

Puttanesca

OSTERIA

SPUNTINI

Ostrica 6.5ea
Oyster, Red Wine Vinegar, Shallot

Olive Marinate 15
Mt Zero Olives, Garlic, Rosemary

Tuscan Focaccia 14
Red Grapes Focaccia, Whipped Feta & Goat Cheese

Crocchette di Mortadella 16
Mortadella Crocchette, Ricotta, Salsa Verde

Arancini 16
Eggplant & Smoked Mayonnaise

ANTIPASTI

Tagliere di Salumi 31/42
Salumi, Giardiniera, Rosemary Pizzetta

Crudo 32
Cured Kingfish, Pickled Fennel, Ruby Grapefruit & Red radish

Impepata di Cozze 32
Mussels, White Wine, Garlic, Parsley

Vitello Tonnato 28
Veal, Tuna, Capers, Lemon

Calamari Fritti 30
Fried Calamari, Lemon, Zucchini

PASTA

Mamma's Lasagna 32
Bolognese, Bechamel

Fettuccine al Ragù Bolognese 29
Bolognese, Parmigiano

Gnocchi ai Porcini 32
Porcini Mushroom, Salted Ricotta

Spaghetti alla Puttanesca 29
Tomato, Olives, Anchovy, Capers

Caserecce ai Broccoli 25
Broccoli, Chilli, Garlic, Parsley, Pangrattato

Spaghetti con Gamberi 35
Prawn, Chilli, Capers, Tomato, Garlic

KIDS MENU

For the little ones under 9yo

CASERECCHE OR SPAGHETTI
Al Pomodoro 12 / In Bianco 12
PIZZA 12
COTOLETTA 12



MAMMA'S SHARING MENU \$85 PP

PIZZA

48 HOUR FERMENTED DOUGH

ROSSA

Margherita 25
Fior di Latte, Basil, Tomato Sugo

Diavola 29
Salame, Chilli, Olive, Nduja, Rosemary

Puttanesca 28
Olives, Anchovy, Capers, Mozzarella di Bufala

Capricciosa 28
Mushroom, Olive, Artichoke, Prosciutto Cotto

La Regina dei Gamberi 32
Prawns, Zucchini, Ricotta Salata & Thyme

BIANCA

Salsiccia 28
Sausage, Fior di Latte, Friarielli

Truffle 31
Fior di Latte, Pecorino, Truffle Paste, Mushrooms

Prosciutto Crudo 34
Fior di Latte, Prosciutto, Gorgonzola

Guanciale 29
Cured Pork Jowl, Potato, Rosemary

PUB CLASSICI

Classic Beef Burger 29
Wagyu Beef, Lettuce, Tomato, American Mustard, Served with Chips

Fish and Chips 33
FOD beer battered, Misticanza Salad, Tartar, Served with Chips

Chicken Parma 34
Crumbed Chicken with Napoli & Mozzarella, Served with Chips & Slaw

SECONDI

Melanzane Parmigiana 29
Layered Eggplant, Mozzarella, Tomato, Basil

Pesce Spada 38
Swordfish, Potatoes, Tomatoes, Salsa Verde, Olives

Pesce del Giorno MP
Fish of the day

Goulburn Valley Black Angus Scotch Fillet 58
Served with Chips & Pepper Sauce

Slow Cooked Lamb Shoulder (Half) 44
Celeriac Purée, Dutch Carrots & Salsa Verde

POLPETTE

Mamma's Beef Meatballs,
Parsley, Garlic, Parmigiano, Tomato 24
WITH
Spaghetti +5 / Polenta +5

CONTORNI

Patate Fritte 13
Chips, Rosemary Salt

Verdure Grigliate 16
Eggplant, Capsicum, Zucchini, Parsley, Garlic

Greens of the Season 17
Broccolini, Spinach, Nduja Pangrattato

Misticanza 15
Mixed leaves, Radish, shallot vinaigrette

Panzanella Salad 17
Heirloom Tomatoes, Crostini, Shallots, Radish, Red Wine Vinaigrette.



We can cater to most special dietary requirements or allergies, please advise waitstaff. Due to the potential of trace allergens, we are unable to guarantee completely allergy-free dining. Menus are subject to seasonal change and a 15% public holiday and Sunday surcharge applies. All credit card transactions incur a 1% processing fee.

M E N U



O S T E R I A