

osteria antica

Standard - \$45 pp

ENTRÉE TO SHARE

Woodfired Garlic Pizza (v)
Rocket & Pear Salad (v)(gf) and Mixed Leaf Salad (v)(gf)

PASTAS PLATTERS - (choice of 2 pastas)

A VARIETY OF WOODFIRED PIZZAS

Dessert - Additional \$10 pp

Choice of Tiramisu, Affogato or Fruit Platter

CHILDREN (4-12) - \$22
INFANTS (4 & UNDER) - FREE

Deluxe - \$55 pp

ENTRÉE TO SHARE

Woodfired Garlic Pizza (v)
Mixed Olives (v)(gf)
Tomato Bocconcini Salad (v)(gf)
Platters of Arancini (v), Polenta Chips (v)(gf) and Calamari*

**calamari gluten free option available*

PASTA PLATTERS - (choice of 2 pastas)

A VARIETY OF WOODFIRED PIZZAS

Rocket & Pear Salad (v)(gf) and Mixed Leaf Salad (v)(gf)

Dessert - Additional \$10 pp

Choice of Tiramisu, Affogato or Fruit Platter

CHILDREN (4-12) - \$27
INFANTS (4 & UNDER) - FREE

Premium - \$75 pp

ENTRÉE TO SHARE

Woodfired Garlic Pizza (v)
Antipasto Platter – selection of Italian cured meats & cheeses with marinated vegetables & olives
Platters of Arancini (v), Polenta Chips (v)(gf) and Calamari*

**calamari gluten free option available*

PASTA PLATTERS - (choice of 2 pastas)

OR A VARIETY OF WOODFIRED PIZZAS

Rocket & Pear Salad (v)(gf) and Mixed Leaf Salad (v)(gf)

MAIN COURSE – CHOICE OF MAIN

eye fillet steak – 250g | wagyu eye fillet served on a bed of polenta, truss tomatoes with a porcini mushroom sauce

salmon | pan seared and oven baked atlantic salmon served with mint pea puree, potato, fennel and mascarpone mash, baby carrots and thyme butter

Dessert

Choice of Tiramisu, Affogato or Fruit Platter

CHILDREN (4-12) - \$37
INFANTS (4 & UNDER) - FREE

(v) *vegetarian*
(gf) *gluten free*

osteria antica

pizza

rosse

red base

carnivora | tomato, hot salami, italian sausage, smoked ham, fior di latte

capricciosa | tomato, smoked ham, olives, artichoke, mushrooms, fior di latte

diavola | tomato, hot salami, olives, chilli flakes, fior di latte

margherita | tomato, basil, fior di latte (v)

mari e monti | tomato, prawns, porcini mushrooms, parsley, garlic oil, fior di latte

meatballs | tomato, meatballs, basil, smoked scamorza cheese, fior di latte

napoli | tomato, anchovies, capers, olives, fior di latte

prosciutto rucola | tomato, shaved parmesan, rocket, prosciutto san daniele, fior di latte

vegetariana | tomato, eggplant, zucchini, olives, mushrooms, onion, fior di latte (v)

zucca | tomato, spinach, goat cheese, pumpkin, chilli flakes, fior di latte (v)

bianche

white base

buffalo mozzarella | buffalo mozzarella, cherry tomatoes, oregano, basil (v)

contadina | fior di latte, italian sausage, oregano, roasted potatoes

truffle | fior di latte, mushrooms, goat cheese, truffle oil (v)

(v) *vegetarian*
(gf) *gluten free*

pasta

spaghetti bolognese | beef and pork ragu alla bolognese

**penne option available*

cannelloni | house-made spinach and ricotta (v)

gnocchi riviera | house-made potato gnocchi with cherry tomatoes and basil in a cream tomato sauce (v)

gorgonzola gnocchi | house-made potato gnocchi in a gorgonzola cheese sauce (v)

wild mushroom & caramelized onion

ravioli | in a porcini and mixed mushroom sauce (v)

penne arrabiata | penne with italian sausage and chilli in a cream tomato sauce

**spaghetti option available*

spaghetti al mare | spaghetti with fresh seafood

(v) *vegetarian*
(gf) *gluten free*