

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

Heirloom Carrots (GF) (VG) – 16

Roasted heirloom carrots, hommus, crispy chickpeas, paprika oil

Small Pan Of Sausages – 14

Olives & peppers

Arancini Ai Funghi (V) – 16

Mushroom arancini

Salt & Pepper Calamari – 22 / 32 main

Asian herb salad, chilli caramel

Grilled Cauliflower (V) – 16

Labna yogurt, paprika, dhuka

SIDES

Roasted Mushrooms (GF) – 9

Tarragon, verjuice, Crème fraiche

Sauteed Broccolini (GF) – 9

Anchovies, garlic, chilli

Hot Chips (V) – 9

Citrus, salt and vinegar

Roasted Potatoes (V, GF, VG) – 9

Lemon, rosemary, garlic

Pan Roasted Brussel Sprouts – 11

Pancetta, spicy ketchup



**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, tomato, 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

MOOR FOOD

Slow Cooked Lamb Shoulder – 36

Lamb on the bone, heirloom carrots, glazed shallots, kipfler potatoes

Roast Chicken Breast – 32

Braised lentils, Italian sausage, balsamic glazed treviso

300g Porterhouse Steak au Poivre – 48

Garlic, green beans, pepper cream sauce

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

Funghi (V) – 28

Wild mushroom, mozzarella, pesto, goats cheese

Prawn – 26

San Marzano tomatoes, mozzarella, prawns, red onion, capers, chili, green olives

Vedura (VG, GF) – 24

Olive oil, garlic, seasonal vegetables, garden herbs, vegan cheese

Potato – 26

Mozzarella, potato, pancetta, garlic, herbs, harissa mayo, dried chili, pecorino

Prosciutto – 27

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

Capricciosa – 25

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

Lamb – 24

Mozzarella, lamb meatball, tahini, lemon, olive oil, watercress, dukkha

Piccante – 26

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

Chicken – 24

Chicken, crispy bacon, olive, baby gem, Gary's sauce

Gorgonzola (V) – 22

Mozzarella, gorgonzola, walnut, shaved pear, truffle honey

Salciccia – 26

Mozzarella, pork sausage, broccolini

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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