

OSTERIA

Antipasti

Selezione di Salumi	480
San Daniele, Mortadella, Speck Bresaola Lonza, Salami Milano <i>Served with Olives, Pickles, Grissini</i>	
Indivia 🌿	140
Endive, Pear, Candied Walnuts, Roasted Tomato Gorgonzola Dressing	
Burrata 🌿 🍷	380
Cherry Tomatoes, Taggiasche Olives, Basil Pesto	

Orata	290
Marinated Seabream, "Cerignola" Olives Almond, Orange, Pink Pepper	
Polpo 🍷	295
Octopus, Potatoes, Onion, Vinaigrette Dressing	
Carpaccio	380
Raw Beef, Capers, Mascarpone & Basil Lemon Dressing	

Frittura

Arancini 🌿	220
Rice, Scamorza, Sun-Dried Tomatoes	
Frittura	240
Squid, Prawns, Vegetables, Aioli Mayonnaise	

Zuppa

Minestrone 🌿	220
Vegetables, Tomato Broth, Parmesan Cheese	
Cacciucco	260
Clams, Mussels, Prawns, Tomatoes, Parsley	

Pasta

Linguine	350
Clams, Bottarga, White Wine, Parsley	
Squid Ink Gnocchi	320
Red Mullet, Asparagus, Bread Crumbs, Dill	
Lasagna	360
Wagyu Beef, Smoked Scamorza, Tomato Sauce, Basil	
Carbonara	340
Rigatoni "Mancini", Guanciale, Egg Yolk, Pecorino Cheese	
Risotto 🌿	290
Beetroot, Gorgonzola Cheese, Mint, Caper Powder	
Aragosta	1,050
Paccheri "Mancini", Lobster, Cherry Tomato, Lemon Zest	

Pesce

Dentice	520
Red Snapper, Sicilian Eggplant Caponata, Seafood Broth	
Tonno	620
Tuna Steak, "Castelluccio" Lentils, Clams, Endive, Pistachio	

Pizza

Bufalina 🌿	390
Tomatoes, Buffalo Mozzarella, Basil	
San Daniele	380
Tomatoes, Mozzarella, Prosciutto San Daniele, Arugula	
4 Stagioni	390
Tomatoes, Mozzarella, Artichokes, Mushrooms Cooked Ham, Black Olives, Basil	
Formaggi 🌿	390
Mozzarella, Scamorza, Gorgonzola Ricotta Emmenthal	
Diavola	360
Tomatoes, Mozzarella, Nduja, Chorizo, Red Capsicum	

Carne

Tagliata	1,280
Black Angus Rib Eye, Vegetables, Parmesan, Beef Jus	
Agnello	890
Lamb Loin, Zucchini & Caul Fat, Mashed Garlic Pumpkin Broccolini, Jus	

Dessert

Cassata	100
Pistachio, Raisins, Candied Citrus, Strawberry Sorbet	
Cioccolato	120
"Caraibe" Chocolate Mousse, Red Wine Bisquit, Praline	
Tiramisu	130
Ladyfingers, Mascarpone Mousse, Cocoa Powder	
Sicily Cannoli	120
Ricotta Cheese, Mixed Fruits, Pistachio, Fudge Sauce	

OSTERIA

Drinks

Signature Cocktails

Spritz Sbagliato

Strawberry Aperol, Italian Bitter Liqueur, Prosecco
Kumquat Cordial, Soda

230

Rabarbaro Sour

Homemade Rhubarb & Berries Liqueur
Saline Solution, Lemon

200

Oak-Aged Popcorn Negroni

Tanqueray, Campari, Corn Root Sweet
Vermouth, Popcorn

220

Shakerato

Beefeater, Campari
Homemade Pomelo Cordial, Orange Bitter

180

Wine By The Glass

Champagne

Charles Mignon Réserve Brut
Chardonnay, Pinot Noir – France

glass	bottle
450	2,250

Sparkling

Cavalieri Reali Prosecco
Glera – Veneto, Italy

180	900
-----	-----

White

Allegrini Corte Giara
Pinot Grigio – Veneto, Italy

240	1,200
-----	-------

Miguel Torres Hemisferio

Sauvignon Blanc – Central Valley, Chile

230	1,150
-----	-------

Rosé

Rè mole
Sangiovese – Tuscany, Italy

230	1,150
-----	-------

Red

Louis Latour Valmoissine
Pinot Noir – South France

275	1,300
-----	-------

Lucarelli Rosso

Negramaro – Puglia, Italy

240	1,200
-----	-------

Beer & Cider

Draught

330ml	550ml
-------	-------

Carlsberg

95	135
----	-----

Pasteur Street Jasmine IPA

125	150
-----	-----

Bottle

Huda

90

Saigon Special

80

Peroni

130

Corona

140

Somersby Apple

80

0% Proof & Refreshers

Bikini Bottom

120

Pink Guava, Lime, Vietnamese Basil, Tonic Water

Lychee Jasmine Iced Tea

120

Jasmine Tea, Lychee, Lime, Lemongrass

Summer Calling Smoothie

140

Hòa Lộc Mango, Passion Fruit, Fresh Milk

Freshly Squeezed Juice

115

Orange, Pineapple, Watermelon

Fresh Coconut

130

Soft Drinks & Water

Soft drinks

65

Still Water

small	large
-------	-------

Alba

80	110
----	-----

Acqua Panna

75	150
----	-----

Sparkling Water

Alba

80	110
----	-----

San Pellegrino

75	150
----	-----