

DOLCI

PISTACCHIO TIRAMISÙ Mascarpone, Bronte pistachio, coffee, savoiardi biscuits	22
BABÀ NAPOLETANO Rum babà, whipped pastry cream, Amarena cherries, Amarena cherry syrup	19
MILLEFOGLIE Layered puff pastry, Italian vanilla custard, mixed berries	22
FORMAGGI Selection of three Italian cheeses served with condiments and crackers	32

AFTER DINNER COCKTAILS

Espresso Martini Vodka, espresso, coffee liqueur	22
Amaretto Sour 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
NV	Giuseppe Campagnola 'Il Fortificato' Rondinella, Corvinone, Corvina, Veneto - Fortified	22	158

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

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



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
PEPERONCINI RIPIENI Hand stuffed peppers with tuna GF, DF	14
MONDEGHINI Milanese meatballs	16
FAVE E CICORIA Fava bean purée, Pugliese-style chicory ripassata, Tuscan pecorino, Calabrian chilli GF, V	20
CRUDO MSC Yellowfin tuna crudo, almond, basil, preserved lemon GF, DF	32
BACCALA MANTECATO Whipped Aquana Murray cod Venetian-style <i>'baccala'</i> , polenta chips	24
CULACCIA DI BUSSETO Aged premium Parma prosciutto GF, DF	28
WAGYU TONNATO Slow cooked then chilled, thinly sliced Blackmore wagyu, tuna mayonnaise, pine nuts, capers GF, DF	28
TRIPPA ALLA ROMANA Traditional Roman veal tripe cooked in a tomato salsa, mint, pecorino Romano GF	22
LINGUINE ALLA NERANO Linguine, zucchini, basil, Provolone del Monaco V	32
GIGLI AI GAMBERI Gigli, king prawns, Pilu bottarga, cherry tomato, orange zest DF	39
MEZZI PACCHERI AL CAPRETTO Mezzi paccheri, slow cooked Meredith Dairy baby goat ragout, Meredith Dairy goat cheese, parsley, baby sundried tomatoes	36
SPAGHETTI CHITARRA CON PALLOTTINE Home-made egg spaghetti with tiny meatballs, traditional Abruzzese meatball sugo, Pecorino Romano	37
PARMIGIANA DI MELANZANE Layered eggplant, tomato, basil, mozzarella GF, V	36
PESCE DEL GIORNO Fish fillet of the day, <i>'mugnaia'</i> sauce, chives GF	48
SALTIMBOCCA Veal sirloin <i>'saltimbocca'</i> , prosciutto, sage, white wine sauce GF	42
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
FAGIOLINI Chilled green beans, salted ricotta, cherry tomato, mint GF, V	16
PATATINE FRITTE Shoestring skin-on fries with truffle pecorino GF, V	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
Fava bean purée, Pugliese-style chicory ripassata, Tuscan pecorino, Calabrian chilli
MSC Yellowfin tuna crudo, almond, basil, preserved lemon
.....
Gigli, king prawns, Pilu bottarga, cherry tomato, orange zest
.....
Veal sirloin *'saltimbocca'*, prosciutto, sage and white wine sauce
served with rocket salad
.....
Pistacchio Tiramisù
79PP

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Grazie e buon appetito!

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.