

# OSTERIA ROMA

SPRING HILL

## PANE

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

WARM SOURDOUGH BREAD, EXTRA VIRGIN OLIVE OIL + AGED BALSAMIC

**ROSEMARY SCHIACCIATA BREAD (V) \$8**

ROSEMARY FLAT BREAD, CONFIT GARLIC, EXTRA VIRGIN OLIVE OIL + AGED BALSAMIC

**BRUSCHETTA (V) \$14**

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

## ANTIPASTI

**TAGLIERE DI SALUMI \$35**

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

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

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

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

**FUNGHI TRIFOLATI (V) \$12**

MARINATED MUSHROOM WITH GARLIC, CHILI, FRESH PARSLEY

**ARANCINI (V) \$15**

PUMPKIN + SMOKED PROVOLONE CHEESE, CHUNKY TOMATO SAUCE, PARMESAN

**CALAMARI FRITTI \$17**

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

**BURRATA CAPRESE (V) \$24**

CREAMY VANILLA BURRATA, HEIRLOOM TOMATO, BALSAMIC DRESSING, TOASTED PINE NUTS, BASIL

simply Italian cuisine served fresh  
in spring hill, brisbane

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## 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

**SPAGHETTI BOLOGNESE \$29**

BEEF AND PORK MINCE SLOWED COOKED IN NAPOLI SAUCE

**RISOTTO ASPARAGI E LIMONE (GF/VG) \$27**

CARNAROLI RICE WITH ASPARAGUS, LEMON AND SUNDRY TOMATO

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## SECONDI

**BARRAMUNDI IN GUAZZETTO \$39**

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

**TAGLIATA DI MANZO 300G MB 2-3 \$46**

150DAYS GRAIN FED BEEF SIRLOIN, WILD ROCKET, PARMESAN, AGED BALSAMIC DRESSING

**POLLO ALLA GRIGLIA \$33**

GRILLED CHICKEN SUPREME, BROCCOLINI, CRISPY POLENTA, PORCINI MUSHROOM SAUCE

## ALL DAY MENU FROM 11AM

### CONTORNI

**SHOESTRING CHIPS (V) \$12**

TRUFFLE, PARMESAN

**ROCKET & TOMATO SALAD (V) \$12**

PARMESAN, AGED BALSAMIC DRESSING

**ROASTED POTATOES \$12**

CONFIT GARLIC, ROSEMARY

**CHARRED BROCCOLINI (V) \$12**

LEMON, PINE NUTS

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### DOLCI

**PANNA COTTA \$15**

COCONUT MILK & VANILLA, WILD BERRIES, BITTER CHOCOLATE

**NUTELLA TIRAMISU \$16**

LADYFINGER, COFFEE, MASCARPONE & NUTELLA CREAM, COCOA

**CANNOLI \$7 EACH**

WHIPPED RICOTTA, BITTER CHOCOLATE, PISTACHIO NUTS

**GELATO 3 SCOOPS \$12**

CHOCOLATE, VANILLA, SALTED CARAMEL

EXECUTIVE CHEF MARCO LODIGIANI ENTWINES HIS KNOWLEDGE FROM ACROSS EUROPE AND QUEENSLAND THROUGHOUT THE OSTERIA ROMA EXPERIENCE.

BEVERAGES HAVE BEEN HAND-PICKED FROM ACROSS AUSTRALIA AND THE WORLD TO COMPLEMENT THE FLAVOURS, OR TO BE ENJOYED FROM THE LATE AFTERNOON, FOLLOWING A DAY AT WORK OR EXPLORING BRISBANE. FROM WHEREVER YOUR FOOD JOURNEY HAS TAKEN YOU, WE INVITE YOU TO EXPERIENCE OSTERIA ROMA SPRING HILL FOR A RELAXED AND FLAVOURSOME ENCOUNTER WITH ITALIAN CUISINE.

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES.  
GLUTEN-FREE, DAIRY-FREE, VEGETARIAN AND VEGAN OPTIONS ARE AVAILABLE.

OSTERIA ROMA SPRING HILL | PACIFIC HOTEL BRISBANE, 345 WICKHAM TERRACE | @OSTERIAROMASPRINGHILL