

STUZZICHINI

TOMATO BRUSCHETTA - 12

FLATBREAD - 16

Burnt Eggplant, Hummus, Feta, Olives

COFFIN BAY OYSTERS - 18/36 (GF)
Half Dozen or Dozen, Natural or Kilpatrick

CARPACCIO - 16

Pickled Shallot, Black Pepper Cream, Pecorino

PROSCIUTTO COTTO E PISELLI - 14

Leg Ham, Pea and Mint Croquette, Black Garlic Aioli

POLENTA CHIPS - 9

Grated Parmesan

ARANCINI AI FUNGHI - 14

Mushroom Arancini with Arrabbiata

INVOLTINI DI MELANZANE - 17

Eggplant, Basil and Mozzarella, Baked In Tomato Sugo

BURRATA - 16

Italian Cows Milk Cheese, Fresh Fig, Radish, Endive

ANTIPASTO - 19/38

San Daniele Prosciutto, Truffle Salami, Mortadella, Fresh Melon, Basil, Olive Oil, Crostini, Mozzarella

CALAMARI ALLA GRIGLIA - 22

BBQ Calamari, Fresh Chilli, Rocket, Lemon

POLPETTE - 16

Wagyu Beef Meatballs with Tomato Sugo, Scamorza

INSALATE

CAESAR - 19

Pancetta, Crouton, Soft Egg, House Caesar Dressing

ITALIAN CABBAGE & FENNEL - 16

Pomegranate, Herbs, White Balsamic Vinaigrette

ROASTED BOSCH PEAR - 15

Witlof, Hazelnuts, Shaved Cucumber

HOUSE SALAD - 17

Leaves, Tomato, Avocado, Red Onion, Torn Basil

 @OSTERIAZOEATERY

 @OSTERIATWENTY

MONDAY: PASTA NIGHT - \$19.5

WEDNESDAY: PIZZA NIGHT - \$14

HAPPY HOUR EVERY DAY 4-6 PM

SECONDI

FROM THE KITCHEN

*Sharing dishes from the kitchen
See specials board*

BISTECCA DI MANZO AL PEPE - 38

Pan-fried Steak, Cream, Cognac, Peppercorn, Fries, Dressed Leaves

FILETTO DI SCOTCH - 46 (GF)

300g Char Grilled Scotch Fillet, Salsa Verde, Polenta Chips

ROAST CHICKEN BREAST - 32

Cacciatore, Sausage, Pangrattato

ROAST VEGETABLE LASAGNE - 28

Red Capsicum Coulis

PESCE DEL GIORNO - MP

Fresh Market Fish of the Day

PASTA

SPAGHETTI CARBONARA - 25

Free Range Egg Yolk, Guanciale, Reggiano

PAPPARDELLE AL GRANCHIO - 34

Ribbons of Pasta, Crab, Broadbean, Cream, Dill, Caviar

CHICKEN LINGUINI TETRAZZINI - 29

Peas, Mushroom, Tomato, Cream, Bread Crumbs

ROAST PUMPKIN AGNOLOTTI - 24

Spinach, Sage, Burnt Butter Sauce

GNOCCHI SORRENTINA - 26

Napoli Sauce, Baked with Mozzarella, Basil

RISOTTO DI POLLO - 29 (GF)

Chicken, Autumn Mushrooms, Parmesan, Truffle Oil

LINGUINI OSTERIA - 32

Pan Roasted Prawns, Calamari, Zucchini, Garlic, Olive Oil, Fresh Tomato

SPAGHETTINI PESCATORE - 36

Prawns, Clams, Calamari, Spring Bay Mussels, Scallops, Garlic, Fresh Chilli, White Wine, Sun Dried Tomatoes

GIPPSLAND LAMB RIGATONI - 26

24 Hour Braised Lamb Shoulder, Tomato Sugo, Basil, Pecorino

WAGYU BEEF LASAGNA - 26

Classic Beef Lasagna Done Our Way with Fontina Cheese, Truffle

SPAGHETTI BOLOGNESE - 25

Bolognese Sauce, Pecorino

PIZZA

MARGHERITA - 19

San Marzano Tomatoes, Fior di Latte, Basil

PROSCIUTTO - 23

San Marzano Tomatoes, San Daniele Prosciutto, Mozzarella, Black Garlic, Rocket, Buffalo Cheese

SALAMI - 23

San Marzano Tomatoes, Salami, Eggplant, Spinach, Chilli

SALSICCIA - 21

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

GORGONZOLA - 22

Gorgonzola, Pear, Walnut, Truffle Honey

PUTTANESCA - 23

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

GAMBERI - 26

Prawn, Shaved Zucchini, Olive, Rocket, Wasabi, Hot Chillies, Lemon

CAPRICCIOSA - 23

San Marzano Tomatoes, Mozzarella, Olives, Ham, Fresh Basil, Artichokes, Mushrooms

FORMAGGIO - 23

San Marzano Tomatoes, Bufala, Pecorino, Scamorza

Gluten Free Pizza Available - 2

CONTORNI

PATATINE - 9

Italian Fries with Lemon, Rosemary, Pecorino

SPROUTS & PANCETTA - 9

Pan Roasted Brussel Sprouts, Crispy Pancetta

SAUTEED BROCCOLINI - 9

Anchovies, Garlic, Chilli

FUNGHI - 8

Grilled Field Mushrooms, Scamorza

ROASTED POTATOES - 9

Garlic, Rosemary

BAMBINI

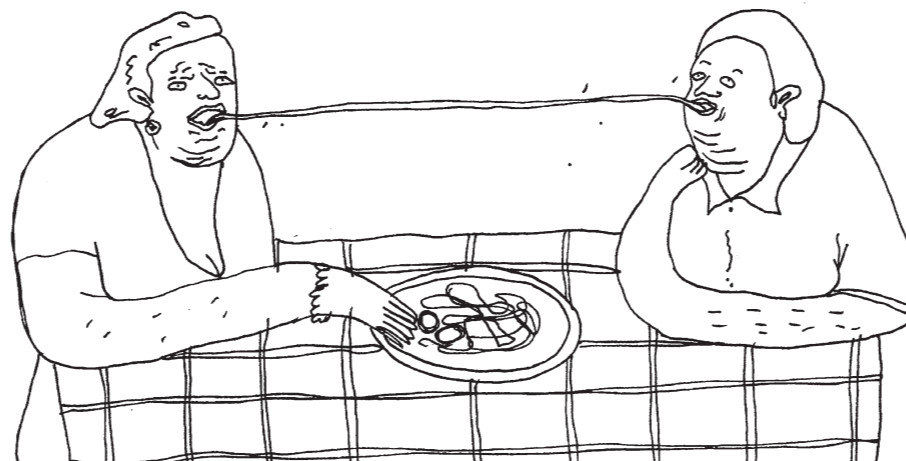
STEAK + CHIPS - 14

CHIPS - 9

SPAGHETTI & MEATBALLS - 14

GNOCCHI NAPOLI - 12

MARGHERITA PIZZA - 12



US

"WE ARE FAMILY, OUR PHILOSOPHY IS THE PASSION,
SIMPLICITY, AND HONESTY OF ALL FOOD ITALIAN."

