



Tapas

"We're trying to go back to a time when people were proud of what they did; when they put their signature on a product, it meant something."

Frederic Castellucci II

Brick Oven Braised Pork

Slow roasted pork, trimmed and then sauteed in a white truffle cream sauce with petals of artichoke pasta, roasted red peppers and artichoke hearts 8.95

Baked Stuffed Calamari

Stuffed with sautéed onions, spinach, and artisan cheeses. Served atop tomato basil sauce 5.95

Sugo Pan Aglio y Olio (Sugo's Signature Tapas)

Ciabatta bread served with roasted tomatoes, dressed with walnut pesto and fresh Mozzarella, finished with fresh squeezed roasted garlic 4.95

Spanakopita

Traditional Greek spinach pie, layered with phyllo dough, spinach, onions and ricotta cheese 4.95

Chicken al Sugo

Roasted dark meat chicken that falls off the bone with date balsamic vinegar and sweet crème sherry 5.95

Bacon Wrapped Dates and Piquant Peppers

Medjool dates stuffed with walnuts and wrapped with bacon, and piquant peppers stuffed with fresh mozzarella. Served with a romesco dipping sauce 5.95

Euro-Mushrooms

Portobello, Cremini, Shitake and Oyster mushrooms sautéed with roasted garlic and paprika aioli 5.95

Assortment of Finishing Condiments for Pasta and Bread

Estate bottled extra-virgin olive oil, roasted garlic, vin cotto balsamic glaze, and Pecorino Romano cheese 1.95

Eggplant Montasio (Best Dish Winner at the Taste of Roswell)

Dressed with fresh tomato basil sauce, pecorino, provolone, and bocconcini di Mozzarella cheese 4.95

Mediterranean Mussels

Sautéed with sweet vermouth, roasted garlic, and a fresh tomato putanesca sauce 8.50

Crunchy Potatoes

Roasted crisp and fired twice then tossed with aged pecorino and served with paprika garlic aioli 3.95

Prosciutto Ham Tapas

26 month aged Prosciutto di Parma ham, fresh Mozzarella, and marinated seasonal fruit stuffed with artisan cheeses and walnuts finished with a light balsamic glaze 6.95

Meatball al Sugo

As featured in the AJC, our specialty sausage meatballs are stuffed with roasted tomatoes and dates, then dressed with tomato basil sauce and caramelized onions. One for 4.95, Two for 7.95

Asparagus Stuzzucini

Thin asparagus prepared with a Sugo twist. Dusted with Italian bread crumbs and served crunchy with two dipping sauces of walnut fig pesto mayo and Spanish romesco Sauce 5.50

Hunters Grilled Specialty Sausages

Dressed with caramelized onions and finished with date balsamic vinegar 5.50

Antipasto e Insalata Fresco

Euro-Quattro Formaggi Antipasto

Vine ripe tomatoes with fresh mozzarella, barrel aged Mt. Viko's feta, and specialty artisan cheeses of the day. Served with mixed field greens, assorted seasonal condiments, and a cherry pepper stuffed with provolone and prosciutto. Finished with an aged fig balsamic vinegar and extra-virgin olive oil 12.95

Caprese Salad

Fresh buffalo mozzarella, basil and beefsteak tomatoes served atop mixed field greens and dressed with balsamic vinegar and estate bottled extra-virgin olive oil 8.95

Sophia's Greek Lamb Salad

Lamb roasted for seven hours served atop mixed field greens and dressed with our specialty Greek salad dressing, Barrel aged feta cheese, and mixed Greek olives 7.95

Insalata Misto

Fresh mixed field greens served with sweet grape tomatoes, caramelized radishes, caramelized onions, and fresh mozzarella dressed with estate bottled extra-virgin olive oil and aged balsamic vinegar 4.95

Pizza Grande

Tosso Tosso Greek Pizza

Mozzarella, provolone, Mt. Vikos feta cheese, spinach, and figs. Finished with extra virgin olive oil. Yasoo! 10.95

Roasted Chicken Pizza

Roasted chicken, walnut pesto, caramelized onions, mozzarella, provolone and pecorino Romano cheese 10.95

The Bolognese

Dressed with fresh tomato basil, caramelized onions and mild sausage 10.95

Traditional Four Cheese Pizza

Asiago, mozzarella, provolone, and pecorino Romano cheeses 9.95

Paula's Vegetable Pizza

Asparagus, roasted Italian peppers, sweet grape tomatoes, cremini mushrooms, provolone, and Mozzarella cheese 11.95

Mediterranean Pizza Rollitini

Stuffed pizza with mushrooms, caramelized onions, organic greens, and artisan cheeses dressed lightly with a fresh tomato basil sauce 11.95

Our Story

In 1947 Italian born Arcito Castellucci married Sophia Zavalangos, a girl from Sparta, Greece. As you may have guessed, dinner was an event at the Castellucci household. Rather than decide between the cuisines, they decided to blend both cultures together, creating authentic dishes that represent the best of both worlds.

The oldest son, Frederic II, studied the art of these recipes and once he had perfected them, Sugo was created. Not only did Frederic learn the secret of making mouthwatering dishes, but he learned the value of a dollar. And as you will see from our menu, he carried that over to his customers.

So allow our family to make your evening special with our authentic cuisine and gracious hospitality. We would love to have the opportunity to host you and your family and let us show you what happens when an Italian marries a Greek.

Frederic Castellucci III

Piccolo Bambinos

Kid's Spaghetti (butter or tomato basil sauce)	4.95
Kid's Cheese Pizza	6.95
Spaghetti and Meatballs	5.95
Cheese Raviolis with Alfredo Sauce	5.95
Cheese Raviolis with Tomato Basil Sauce	4.95

Please ask about our Gluten Free Menu

European Specialties

Sugo Three Tenors

1lb lamb shank simmered in port wine for 7 hours, one of our specialty meatballs, link of sausage, and artichokes stuffed with spinach, mozzarella, and caramelized onions 19.95

Roman Chicken Cacciatore

All dark meat chicken on the bone, slow cooked for 5 hours. Served with porcini mushroom ravioli, fresh tomato basil sauce, grilled Italian peppers, and Sugo's signature sausage 15.95

Beggar's Purses di Parma

Pouches of pasta stuffed with provolone, asiago, fontina, and mozzarella cheeses. Served in a pink crème sherry sauce dressed with Prosciutto di Parma and organic spinach 14.95

Pork Tenderloin Paladar

For those who love a steak, this center cut of aged pork tenderloin served caprese style with fresh mozzarella, Hawaiian basil, caramelized onions, mild Italian sausage, and crispy long stem artichokes is as close as it gets 18.95

Loose Lasagna

The way Uncle Santino liked it with a side of Italian Sausage 10.95

Aunt Lena's Chicken

Breast of chicken dressed with Prosciutto di Parma, walnut pesto, and fresh mozzarella. Served atop garganelli pasta in a pink crème sherry sauce with artichokes and organic spinach 16.95

Arcito's Chicken Parmesan

Served with artisan pasta finished in light tomato basil sauce 13.95

Pernice's Chicken

Dressed with a touch of tomato basil sauce, Prosciutto di Parma ham, caramelized onions, dates, spinach, pecorino romano, and provolone cheese. Served atop basil and black pepper papparadelle pasta tossed with roasted parsnips, caramelized radishes, figs, cherry tomatoes, cremini, portabello, and oyster mushrooms 16.95

Pasta Duetto

Two unique imported pastas that change daily, dressed with a fresh tomato basil sauce and extra virgin olive oil. Served with two of our signature sausage meatballs 13.95

Sugo's High Tide

Pesto encrusted 8 oz. filet of salmon and sautéed Mediterranean mussels served atop black artisan fettuccine tossed with a fresh tomato putanesca sauce, organic spinach and shitake mushrooms. Finished with fresh roasted garlic and sweet vermouth 19.95

Mrs. C's Atlantic Salmon Salad

8 oz. center cut of Atlantic salmon dressed with roasted tomatoes, walnut pesto, roasted fennel, shallots, sun dried cherries, and apricots. Served with mixed field greens, semi-soft cow's milk cheese, roasted peppers, and sweet grape tomatoes 17.95

Stephanie's Pear Purses and Pesto

Purses of pasta with stuffed with Robiola and Pecorino Romano cheeses, tossed in a pesto cream sauce with dried apricots, sweet grape tomatoes, dried pears, and crispy asparagus 15.95

Federico's Pork Braciolo

*Center cut of pork tenderloin stuffed with walnut pesto, sausage, pecorino Romano cheese and caramelized onions. Then rolled and dressed with caramelized dates, and Mozzarella cheese. Sliced and placed atop a bed of wild mushrooms, roasted tomatoes, and crispy long stem artichokes
Half Order 13.95, Full Order 18.95*

Organic Pesce del Giorno

An 8 oz center cut portion of organic "white fish". Our fish is never frozen and solution free. At Sugo, we take the quality of our seafood seriously.

Greek Style: *Served atop roasted radishes, organic spinach, caramelized parsnips, wild mushrooms, and crispy long stem artichokes. Dressed with roasted garlic aglio y olio and crunchy parsnips MKT*

Italian Style: *Served atop our Candela pasta (made in the image of the candles that you would see in Roman churches) folded into a pink crème sherry sauce with sweet grape tomatoes and organic spinach MKT*