



ANTIPASTI

OSTERIA PIZZA BREAD	10
garlic / cheese / chilli / herb	
+ TRIO OF DIPS	+6
WARM MARINATED OLIVES	10
DUCK LIVER PÂTÉ	16
fig & pear chutney, toasted bread	
ARANCINI	16
sicilian rice balls, stuffed with mozzarella, feta & parmesan	
VENISON CARPACCIO	25
raw venison short loin, grapefruit, buffalo cheese, pine nuts, pecorino	



PIZZA

MARGHERITA	26 / 30
buffalo mozzarella, pomodoro, basil	
PEPPERONI	26 / 30
spicy salami, onion	
PROSCIUTTO	26 / 30
prosciutto, mushrooms, truffle oil	
POLLO	26 / 30
chicken, bacon, spinach, ricotta	
GORGONZOLA	26 / 30
creamy blue cheese, pear, walnuts	
VEGETARIANA	26 / 30
fresh & roasted vegetables, feta & olives	

BOARDS



ANTIPASTO AFFETTATO
traditional platter of assorted cured
meats, freshly baked bread, cheeses,
pickles & other delicacies
42

ANTIPASTO DI MARE
'selection from the sea' scallops,
prawns, mussels, calamari, clams,
smoked salmon + bread
48

ANTIPASTO DELUXE
platter of cured meats, freshly baked
breads, cheeses, pickles, pork belly,
arancini,
67



GARDEN

PATATE FRITTE	11
potato fries	
PURÈ DI PATATE	11
potato mash + gravy	
VERDURE	11
seasonal vegetables	
INSALATA ARUGULA	12
rocket, pine nuts, parmesan	
INSALATA MEDITERRANEAN	14
tomato, cucumber, olives, feta	
INSALATA CAPRESE	20
buffalo mozzarella, tomato, basil, extra virgin olive oil	
INSALATA CAESAR	26
chicken breast, greens, boiled egg, bacon & caesar dressing	



PASTA

RIGATONI AMATRICIANA 27
onion, garlic, chilli, pomodoro sauce,
italian parsley

SPAGHETTI CARBONARA 28
pancetta, pecorino romano, black
pepper, egg yolk 'no cream'

SPAGHETTI GAMBERI 29
pan-fried prawns, garlic, chilli, lemon,
extra virgin olive oil. herbs

LINGUINE BOLOGNESE 29
slow cooked beef ragu "just like nonna
used to make"

LINGUINE PESCATORE 34
prawns, mussels, clams, calamari,
tomato, lemon

FETTUCCINE POLLO 27
sauté chicken breast, medley of
mushrooms, fresh herbs, crema

GNOCCHI DI CASA 33
potato gnocchi made in house, pancetta,
broad beans, peas, pecorino

RAVIOLI VERDE 24 / 35
House made pasta filled with spinach &
ricotta, served with butter & white wine
sauce



RISO

RISOTTO FUNGHI & MAIALE 17 / 28
slow cooked pork belly, medley of
mushrooms, truffle oil, parmesan

RISOTTO NERO 18 / 28
black squid ink, prawns, chorizo,
lemon, parmesan



OCEAN

GAMBA 25 / 34
pan-fried prawn cutlets, lemon, crema
sauce, aborio

CAPELANTE 27 / 36
pan-fried scallops, cauliflower purée,
chilli, bacon, peas

COZZE 25
green lipped mussels, steamed in garlic,
chilli, vino bianco, lemon

CRUDO 27
raw yellowfin tuna, orange, capers,
extra virgin olive oil

PESCE 39
market fish, delivered fresh daily



FARM

POLLO 35
chicken breast, potato puree, sauté
greens, creamy lemon thyme sauce

MAIALE 38
twice roasted pork belly, potato mash,
pickled red cabbage, hazelnuts, jus

AGNELLO 36
6 hour braised lamb shank, rosemary,
potato, carrots, gravy

FILETTO 44
250g premium angus eye fillet, potato
gratin, sauté greens, red wine jus

BISTECCA 46
450g bone-in ribeye, potato, sauté
greens, bacon & mushroom sauce