

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) <i>crudo</i> , fresh tomato, Pantelleria capers, oregano	29
POLPO ALLA LUCIANA Slow-braised octopus (A), tomato, garlic, turnip tops, chilli, parsley	32
2GR WAGYU BRESAOLA Parmigiano-Reggiano, Cipriani sauce, rocket, Sardinian flatbread	28
VITELLO TONNATO Slow cooked, thinly sliced veal, tuna mayonnaise, pine nuts, capers ^{GF, DF} 	28
MOZZARELLA Buffalo mozzarella, crunchy puntarelle salad, anchovy dressing	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 <i>fontina</i> , served with cacciatora sauce and roasted silverbeet	44
BISTECCA DEL GIORNO Steak of the day, rosemary oil (<i>limited portions available</i>) ^{GF}	MP
RUCOLA Rocket, Parmigiano-Reggiano, balsamic dressing ^{GF, V}	16
CAVOLFIORRE 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

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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 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.

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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 of Grappa OR Sambuca OR Amaretto	11
Té - 'Specialty Tea' by Tea Journeys	
English Breakfast, Earl Grey, Chamomile, Peppermint, Lemongrass Ginger, Green	5.5