

## SIGNATURE COCKTAILS

#### **VERDE GIN SOUR 19**

House gin, lime juice, sugar syrup, infused basil, aquafaba

#### **CITRIC PASSIONE 21**

Cazadores reposado, pomegranate liqueur, ruby red juice, passionfruit pulp

#### Il PADRINO SMOKY 22

Jack Daniel's bourbon, amaretto disaronno, frangelico, smoked infusion

### VARIANTI DI SPRITZ

#### **APEROL SPRITZ 18**

Aperol aperitivo, prosecco, soda water

#### **CAMPARI SPRITZ 18**

Campari liquor, prosecco, soda water

#### ST. GERMAIN SPRITZ 19

St Germain elderflower liquor, prosecco, soda water

#### SPICY CAPPELLETTI SPRITZ 19

Cappelletti liquor, chilli pepper syrup, prosecco, soda water

#### LIMONCELLO SPRITZ 19

Campari liquor, prosecco, soda water

#### HERBAL CITRUS SPRITZ 20

Grapefruit liquor, pear juice, elderflower liquor, prosseco, soda water

### IL CLASSICO DEL GIORNO

ESPRESSO MARTINI 20 ~ AMARETTO SOUR 20 ~ MANHATTAN 20 WHISKEY SOUR 20 ~ OLD FASHIONED 21 ~ NEGRONI SMOKED 22



OSTERIAVERDE



Alfresco dining, fresh air, and food your Nonna used to cook. Our menu brings the heart of Italy to your table with rustic, homestyle dishes made from seasonal produce — best shared under the open sky, just like back home.

#### **OLIVES & SOURDOUGH \$8**

#### ARANCINI \$12

truffle and porcini mushroom

#### **BRUSCHETTA \$12**

with lamb sausage, caramelised onion & cheese

#### FOCACCIA \$12

with dipping tonnato sauce & sliced veal

#### **PARMIGIANA \$18**

fried eggplant parmigiana, pecorino cheese & tomato

#### **FOCACCIA SANDWICH \$18**

with mortadella, stracciatella & pistacchio

#### **CAULIFLOWER ZUPPA \$18**

with chickpeas, breadcrumbs & parsley

#### **POTATO GNOCCHI \$28**

with ragu, chilli & rosemary

#### **TORTELLINI \$29**

in parmigiano fondue

#### **SPAGHETTI \$29**

with garlic, chilli lemon zest & cherry tomatoes

#### LASAGNA \$32

layers of handmade pasta, slow-cooked beef ragù, creamy béchamel, and parmigiano reggiano

#### **PORK MILANES \$35**

with baked potatoes & lemon mayo

#### BEEF STEW \$35

with mashed potatoes

#### **CATCH OF THE DAY \$36**

with acqua pazza & zuppetta

#### **LAMB \$38**

braised in red wine & herbs served over soft polenta

#### **CALAMARI & PRAWN ZUPPA \$39**

prawn bisque & vanilla, served with crispy bread

#### TIRAMISU \$12

Our signature tiramisu with coffee, mascarpone, cocoa

#### CRÈME BRŬLÉE \$12

rich vanilla custard topped with a layer of hard caramelised sugar

#### **CHOCOLATE BROWNIE \$12**

with ruby ice cream

A 10% service charge applies to groups of 8+.
Surcharges: 10% on Sundays, 15% on Public Holidays.
Our kitchen handles nuts, shellfish & gluten. We aim to meet dietary needs, but allergen-free meals can't be guaranteed.



OSTERIAVERDE

# LISTA DEI VINI

# VINO FRIZZANTE

VAL D'OCA PROSSECO Extra dry Prosseco / Veneto-Treviso	125ml \$15	DIL
LA BOIDINA MOSCATO D'ASTI  Sweet yet balanced by vibrant acidity, showcasing flavours of stone fruits & honey / Piedmont Region	\$16	\$80

# VINO ROSE & BIANCO

	150m	l 250m	l BTL
2024 VELADORA "JASMINE" CHARDONNAY Citrusy, creamy & tropical / Hunter Valley AUS	\$12	\$18	\$52
2024 VELADORA "AMBER" RIESLING Notes of apple, lemon and jasmine / Clare Valley, AUS	\$12	\$18	\$52
2021 LUNGAROTTI VERMENTINO Fresh and aromatic with citrus & floral notes / Umbria Region	\$13	\$21	\$65
2023 CESARI PINOT GRIGIO Light-bodied wine offers vibrant aromas of green apple, pear & citrus, with a clean palate / Veneto Region	\$16	\$26	\$75
2022 MASCIARELLI CERASUOLO ROSÉ 100% Montepulciano d'Abruzzo – dry, savoury rosé / Abruzzo Region	\$16	\$26	\$78
2022 LAVA FALANGHINA Medium-bodied, well balanced and fruit-driven / Campania Region	\$16	\$26	\$78
2023 VETTE SAUVIGNON BLANC Crisp and mineral with zesty acidity / Trentino-Alto Adige Region			\$88
2022 VELENOSI PECORINO  Light-bodied, rounded and refreshing / Marche Region			\$90

# VINO ROSSO

	150m	l 250m	nl BTL
2024 VELADORA PINOT NOIR Rich red berries, smooth tannins / Adelaide Hills, AUS		\$18	- 1
2021 LUNGAROTTI SANGIOVESE  Medium-bodied and youthful with soft oak and red fruit / Umbria Region	\$14	\$23	\$60
<b>2021 CELLARO MERLOT</b> Full-bodied, deep ruby with blackberry and plum notes / Southern Italy	\$15	\$25	\$65
2023 ROSSO DI MONTEPULCIANO Elegant and structured, fine tannins with a dry finish / Tuscany Region	\$15	\$25	\$70
2022 MESSAPI NEGROAMARO  Medium-bodied with spicy dark fruit and purple hues / Puglia Region	\$16	\$26	\$70
2023 INFINITUM PRIMITIVO Full-bodied with dark fruit, chocolate and tobacco notes / Puglia Region	\$16	\$26	\$75
2018 DE FAZIO SHIRAZ Rich and full-bodied Barossa Shiraz with depth and spice / Barossa Valley, AUS			\$75
2019 BOLONERO CASTEL DEL MONTE Soft, smooth and dark-fruited red blend / Puglia Region			\$75
2021 CAUDIUM AGLIANICO Bold and full-bodied with firm tannins and earthy character / Campania Region			\$75
2023 CEMBRA PINOT NERO Delicate ruby hue with fine aromas of red berries and spice / Trentino Region	\$16	\$26	\$80
2020 NATUZZI CHIANTI CLASSICO Dry and fresh, full-bodied with prominent tannins / Tuscany Region			\$85
2018 TORRE DE FALCO NERO DI TROIA Bright ruby red with smooth tannins and floral lift / Puglia Region			\$85
2019 APOLLONIO PRIMITIVO DE MANDURIA Well-structured with balanced tannins and rich dark fruit / Puglia Region			\$90
2021 PEREZ CRUZ CARMENERE Elegant and complex with black fruit and supple tannins / Maipo Valley, Chile			\$98
2024 LUIGI BOSCA MALBEC Full-bodied with rich tannins and a long, persistent finish / Mendoza, Argentina			\$100
2022 TORBRECK "THE STEADING" GSM Grenache, Shiraz and Mataro blend – full and complex / Barossa Valley, AUS			\$120

### BEERS

#### **BIRRA PORETTI 11**

330ml | Varese Northern Italy Lager Beer

#### LITTLE CREATURES 11

330ml | Western Australia Pale Ale

#### BIRRA FLEA IPA 14

330ml | Federico II Extra IPA, Italy

#### **BIRRA FLEA JOLANDA 14**

330ml | Black IPA, Italy

#### PERONI GRAN RISERVA ROSSA 16

330ml | Vigevano Italy Bock Beer

# **DIGESTIVO**

LIMONCELLO 11 ~ SAMBUCA 11 AMARO MONTENEGRO 12 ~ AMARETTO DISARONNO 12 AMARO AVERNA 13 ~ AMARO FRATELLI RAMAZZOTTI 14 SAN LEONARDO GRAPPA STRAVECCHIA 20

## **MOCKTAILS**

#### FRIZZANTE POMPELMO

Grape juice, Lime Juice, Lemonade, Gold Sugar Rim

#### MOJITO ALL'ANANAS

Pineapple Juice, Muddled mint and Lime, Ginger Ale Top up

### SOFT DRINKS

COKE, COKE NO SUGAR OR LEMONADE 6
LEMON LIME BITTERS 7~ ARANCIATA ROSSA 9 ~ CHINNOTTO 9
ITALIAN LIMONATA 9 ~ ACQUA PANNA 10
SAN PELLEGRINO SPARKLING WATER 10



# BEVERAGE LIST