



# Sardi Sydney

Associazione Culturale e Sociale Sarda di Sydney

[www.sardisydney.com](http://www.sardisydney.com)

we are pleased to invite you to a

## *“Sardinian Luncheon”* *at Rustico Cafe, Five Dock*

∞ Sunday 29<sup>th</sup> October 2017 – 12.30pm ∞

### ENTREE (\*)

Sardinian and Italian cold meats and produce  
Grilled vegetables, Lasagna bites, Cheese, Olives  
'Carasau' crunchy flatbread

### FIRST COURSE (\*)

Sardinian Gnocchi with slow cooked ragu sauce  
'Fregola' pasta with Seafood

### SECOND COURSE (\*)

Barbecued pork belly  
Roasted potatoes  
Selection of salad and vegetables with sauce dips

### SWEETS & COFFEE

'Seadas' (Sardinian deep fried sweet with honey)  
Coffee and Mirto (Sardinian liqueur)

(\*) vegetarian and gluten-free options

only \$75 for members / \$80 for non members

\$20 for kids under 12 years (pasta, fish & chips, schnitzel or pizza; icecream)  
beverages not included. BYO available w/corkage

∞ RSVP before Saturday 21<sup>st</sup> October 2017 ∞

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est. 2016  
**RUSTICO**  
sarda

108 Great North Road  
Five Dock

Rustico Cafe is the newest trendy authentic Italian restaurant quickly gaining a loyal following from near and far.

Founded by Sardinian chef Sarah Ferrari, it offers Italian and Sardinian food with a pinch of modernity, prepared with heartfelt passion.

Sourced daily from the best farmers and fishermen in Sydney the local produce is fresh and in season, coupled with the imported specialties from Sardinia such as "malloreddus" pasta and "pecorino" cheese.