

# osteria antica

## Standard - \$39 pp

### ENTRÉE TO SHARE

Woodfired Garlic Pizza  
Rocket & Pear Salad and Mixed Leaf Salad

**PASTAS PLATTERS** - (choice of 2 pastas)

**A VARIETY OF WOODFIRED PIZZAS**

### Dessert - Additional \$12 pp

Choice of Tiramisu, Affogato or Fruit Plate

CHILDREN (4-12) - \$20  
INFANTS (4 & UNDER) - FREE

## Deluxe - \$49 pp

### ENTRÉE TO SHARE

Woodfired Garlic Pizza  
Mixed Olives  
Tomato Bocconcini Salad  
Platters of Arancini, Polenta Chips and Calamari

**PASTA PLATTERS** - (choice of 2 pastas)

**A VARIETY OF WOODFIRED PIZZAS**

Rocket & Pear Salad and Mixed Leaf Salad

### Dessert - Additional \$12 pp

Choice of Tiramisu, Affogato or Fruit Plate

CHILDREN (4-12) - \$25  
INFANTS (4 & UNDER) - FREE

## Premium - \$75

### ENTRÉE TO SHARE

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

**PASTA PLATTERS** - (choice of 2 pastas)  
**OR A VARIETY OF WOODFIRED PIZZAS**

Rocket & Pear Salad and Mixed Leaf Salad

### 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

**ricotta & eggplant parmigiana** | panko crumbed eggplant with ricotta and mozzarella in a tomato and basil sauce

### Dessert

Choice of Tiramisu, Affogato or Fruit Plate

CHILDREN (4-12) - \$35  
INFANTS (4 & UNDER) - FREE

# osteria antica

## pizza

### rosse

**carivora** | tomato, hot salami, speck, 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

**fantasia** | tomato, mascarpone cheese, speck, basil, fior di latte

**ireale** | tomato, onion, mascarpone cheese, gorgonzola, fior di latte (v)

**maialona** | tomato, rocket, stracchino cheese, Italian sausage, cherry tomatoes, fior di latte

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

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

**marinara** | tomato, garlic, oregano (v)

**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)

### red base

### 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)

**genovese** | fior di latte, prawns, pesto, cherry tomatoes, rocket, lemon wedge

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

## pasta

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

**gorgonzola & thyme gnocchi** | house made potato gnocchi in a gorgonzola cheese sauce (v)

**wild mushroom & caramelized onion ravioli** | in a porcini & mixed mushroom sauce (v)

**penne vegeteriana** | penne with roasted capsicum, zucchini, cherry tomatoes & onion in a napoli sauce (v)

**spaghetti al mare** | spaghetti with fresh prawns, squid, octopus, mussels & crab with chilli, garlic and lime

**spaghetti bolognese** | beef and pork ragu alla Bolognese