



# OSTERIA

## BE ITALIAN

### Menu

# MENU

## APERITIVI

- Chilled tomato soup, parsley, olive salsa (ve)
- Cured mackerel, chicory, apple and dill cream
- Burrata Pugliese, heirloom tomato, aceto balsamico, basil (v)

## PASTA

- Potato gnocchi, purple basil pesto, toasted pine nuts (veo) (sml, lrg)
- Tortellini Italian sausage, nduja, tomato and basil ragu (sml/lrg)
- Pea and mint risotto (veo) (sml, lrg)

## SECONDI

- Shaved fennel, apple, radicchio, grapefruit salad, anchovy vinaigrette (veo)
- Pan-fried fillet of salmon, crushed new potatoes, fennel, spinach cream
- Seared chicken breast, fregola, roasted artichoke, jus
- Braised Jacob's beef ladder, soft polenta, broccoli, jus

## CONTORNI

- Mixed leaf salad (ve)
- Rosemary and Parmesan potatoes (veo)
- Mangetout, garlic butter (veo)
- Tomato, red onion salad (ve)

## DOLCI

- Italian meringue, strawberry compote, mint (v)
- Apricot and almond frangipane tart, vanilla gelato (v)
- Chocolate and orange marquise, mascarpone (v)
- Italian cheese selection, chutney, pane carasau (v)
- Selection of gelato and sorbetto (veo)

**1 COURSE 19.00 | 2 COURSES 25.00 | 3 COURSES 29.00**

V = Vegetarian | VE = Vegan | VEO = Vegan option

sml/lrg = available as a starter or main course portion

Foods described within this menu may contain nuts and other allergens.  
Please inform us of any allergies or dietary requirements.

All prices are inclusive of VAT at a prevailing rate.  
A discretionary 12.5% service charge will be added to the final bill.