

OSTERIA

denominazione di origine controllata

ALL-DAY DINING MENU

ANTIPASTI

arancini <i>ragu sauce croquettes with pomodoro dip</i>	20	polpo e patate <i>octopus, potatoes, garlic, olive oil</i>	28
frittata patate e cipolla <i>oven-baked egg with potato & onions drizzled with extra virgin olive oil</i>	20	burrata <i>150gm burrata, rocket salad, tomatoes, parma ham</i>	30
asparagi uova e pecorino <i>grilled asparagus with boiled egg & shaved pecorino</i>	22	gamberi mediterranea <i>sautéed prawns, garlic, chilli</i>	30
polpetta al pomodoro <i>big sized beef meatball in rich tomato sauce</i>	22	beef carpaccio <i>raw beef, rocket salad, parmigiano cheese, olive oil</i>	32
bocconcini di pollo alla milanese <i>breaded chicken fillet, petite salad, lemon, parmesan</i>	24	fritto misto <i>prawns, calamari, fish, tartar sauce</i>	32
bufala frita con pesto al crema <i>buffalo mozzarella cheese golden fried with pesto cream sauce & walnut</i>	24	salumi <i>chef's choice of assorted cold cuts</i>	34
polpettine al formaggio <i>5pcs pork meatballs in creamy cheese sauce</i>	24	vongole guazzetto <i>clams cooked in pinot grigio broth drizzled with olive oil and parsley</i>	36
spinaci funghi <i>sautéed spinach with olive oil, garlic, pecorino</i>	24	calamari fritto <i>golden fried squid sprinkled with seasalt, served with tartar sauce & chimichurri sauce</i>	38
caprese di bufala <i>bufala mozzarella, tomatoes, fresh basil</i>	26	antipasto italiana <i>bufala mozzarella, pecorino, assorted vegetable with home-style seasoned mushroom & cold cuts</i>	88
calamari in umido <i>sautéed calamari, tomato sauce, olives, capers</i>	28	antipasto misti <i>burrata with mixed cold cuts (recommended for 4 pax)</i>	98

PIATTO DI FAMIGLIA

pesce al forno <i>oven baked whole sea bass & potato, herbs, salt & lemon</i>	98	grigliata mista di carne <i>ribeye, lamb chops, sausages, chicken, vegetables</i>	198
grigliata mista di pesce <i>prawn, calamari, scallops & fish fillet</i>	178	piatto di 'giapponese' wagyu <i>600gm of a5 kagoshima assorted wagyu mixed cut & grilled australian ribeye steak, salad & chimichurri</i>	298

SECONDI PIATTI

verdure alla griglia <i>assortment of grilled vegetables with olive oil & balsamico dressing — smoked salmon +\$6, prosciutto di parma +\$8</i>	32	tagliata di manzo <i>australian sirloin (200gm) grilled & sliced with arugula salad</i>	48
cotoletta di pollo <i>breaded chicken breast with salad & tartar sauce</i>	34	cod fish & scallops <i>oven seared silver cod, hokkaido scallops asparagus, parsley herb oil</i>	58
salmone alla griglia con verdure miste <i>grilled salmon, sautéed vegetables</i>	42	costolette di agnello <i>NZ grilled baby lamb rack flavoured with rosemary & grilled mixed vegetables</i>	62
branzino mediterranean <i>seared seabass fillet, lemon caper sauce</i>	48	costata di manzo "ribeye steak" <i>USDA angus ribeye (250gm) with grilled vegetables</i>	68

(pasta, risotto & lasagne) PRIMI

lasagne classica <i>baked pasta sheet with minced beef ragu & mozzarella</i>	32	pasta ai frutti di mare * <i>mixed seafood, tomato sauce</i>	38
lasagne campania <i>button mushroom, potato, mushroom, black olives, bufala & mozzarella with crema bianca</i>	34	tagliatelle calamari zafferano <i>squid, saffron, garlic, cherry tomatoes, olive oil</i>	38
melanzane alla parmigiana <i>eggplant baked with mozzarella & tomato sauce</i>	34	pasta vongole e bottarga * <i>clams, bottarga, olive oil, garlic</i>	40
—	—	tagliatelle nere al granchio <i>black pasta aglio olio with crab meat</i>	42
linguine aglio e olio <i>simple pasta with garlic, chilli flakes & extra virgin olive oil</i>	30	—	—
gnocchetti campidanesi <i>pork sausage, tomato sauce</i>	32	ravioli di spinaci <i>8pcs spinach ravioli, tomato sauce, parmigiano cheese</i>	32
pasta alla carbonara * <i>guanciale, egg yolk, parmigiano cheese</i>	32	ravioli di funghi <i>mushroom with ricotta & butter parmesan cheese glazed</i>	34
pasta vegetariano <i>market fresh vegetables (olive oil or tomato based)</i>	32	—	—
spaghetti puttanesca <i>anchovies, capers, olives, pine nuts, tomato sauce</i>	32	risotto zafferano <i>italian rice, saffron</i>	34
gnocchi quattro formaggi e noci <i>gnocchi, walnut, four cheese cream sauce</i>	34	autumn truffle risotto <i>arborio rice cooked in truffle vegetable broth, confit tomatoes, parsley, drizzled with extra virgin olive oil</i>	36
pasta ai funghi <i>sautéed mushroom, garlic, basil, pasta tagliatelle, pecorino cheese</i>	34	risotto in crema di zucca e speck <i>italian rice in pumpkin cream with speck</i>	36
tagliatelle alla gricia <i>guanciale, tagliatelle, parmesan cheese, fresh parsley</i>	34	risotto asparagi <i>italian rice, green asparagus</i>	38
fusilli pesto genovese e burratina <i>pesto, mixed vegetables, burratina</i>	36	risotto al gamberi scottati <i>arborio rice cooked in prawn broth, butterfly seared tiger prawn, sprinkled with chopped parsley</i>	40
linguine ai gamberi <i>fresh prawns, garlic, chilli, olive oil</i>	38	risotto al polpo nero <i>squid ink risotto with octopus</i>	40
		risotto nemo <i>sea urchin flavoured italian rice with prawns, sprinkled with parsley</i>	44

* choice of pasta:

fusilli

linguine

penne

gluten free

rigatoni

spaghetti

tagliatelle

capellini

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PIZZA (classic-style long fermentation 24hrs)

margherita <i>tomato, mozzarella, fresh basil</i>	28
napoletana <i>tomato, mozzarella, anchovies, capers, oregano</i>	32
ortolana <i>tomato, mozzarella, mixed vegetables</i>	32
regina <i>mozzarella, 24-month aged parmesan, fresh oregano</i>	32
tonno e cipolla <i>tomato, mozzarella, tuna, onions</i>	32
asparagi <i>tomato, mozzarella, cooked ham, egg, asparagus</i>	34
popeye <i>tomato, mozzarella, ricotta cheese, spinach</i>	36
prosciutto funghi <i>tomato, mozzarella, cooked ham, fresh mushrooms</i>	36
4 formaggi <i>mozzarella, pecorino, taleggio, gorgonzola</i>	38
bologna <i>tomato, mozzarella, gorgonzola, pistacchio, mortadella</i>	38
porchetta <i>mozzarella, cherry tomatoes, potato, pork loin, rosemary oil</i>	38
capricciosa <i>tomato, mozzarella, cooked ham, olives, mushrooms, artichokes</i>	40
diavola <i>tomato, mozzarella, spicy salami</i>	40
gorgonzola e salsiccia <i>tomato, gorgonzola, mozzarella, pork sausage</i>	40

parma rucola <i>tomato, mozzarella, parma ham, rocket salad, parmesan cheese</i>	40
special margherita <i>tomato, bufala mozzarella, fresh basil</i>	40
pinocchio <i>pistacchio cream, mozzarella, porcini, pork sausage</i>	42
salmone <i>smoked norwegian salmon, capers, cream</i>	42
leccese <i>tomato, fresh burratina, cherry tomatoes, rocket salad</i>	44
montanaro <i>tomato, mozzarella, taleggio, speck, walnut</i>	44
sarda <i>tomato, mozzarella, pecorino, mushrooms, guanciale</i>	44
smeagol <i>tapenade, mozzarella, coppa, sun-dried tomatoes * extra coppa ham +\$6</i>	44
tre fate <i>mozzarella, pecorino, porcini & button mushrooms, artichoke, fresh basil</i>	46
zucca <i>pumpkin cream, mozzarella, grana padano, pancetta, capers</i>	46
dolomiti <i>tomato sauce, mozzarella, porcini, provolone, speck</i>	48
pirata <i>tomato sauce, mozzarella, prawn, calamari</i>	50

DAPIZZA (pizza sandwich)

D.O.C (<i>davide's-own-creazione</i>) <i>rocket salad, bufala mozzarella, cherry tomatoes</i>	32
milano <i>chicken cotoletta, roma tomatoes, shredded lettuce with tartar sauce</i>	32
tuscany <i>salami, cooked ham, porchetta, parmesan cheese & rocket salad</i>	32
puglia <i>air-flown burrata from puglia, parma ham with spinach</i>	34
apulia <i>sautéed mushrooms, porcini mushroom, spinach, grana padano & cherry tomatoes</i>	36
"hamburger" <i>grilled angus beef patties, cheddar cheese, tomatoes & home-made mayonnaise</i>	36
nautilus <i>octopus, bottarga from sardinia with mixed salad</i>	38

* additional salad +\$4 / french fries +\$5 / sautéed vegetable +\$6

ZUPPE E INSALATA

insalata miste <i>mixed salad</i>	18
insalata cesare <i>romaine lettuce with anchovy & garlic dressing — tuna +\$5, smoked salmon +\$6, prosciutto di parma +\$8</i>	22
insalata greka <i>mixed salad, roasted pepper, croutons, feta cheese, yoghurt</i>	22
insalatona <i>mixed salad, olives, cherry tomatoes, boiled egg, tuna</i>	24
insalata di pollo <i>grilled chicken salad drizzled with rosemary oil & parmesan cheese</i>	26
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zuppa della nonna <i>grandma-style chicken soup with seasonal vegetables</i>	18
zuppa di funghi <i>wild mushrooms soup</i>	20
zuppa di mare <i>seafood soup</i>	22

DOLCE

gelato (2 scoops)	14	tiramisu (must try!)	18
panna cotta	16	pizza nutella <i>* additional scoop of gelato +\$4</i>	26
bittersweet lava cake	18		

BEER ON TAP



tiger

Smooth and bold with a balance of malt sweetness and subtle bitterness, finishing crisp and clean.

Alcohol by Vol.: 5.0% ABV

12 / 18
(mug) (quart)



heineken

A crisp & refreshing style of European Lager, slightly bitter finish, which makes it taste clean & crisp. This beer would taste best when served ice cold on a hot day.

Alcohol by Vol.: 5.0% ABV

14 / 20
(mug) (quart)



kirin ichiban

Kirin Ichiban is Japanese-style pilsners with a smooth, full-bodied and refreshing taste.

Alcohol by Vol.: 5.0% ABV

14 / 20
(mug) (quart)



guinness draught

Guinness Draught provides the beer a smooth, velvety mouthfeel. The very dark beer features a dense, creamy head when poured properly.

Alcohol by Vol.: 4.2% ABV

16 / 24
(mug) (quart)

BY THE GLASS & BEVERAGES

asahi beer <i>btl</i>	14	coke / coke zero / ginger ale / sprite / soda water / tonic water	8
italian red / white <i>gls</i>	18	sanpellegrino sparkling fruit <i>blood orange / clementine / grapefruit / lemon / orange / pomegranate & orange</i>	10
french red / white <i>gls</i>	20	still / sparkling water <i>750ml</i>	10
premium red / white <i>gls</i>	24	freshly squeezed juice <i>apple / carrot / grapefruit / orange / watermelon (mixed juice +\$2)</i>	12
prosecco <i>gls / btl</i>	18 / 120	milkshake <i>chocolate / strawberry / vanilla</i>	14
champagne <i>btl</i>	220		
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aperol spritz	22		
peach bellini	22		
espresso martini	26		
negroni	26		
boulevardier	28		