

# OSTERIA ROMA

SPRING HILL

## PANE

**CRUSTY BREAD (V) \$6**

WARM SOURDOUGH BREAD, EXTRA VIRGIN OLIVE OIL + AGED BALSAMIC

**BRUSCHETTA (V) \$14**

GRILLED SOURDOUGH BREAD, GARLIC, TOMATO, STRACCIATELLA CHEESE, BASIL

## ANTIPASTI

**TAGLIERE DI SALUMI SM \$35 / LG \$45**

SELECTION OF THREE CURED MEAT SERVED WITH PICKLES, OLIVES + SOURDOUGH

**PROSCIUTTO DI PARMA \$12**

**SOPRESSA VICENTINA \$12**

**MORTADELLA \$12**

**TRUFFLE SALAMI \$12**

**PORK AND FENNEL SALAMI \$12**

## ALL DAY MENU FROM 11AM TUESDAY - SATURDAY

**MARINATED OLIVES (V) \$8**

**APERITIVO MIX "SOTT'OLIO" (V) \$12**

ROASTED VEGETABLES, SEMI-DRY TOMATOES PRESERVED IN AROMATIC OLIVE OIL

**ARANCINI (V) \$15**

PUMPKIN + SMOKED PROVOLONE CHEESE, CHUNKY TOMATO SAUCE, PARMESAN

**CALAMARI FRITTI \$17**

BABY SQUID DUSTED WITH SPICY FLOUR, CITRUS AIOLI, CRISPY CAPERS

**COZZE TARANTINA \$16**

KINKAWOOKA MUSSELS IN SPICY NAPOLI SAUCE, SERVED WITH GARLIC BREAD

**BEETROOT SALAD (GF/DF/V/VGO) \$17**

SALT BAKED, PICKLED & ROASTED BEETROOT, GOAT CHEESE MOUSSE, WALNUTS, BASIL OIL

simply Italian cuisine served fresh  
in a relaxed alfresco setting



## PRIMI

**LINGUINE AI GAMBERI \$32**

CHILLI GARLIC PRAWNS, CHERRY TOMATO, MARINARA SAUCE, CAPERS

**PAPPARDELLE AL RAGU'DI AGNELLO \$35**

SLOW-COOKED LAMB SHOULDER RAGU', PRESERVED LEMON, PARMESAN

**TAGLIATELLE BOLOGNESE \$29**

BEEF AND PORK MINCE SLOWCOOKED IN NAPOLI SAUCE

**PUMPKIN RISOTTO (V/VGO) \$27**

ARBORIO RICE, BUTTERNUT SQUASH, WILD MUSHROOMS, TRUFFLE, MASCARPONE, PINE NUTS

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## SECONDI

### BARRAMUNDI IN GUAZZETTO \$39

HUMPTY DOO BARRAMUNDI, CRUSHED POTATOES, CHERRY TOMATO, OLIVES, CAPERS, FRESH BASIL

### MANZO AL PEPE VERDE MB 2-3 \$48

300G, 150DAYS GRAIN FED GRILLED BEEF SIRLOIN, GARDEN SALAD, AGED BALSAMIC DRESSING, GREEN PEPPERCORN SAUCE

### CHICKEN "SALTIMBOCCA" \$35

CHICKEN BREAST WRAPPED IN PARMA HAM, SPRING ONION MASH, WINTER VEGETABLES, GRAIN MUSTARD SAUCE

## ALL DAY MENU FROM 11AM TUESDAY - SATURDAY

## CONTORNI

### SHOESTRING CHIPS (V) \$12

TRUFFLE, PARMESAN

### GARDEN SALAD (V) \$12

WITH CHERRY TOMATO, AGED BALSAMIC DRESSING

### CREAMY MASH POTATO (V) \$12

WITH SPRING ONION

### BUTTER GREEN BEANS (V) \$12

simply Italian cuisine served fresh  
in a relaxed alfresco setting



## DOLCI

### PANNA COTTA \$15

COCONUT MILK & VANILLA, BERRIES, BITTER CHOCOLATE

### COFFEE CRÈME BRULÉE \$15

COFFEE INFUSED CRÈME BRULÉE, SALTED CARAMEL ICECREAM, HAZELNUT PRALINE

### CANNOLI \$5 EACH

FILLED WITH WHIPPED RICOTTA, BITTER CHOCOLATE + PISTACHIO NUTS

### WARM NUTELLA DONUTS (3 EACH) \$10

WARM MINI DONUTS FILLED WITH NUTELLA CREAM

### GELATO 3 SCOOPS \$12

CHOCOLATE, VANILLA, SALTED CARAMEL

## CHEF'S WINTER SPECIAL

### CASERECCHE AL PESTO PASTA (V) - \$24

BASIL PESTO, CONFIT CHERRY TOMATO, STRACCIATELLA CHEESE

### BRAISED OSSOBUCO - \$39

SLOW COOKED VEAL SHANK, CREAMY MASH POTATOES, ROASTED BABY CARROTS, GREMOLATA

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES.

GLUTEN-FREE, DAIRY-FREE, VEGETARIAN AND VEGAN OPTIONS ARE AVAILABLE.