23 MATANE, PRIMITIVO, SALENTO, PUGLIA, ITALY	16	47	75
21 LONGVIEW 'JUPITER' BARBERA, ADELAIDE HILLS, SA			85
23 RILEY HARRISON 'PROJECT 5255' MALBEC, LANGHORNE CREEK, SA			95

P.S I love you

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CONTACT

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