



## SALUMI PLATES

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

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

**Salame Fellino** – 16  
Pure Pork pressed Salami (50g)

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

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

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

## INSALATE

**Insalata Caprese (V, NF)** – 15  
Fresh Mozzarella, Tomato, Basil & EVOO

**Insalata di Rucola (V, NF)** – 15  
Rocket Leaves, Shaved Pears, Raspadura  
Cheese & Balsamic Dressing

**Insalata di Barbabietole (V)** – 15  
Fresh Mozzarella, Roasted Beetroot, Chard  
Leaves, Puffed Black Rice & Radish

## FORMAGGI

*Imported Italian Cheese served with Quince  
& Pane Carasau*

**Gorgonzola Dolce** – 15  
Cow's Milk Honey, Toasted Walnuts

**Parmigiano Reggiano** – 14  
Hard Aged Cow's Milk

**Pecorino** – 14  
Mild Sheep's Milk

**Asiago** – 14  
Mild Cow's Milk

**Taleggio** – 14  
Soft Cow's Milk

## ANTIPASTI

**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

**Bruschetta al Pomodoro** – 12  
Tomatoes, Basil, Fior di Latte

## PASTA & RISOTTO

**Gnocchi (V)** – 24  
Homemade Potato Gnocchi with Napoli  
Sauce, topped with Fior di Latte Mozzarella  
& Basil

**Gnocchi Ragu** – 26  
Pot roasted lamb shoulder, burnt onion,  
Broad bean & pan juices

**Risotto Pollo** – 25  
Arborio Rice mixed with Chicken and Forrest  
Mushrooms

**Spaghetti Carbonara** – 25  
Carbonara with guanciale cured meat, free  
range eggs, black pepper and  
Parmigiano Reggiano

**Tagliatelle Bolognese** – 25  
Tagliatelle Pasta served with our delicious  
and freshly homemade Beef  
Bolognese Sauce

**Lasagna** – 26  
Homemade Wagyu Beef Lasagna with  
Fontina Cheese and a touch of Truffle

**Zarzuela de Marsico's** – 46  
Shellfish stew, calamari, chorizo crumbs,  
Bomba rice

**Linguine Osteria** – 36  
Linguine with pan-roasted Prawns, Calamari,  
Zucchini, Garlic, Olive Oil and  
Fresh Tomatoes

**Linguine Pescatore** – 42  
Linguine with Mussels, Clams, Prawns,  
Scallops with a touch of Napoli Sauce and  
Vasse Felix Chardonnay

## PIZZA

ALL OUR PIZZA CAN BE  
DONE IN GF BASE

**Focaccia (V)** – 12  
Garlic or Mix Herb Focaccia

**Garlic Pizza (V)** – 14  
Garlic and Cheese

**Margherita (V)** – 19  
San Marzano Tomatoes, Fior Di Latte,  
Basil & EVOO

**Cauliflower (V)** – 23  
Fontina, pine nut, rocket

**Gorgonzola** – 22  
White Base, Gorgonzola, Shaved Pear,  
Walnuts and Truffle Honey

**Puttanesca** – 23  
San Marzano Tomatoes, Fior Di Latte, Ancho-  
vies, Cherry Tomatoes, Capers, Fresh Chilli,  
Olives & Basil

**Salami** – 23  
San Marzano Tomatoes, Salami, Eggplant,  
Spinach and Chilli

**Prosciutto** – 25  
San Marzano Tomatoes, Fior Di Latte,  
Prosciutto, Rocket, Pecorino

**Capricciosa** – 23  
San Marzano Tomatoes, Fior Di Latte,  
Artichokes, Olives, Ham and Mushrooms

**Roasted Eggplant** – 24  
Chorizo, blistered cherry tomato,  
goat's cheese

**Piccante** – 24  
San Marzano Tomatoes, Fior Di Latte,  
Onion, Blue Cheese, Hot Salami

**Tutto** – 28  
San Marzano Tomatoes, Fior Di Latte, Ham,  
Salame, Olives, Capsicum, Onion, Mushroom

## CONTORNI

**Sautéed Broccolini** – 9  
Anchovies, Garlic, Chilli

**Steamed Novelle Potatoes (V)** – 9  
Potatoes, sea salt, capers & olives

**Hot Chips (V)** – 9  
Citrus Salt

**Dirty Rice** – 7.5  
Spring onion, Black Eye Beans

**Dressed Leaves** – 6



## **OSTERIA 20**

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