A LA CARTE

PANE Wholemeal organic bread, Rio Vista extra virgin olive oil [DF, V] 8

PARMIGIANO E OLIVE 24-month aged Parmigiano-Reggiano, rosemary and garlic marinated Italian olives [GF, V] 16

GAMBERI IN SALSA AURORA Sourdough crostini, poached prawns (I), aurora sauce, baby gem lettuce [DF] 19

MONDEGHINI Milanese meatballs 16

SALAME FELINO Plate of salame felino, pickles, Sardinian flatbread 18

FAVE E CICORIA Fava bean purée, Pugliese-style chicory ripassata, Tuscan pecorino, chilli [GF, V] 20

CRUDO DI TONNO ALLA MARINARA Tuna (A) *crudo*, fresh tomato, Pantelleria capers, oregano 29

POLPO ALLA LUCIANA Slow-braised octopus (A), tomato, garlic, turnip tops, chilli, parsley 32

CARPACCIO CIPRIANI Stone Axe Wagyu carpaccio, Cipriani sauce, rocket, Parmigiano Reggiano 29

VITELLO TONNATO Slow cooked, thinly sliced veal, tuna mayonnaise, pine nuts, capers [GF, DF] 28

MOZZARELLA ALLA CATALANA Buffalo Mozzarella, pickled onion, celery, yellow cherry tomato 29

TAGLIATELLE AI FUNGHI PORCINI Egg tagliatelle, porcini & seasonal mushrooms, truffle pecorino, parsley [V] 35

PASTA MISTA ALLO SCOGLIO Mixed pasta shapes, King prawns (A), Kinkawooka mussels (A), calamari (I) cooked in tomato and garlic sugo 45

MEZZE MANICHE AL CINGHIALE Wild boar ragù slow cooked in red wine, Tuscan pecorino, parsley 37

SPAGHETTI CHITARRA CON PALLOTTINE Egg spaghetti with tiny meatballs, traditional Abruzzese meatball sugo, Pecorino Romano 37

PARMIGIANA DI MELANZANE Layered eggplant, tomato, basil, mozzarella [GF, V] 36

PESCE Grilled butterflied pink snapper (A), lemon dressing, pistachio gremolata, chilli 40

SALTIMBOCCA Veal sirloin, prosciutto, sage, white wine sauce [GF] 45

ANATRA ALLA VALDOSTANA Duck Maryland stuffed with prosciutto and *fontina*, served with cacciatora sauce and roasted silverbeet 44

BISTECCA DEL GIORNO Steak of the day, rosemary oil *(limited portions available)* [GF] MP

RUCOLA Rocket, Parmigiano-Reggiano, balsamic dressing [GF, V] 16

CAVOLFIORE Grilled cauliflower florets, honey mustard dressing, walnuts, salted ricotta [GF, V] 18

PATATINE FRITTE Shoestring skin-on fries with truffle pecorino [GF, V] 16

POSTINO SHARING MENU

Recommended by the Chefs

PANE
Wholemeal organic bread, Rio Vista extra virgin olive oil

VITELLO TONNATO
Slow cooked, thinly sliced veal, tuna mayonnaise, pine nuts, capers

CRUDO DI TONNO ALLA MARINARA
Tuna (A) *crudo*, fresh tomato, Pantelleria capers, oregano
.....

TAGLIATELLE AI FUNGHI PORCINI
Egg tagliatelle, porcini & seasonal mushrooms, truffle pecorino, parsley

SALTIMBOCCA
Veal sirloin, prosciutto, sage, white wine sauce
Served with rocket, Parmigiano-Reggiano, balsamic dressing
.....

PISTACCHIO TIRAMISÙ
Mascarpone, Bronte pistacchio, coffee, savoiardi biscuits

89PP

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.

Chef Alessandro Pavoni's Favourite Dishes

Seafood origins: (A) Australia, (I) Import, (M) Mixed

Gluten free pasta is available upon request. We cannot guarantee allergen-free dishes. Vegetarian and vegan sharing menu available. 10% Weekend Surcharge | 15% Public Holiday Surcharge. A credit card processing fee applies to all transactions. Thank you for your understanding.

LIKE US? POST US! #POSTINOOSTERIA @POSTINO.OSTERIA

Grazie e buon appetito!

DOLCI

PISTACCHIO TIRAMISÙ Mascarpone, Bronte pistacchio, coffee, savoiardi biscuits 22

ZUPPA INGLESE Vanilla and chocolate custard, Alchermes sponge cake, dark chocolate chips, orange 19

SEMIFREDDO YOGHURT E AMARENE Yoghurt semifreddo, sour cherry, Piedmont hazelnut, almond 18

AFFOGATO Scoop of vanilla gelato with espresso 11
Add your choice of liquor +$9

FORMAGGI Selection of three Italian cheeses served with condiments and crackers 32

AFTER DINNER COCKTAILS

CHOCOLATE NEGRONI Cacao washed Appleton Signature Rum, Campari, Antica Formula, Creme de Cacao, chocolate bitters 25

ESPRESSO MARTINI Skyy Vodka, Tia Maria, espresso 22

AMARETTO SOUR Amaretto Disaronno, citrus, sugar, egg white 22

VINI DOLCI

2023	Elio Perrone 'Sourgal' Moscato d'asti, Piemonte – 500 ml	19	69
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

Fernet Branca - Milano, Lombardia 16

Domenis 1898 Grappa Storica Nera Bio – Friuli 26

Domenis 1898 Grappa Secolo Riserva Millesimata – Friuli 38

CAFFÉ E TÉ

Illy Coffee (Soy, Almond, Oat, Decaf +1) 5.5

Caffè Corretto Espresso with a dash or Grappa OR Sambuca OR Amaretto 11

Té - *'Specialty Tea' by Tea Journeys*

English Breakfast, Earl Grey, Chamomile, Peppermint, Lemongrass Ginger, Green 5.5