

OSTERIA 20

We
Love
To
Share

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f @OSTERIA20EATERY
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LITTLE SOMETHING

Bowl Of Smoked Almonds (VG) – 8

Bowl Of Olives (VG) – 8

Antipasto – 38

Selection of salumi, prosciutto, marinated vegetables & regional cheese

Bruschetta (V) – 14

Tomatoes, basil, fior di latte

Grilled Prawns – 22

Bean shoot salad, Nam jin

Heirloom Carrots (GF) (VG) – 16

Roasted heirloom carrots, hommus, crispy chickpeas, paprika oil

Fish Crudo (GF) – 22

Lime, chilli, wakame salad, radish

Small Pan Of Sausages – 14

Olives & peppers

Beef Croquettes – 20

Braised brisket & tomato, chimichurri

Arancini Ai Funghi (V) – 16

Mushroom arancini

Salt & Pepper Calamari – 22 / 32 main

Asian herb salad, chilli caramel

Cauliflower Tempura (V) – 16

Labna yoghurt, smoked paprika

SIDES

Roasted Mushrooms (GF) – 9

Tarragon, verjuice, Crème fraiche

Sauteed Broccolini (GF) – 9

Anchovies, garlic, chilli

Hot Chips (V) – 9

Citrus, salt and vinegar

Grilled Pumpkin – 9

Sundried tomato, sour cream, herbs



**SCAN AND
CHECK IN NOW**

Please note there is a 10% service charge added to your bill on Sundays & 15% on public holidays

SALAD W'THINGS

Caprese (V,NF) (GF) – 18

Fresh mozzarella, tomato, basil & EVOO

Roast Beets (GF) (V) – 18

Green bean, orange & balsamic, goats cheese

Rocket Salad (V,NF) (GF) – 15

Rocket leaves, shaved pears, pecorino & balsamic dressing

Panzanella Salad – 16

Cucumber, celery, red onion, red wine vinegar dressing

ADD CHICKEN BREAST – 10

PASTA & RICE

GF PASTA AVAILABLE

Spaghetti Carbonara – 27

Carbonara with guanciale cured meat, free range eggs, black pepper and Parmigiano Reggiano

Add Prawns – 8

Add Chicken – 5

Potato Gnocchi, Pomodoro (V) – 24

Napoli Sauce, torn Mozzarella, Basil

Gnocchi Ragu – 26

Veal ragu, peas, broad beans, olive oil, pecorino

Seafood Ravioli – 34

Crab, fresh tomato, lemon, EVO

Chicken Risotto (GF) – 28

Mushroom, truffle oil, pecorino

Seafood Linguini – 44

Linguine with mussels, clams, prawns, scallops, Napoli sauce and Ashbrook chardonnay

Tagliatelle Bolognese – 25

Tagliatelle Pasta served with our freshly homemade Beef Bolognese Sauce

Lasagna – 26

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

Penne Amatriciana – 26

Napoli Sauce, Bacon, Onions, garlic, chilli, olives

SOMETHING MOOR

300g Porterhouse Steak – 48

Glazed carrots, wild mushroom jus

Crusted Lamb Rack – 46

Warm salad kipfler potato, endive, olives & capers, salsa verde

Chicken Breast – 36

Warm tomato, leek & zucchini eschabesche

Pork Cutlet – 38

Pepperonata, silverbeet croquette

F.O.D – M.P

PIZZA

ALL OUR PIZZA CAN BE BAKED ON A GF BASE

Focaccia (V) – 12

Garlic or mix herb focaccia

Garlic Pizza (V) – 14

Garlic & cheese

Margherita (V) – 22

San Marzano tomatoes, fior di latte, basil

Tartufo (V) – 28

Fior di latte, wild mushroom, French truffle, spinach

Prawn – 26

Mozzarella, fresh tomato, prawns, chilli, red onion, capers

Artichoke – 26

Mozzarella, garlic, red capsicum, artichokes, olives, chilli

Potato – 26

Mozzarella, potato, pancetta, garlic, herbs

Prosciutto – 27

San Marzano tomatoes, mozzarella, prosciutto, rocket, fior di latte

Capricciosa – 25

San Marzano tomatoes, fior di latte, artichokes, olives, ham, mushrooms

Roasted Eggplant – 26

Mozzarella, chorizo, blistered cherry tomato, goat's cheese

Piccante – 26

San Marzano tomatoes, mozzarella, onion, blue cheese, hot salami

Carne – 28

Hot Salami, San Marzano Tomatoes, Mozzarella, Capocollo, pancetta, green capsicum, tomato salsa

FOOD ALLERGY WARNING – Our food may contain or have come in contact with peanuts, tree nuts, soy, eggs, wheat, fish shellfish, or dairy products. Please speak to your server if you have any concerns.

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