

## A LA CARTE

<b>PANE</b> Wholemeal organic bread, Rio Vista extra virgin olive oil <b>DF, V</b>	8
<b>PARMIGIANO E OLIVE</b> 24 month aged Parmigiano-Reggiano, rosemary and garlic marinated Italian olives <b>GF, V</b>	16
<b>PEPERONCINI RIPIENI</b> Hand stuffed peppers with tuna <b>GF, DF</b>	14
<b>MONDEGHINI</b> Milanese meatballs	16
<b>FAVE E CICORIA</b> Fava bean purée, Pugliese-style chicory ripassata, Tuscan pecorino, Calabrian chilli <b>GF, V</b>	20
<b>CRUDO</b> Hiramasa kingfish <i>crudo</i> , cucumber <i>gazpacho</i> , fresh pomegranate, chives <b>GF</b>	29
<b>BACCALA MANTECATO</b> Venetian-style, whipped Aquana Murray cod, polenta chips	24
<b>CULACCIA DI BUSSETO</b> Aged premium Parma prosciutto <b>GF, DF</b>	28
<b>WAGYU TONNATO</b> Slow cooked then chilled, thinly sliced Blackmore wagyu, tuna mayonnaise, pine nuts, capers <b>GF, DF</b>	28
<b>BURRATA</b> Vannella burrata, lightly oven roasted mixed grapes, Vin Santo, almond <b>GF</b>	28
<b>ORECCHIETTE ALLE CIME DI RAPA</b> Orecchiette, turnip tops, anchovies, straciatella	38
<b>LINGUINE CON CICALI DI MARE</b> Home-made egg linguine, charcoal-grilled Moreton Bay bug, preserved Amalfi lemon sauce	45
<b>BUSIATE CON RAGU D'ANATRA</b> Busiate, traditional Venetian duck ragù, tomato, Pecorino Romano	36
<b>SPAGHETTI CHITARRA CON PALLOTTINE</b> Home-made egg spaghetti with tiny meatballs, traditional Abruzzese meatball sugo, Pecorino Romano	37
<b>PARMIGIANA DI MELANZANE</b> Layered eggplant, tomato, basil, mozzarella <b>GF, V</b>	36
<b>PESCE DEL GIORNO</b> Fish fillet of the day, tomato <i>pizzaiola</i> sauce, Pantelleria capers, oregano <b>GF</b>	48
<b>SCALOPPINE AI FUNGHI</b> Veal sirloin <i>scaloppine</i> , mixed local mushrooms, porcini mushroom sauce <b>GF</b>	42
<b>BISTECCA DEL GIORNO</b> Steak of the day, rosemary oil ( <i>limited portions available</i> ) <b>GF</b>	130
<b>RUCOLA</b> Rocket, Parmigiano-Reggiano, balsamic dressing <b>GF, V</b>	16
<b>INSALATA DI BARBABIETOLE</b> Beetroot, whipped goat curd, toasted walnuts, mint oil, honey mustard dressing, chiffonade mint <b>GF</b>	16
<b>PATATINE FRITTE</b> Shoestring skin-on fries with truffle pecorino <b>GF, V</b>	16

Postino Osteria is inspired by those small traditional osterias that exist all over Italy, and only the locals know about. Relax and enjoy!  
Eat with your hands & share with your friends!  
A great local osteria is a home away from home. Benvenuto e buon appetito!

## POSTINO SHARING MENU

*Recommended by the Chefs*

Wholemeal organic bread, Rio Vista extra virgin olive oil

Slow cooked then chilled, thinly sliced Blackmore wagyu, tuna mayonnaise, pine nuts, capers

Hiramasa kingfish crudo, cucumber *gazpacho*, fresh pomegranate, chives

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Home-made egg linguine, charcoal-grilled Moreton Bay bug, preserved Amalfi lemon sauce

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Veal sirloin *scaloppine*, mixed local mushrooms, porcini mushroom sauce  
*Served with rocket salad*

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Pistacchio tiramisù

89PP

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*Grazie e buon appetito!*

*Chef Alessandro Pavoni's Favourite Dishes*

*Gluten free pasta is available upon request. Vegetarian and vegan sharing menu available.*

*A surcharge of 10% applies on Sundays. A surcharge of 15% applies on public holidays.*

*A credit card processing fee applies to all transactions. Thank you for your understanding.*

## DOLCI

<b>PISTACCHIO TIRAMISÙ</b> Mascarpone, Bronte pistachio, coffee, savoiardi biscuits	22
<b>BABÀ NAPOLETANO</b> Rum babà, whipped pastry cream, Amarena cherries, Amarena cherry syrup	19
<b>TORTA CAPRESE</b> Flourless chocolate cake, almond & hazelnut meal, buffalo ricotta foam, buffalo yoghurt	19
<b>FORMAGGI</b> Selection of three Italian cheeses served with condiments and crackers	32

## AFTER DINNER COCKTAILS

<b>ESPRESSO MARTINI</b> Vodka, espresso, coffee liqueur	22
<b>AMARETTO SOUR</b> Amaretto Disaronno, citrus, sugar, egg white	22

## VINI DOLCI

2023	Vietti 'La Cascinetta' Moscato d'Asti, Piemonte - 375ml	18	69
2018	Ornella Molon 'Bianco Ornella' Verduzzo, Sauvignon, Traminer, Veneto - 500ml	32	160
2018	Ramos Pinto Late Bottles Vintage Port, Portugal – 750ml	21	165

## DIGESTIVI

Il Vecchio Amaro del Capo - Limbadi, Calabria	16
Cappelletti Amaro Trentino - Trento, Trentino	13
Cappelletti Sfumato - Trento, Trentino	14
Montenegro - Bologna, Emilia-Romagna	14
Averna - Caltanissetta, Sicilia	14
Colazingari Amaro Laziale - Alatri, Lazio	14
Amaro Nonino - Udine, Friuli	17
Fernet Branca - Milano, Lombardia	16
Domenis 1898 Grappa Storica Nera Bio – Friuli	26
Domenis 1898 Grappa Secolo Riserva Millesimata – Friuli	38

## CAFFÈ E TÉ

<b>Illy Coffee</b> (Soy, Almond, Oat, Decaf +1)	5.5
<b>Caffè Corretto</b> Espresso with a dash of Grappa OR Sambuca OR Amaretto	11
<b>Té - 'Specialty Tea' by Tea Journeys</b>	
English Breakfast, Earl Grey, Chamomile, Peppermint, Lemongrass Ginger, Green	5.5

