


## PICK YOUR OWN POSTINO EXPERIENCE 79pp

**PANE** Wholemeal organic bread, Rio Vista extra virgin olive oil

### ENTRÉE – CHOOSE TWO

**MONDEGHINI** Milanese meatballs 

**GAMBERI IN SALSA AURORA** Sourdough crostini, poached prawns, aurora sauce, baby gem lettuce 

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

**POLPO ALLA LUCIANA** Slow-Braised Octopus, tomato, garlic, turnip tops, chilli, parsley


**FAVE E CICORIA** Fava bean purée, Pugliese-style chicory ripassata, Tuscan pecorino, chilli 

**MOZZARELLA E CARCIOFI** Vannella Buffalo mozzarella, grilled globe artichoke, Amalfi lemon crumble, mint

### PASTA – CHOOSE ONE

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

**CAVATELLI SPANNER CRAB** Cavatelli, spanner crab, garlic, Rio Vista lemon oil, dill, chervil

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

### MAIN – CHOOSE ONE

**PARMIGIANA DI MELANZANE** Layered eggplant, tomato, basil, mozzarella

**PESCE** Grilled butterflied pink snapper, lemon dressing, pistachio gremolata, chilli

**SALTIMBOCCA** Veal sirloin, prosciutto, sage, white wine sauce 

**BISTECCA DEL GIORNO** Steak of the day, rosemary oil 15pp

### SIDE – CHOOSE ONE

**RUCOLA** Rocket, Parmigiano-Reggiano, balsamic dressing

**CAVOLFIORE** Grilled cauliflower florets, honey mustard dressing, walnuts, salted ricotta


**PATATINE FRITTE** Shoestring skin-on fries with truffle pecorino

## POSTINO SHARING MENU 89pp

### 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 *crudo*, fresh tomato, Pantelleria capers, oregano

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### 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 


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### PISTACCHIO TIRAMISÙ

Mascarpone, Bronte pistachio, coffee, savoiardi biscuits

*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* 

*Gluten free pasta is available upon request. We cannot guarantee allergen-free dishes.*

*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.*

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*Grazie e buon appetito!*