

SALUMI PLATES

Served with Warm Focaccia and Crissini

Prosciutto Crudo di Parma Mornello 20 mths (50g) – 16

Wagyu Bresaola Air-dried Wagyu Beef (50g) – 16

Cacciatore Hunters' style Italian Salami (50g) – 14

Salame Felino Pure Pork pressed Salami (50g) – 16

Hot Cacciatore Hot Hunters' style Italian Salami (50g) – 16

Capocollo Salt & Pepper cured Pork Loin (50g) – 16

Chef's Selection of Salumi e Formaggio – 20/39

INSALATE

Insalata Caprese (V, NF) – 15

Buffalo Mozzarella, Tomato, Basil & EVOO

Insalata di Rucola (V, NF) – 15

Rocket Leaves, Shaved Pears, Raspadura Cheese & Balsamic dressing

Insalata di Barbabietole (V) – 15

Burrata, Roasted Beetroot, Chard Leaves, Puffed Black Rice & Radish

Italian Cabbage & Fennel – 15

Pomegranate, Herbs & White Balsamic

Rosted Bosc Pear Salad – 15

Witlof, Hazelnuts & Shaved Cucumber

House Salad – 17

Leaves, Tomato, Avocado, Red Onion & Torn Basil

FORMAGGI

Imported Italian Cheese served with Quince & Pane Carasau

Gorgonzola Dolce cow's milk honey, toasted walnuts – 15

Parmigiano Reggiano Hard, aged cow's milk – 14

Pecorino Mild, sheep's milk – 14

Asiago Mild, cow's milk – 14

Taleggio Soft, cow's milk – 14

ANTIPASTI

Pacific Oysters – 19/38

Half Dozen or Dozen Natural with fresh Lemon

Oysters Kilpatrick – 19/38

Half Dozen or Dozen Oysters, Bacon & Worcester

Melanzane – 14

Fried Eggplant Chips with Aioli

Carpaccio – 16

Pickled Shallots, Black Pepper Cream, Pecorino

Polpette al Sugo – 16

Meatballs, Napoli & Basil

Polenta Chips – 9

Served with Grated Parmesan

Calamari Fritti – 22

Flash-fried Calamari, Squid-Ink sauce, burnt lemon

Arancini ai Funghi – 14

Mushroom Arancini with Arrabbiata Sauce

Bruschetta al Pomodoro – 12

Tomatoes, Basil, Fior di Latte

Focaccia – 16

Beetroot Hummus, EVOO



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PASTA & RISOTTO

Linguine Pescatore (NF, DF) – 36

Linguine with mussels, clams, prawns, scallops and white wine in a touch of Napoli sauce

Classic Carbonara – 25

Spaghetti, Guanciale, Free Range Egg

Tagliatelle alla Bolognese (NF) – 25

Tagliatelle with Traditional Meat Ragù

Gnocchi al Pomodoro (V, NF) – 24

Homemade Potato Gnocchi with Napoli sauce, topped with fresh Ricotta & Basil

Gigantoni al Sugo d'Agnello e Piselli (NF) – 26

Large Tube Pasta with slow-cooked Lamb Ragù & Peas

Linguine Osteria – 32

Linguine with pan-roasted Prawns, Calamari, Zucchini, Garlic, Olive Oil & Fresh Tomatoes

Lasagna – 26

Classic Wagyu Beef Lasagne with Fontina Cheese & Truffle

Tortelli all'Anatra – 29

Shredded Duck Tortelli with Spinach, Pine Nuts & Soft Herbs

Pappardelle – 36

Ribbons of Pasta, Moreton Bay Bugs, Cream, Dill, Broad Beans

Sagne Torte – 26

Pork Sausage, Fennel, Hot Chilli Sauce, Broccoli

Agnolotti – 24

Roast Pumpkin Agnolotti, Spinach, Sage, Burnt Butter Cream Sauce

Risotto Del Giorno – Ask the waiter

SECONDI

Pesce del Giorno – MP

Veal Cotoletta – 46

Rocket, Red Onion, Capers

Birchley Pork Chop 350g – 44

Warm Radicchio, Potato Salad

PIZZA

Focaccia (V) – 12

Garlic or Mix Herb Focaccia

Marinara (V) *doesn't contain any seafood* – 17

San Marzano Tomatoes, Garlic & Oregano

Margherita (V) – 19

San Marzano Tomatoes, Fior di Latte, Basil & EVOO

Gorgonzola – 22

Gorgonzola, Shaved Pear, Walnuts & Truffle Honey

Capricciosa – 23

San Marzano Tomatoes, Fior di Latte, Artichokes, Olives, Prosciutto Cotto & Mushrooms

Toscana (V) – 23

Pizza in Bianco, Fior di Latte, Mushroom, Goat's Cheese & Rocket

Salsiccia – 21

San Marzano Tomatoes, Fior di Latte, Pork Sausage, Vincotto, Pecorino, Radicchio

Salami – 23

San Marzano Tomatoes, Salami, Eggplant, Spinach, Chilli

Verde – 22

Buffalo Mozzarella, Garlic, Spinach, Broccolini, Parsley

Puttanesca – 23

San Marzano Tomatoes, Fior di Latte, Anchovies, Cherry Tomatoes, Capers, Fresh Chilli, Olives & Basil

Formaggio – 23

San Marzano Tomatoes, Buffalo Mozzarella, Pecorino, Scamorza

CONTORNI

Patate Novelle (V) – 9

Roasted Potatoes, Sea Salt, Rosemary & Garlic

Sautéed Broccolini – 9

Anchovies, Garlic, Chilli

Sprouts & Pancetta – 9

Pan-roasted Brussels Sprouts, Crispy Pancetta

Patatine, Rosemary, Lemon Pecorino (V) – 9