

**WELCOME to Divino Osteria**, where Italy's rich culinary traditions blend seamlessly with the warmth of family!

Divino Osteria is a humble celebration of Italy's vibrant culinary heritage, offering a warm, family-style atmosphere with a touch of modern flair. Whether you're a lover of Italian food or simply seeking a cozy yet refined casual dining experience, Divino Osteria promises to captivate your senses from the moment you walk through the door.

Founded by Anthony Alafaci, whose Italian roots and love for sharing good food and wine run deep, whom has always been an avid food lover, discovering his passion for food and wine at a young age during annual family traditions making wine, salumi, and other Italian products. Alongside him, Head Chef Andrea Di Stefano, born in Sicily, leads our kitchen with creativity and a focus on fresh, seasonal ingredients, blending contemporary techniques with the heartwarming staples of traditional Italian cooking. Their passion goes beyond just food and dining, creating an unforgettable experience of southern Italian wining and dining, right here in Sydney. Divino Osteria is a labour of passion and a love for bringing people together.

'Divino' in Italian means 'divine' or 'heavenly,' often used to describe something extraordinary or of exceptional quality. It reflects the idea that the dining experience at our restaurant is not just about food but something sublime and memorable. 'Osteria' refers to a traditional Italian restaurant, typically more casual and focused on offering local, home-style dishes. Historically, Osterias were gathering places for friends and family to enjoy simple, hearty meals together, with an emphasis on community and warmth. Together,

At Divino Osteria, our mission is simple: **To artfully serve bold, authentic flavours with genuine hospitality, creating a dining experience that feels like sharing a meal at a friend's home.**

We hope you relax and enjoy an unforgettable dining experience that feels like home.

## Nel frattempo

Olives, marinated with garlic, basil oil, fresh herbs, dried oregano, pane carasau <b>V, DF</b>	9
Puffed baked woodfired pane, topped with garlic olive oil, rosemary dust <b>V, DF</b>	12
Mixed salumi plate with chef selected cheese, olives, Italian grilled marinated vegetables	15 pp
Freshly shucked oyster, chardonnay vinegar, fennel seed dressing (Lemon sorbetto add 2) <b>GF, DF</b>	7ea

## Antipasti

La stella burrata, caponata with sweet and sour vegetables, basil oil, pane carasau <b>V</b>	26
Miso cured sirloin carpaccio, rosemary rice crackers, miso emulsion, toasted black sesame seeds, pickled radish <b>DF</b>	28
Calamari grigliati, salmoriglio, Calabrian chilli, sun-dried tomatoes <b>GF, DF</b>	29
Japanese eggplant grilled, feta cream, truss tomato concasse, basil <b>V, GF</b>	23
Blue Octopus carpaccio, salsa verde, truss tomato concasse, micro basil, lemon gel <b>GF, DF</b>	28
Seared Scallops, burnt cauliflower puree, citrus gel, fish roe, crispy parma ham <b>GF</b>	25
Bone Marrow, pan seared, pickled rainbow carrots, sherry vinegar gel, brioche <b>GF, DF</b>	24
Jerusalem Artichoke soup, toasted hazelnuts herbed croutons	28

## Pasta

Fusilli Lunghi, squid ink, chilli, Garlic, bisque, zucchini, king prawns, truss tomatoes <b>DF</b>	39
Fusilli alla norma, eggplant, Napoletana sauce, la stella cacio ricotta, basil <b>V</b>	32
Carnaroli risotto, porcini mushroom, crispy parma ham, scarmorza cream	36
Rigatoni, overnight braised beef cheek ragu, truffled pecorino	38
Ravioli filled with gamberi & la stella burrata mousse, lemon, served with beurre blanc, fish roe	46
Medaglioni filled with roasted pumpkin, ricotta, biscotti amaretti, served with burnt butter and sage <b>V</b>	35

Gluten Free pasta available on request. add 6

All our pasta is made in house entirely by hand, using time-honoured techniques and the finest sustainably sourced ingredients to deliver an authentic taste of tradition with every bite and recommended to eat as quickly as possible.

## Pizza

Margherita - San marzano tomatoes, fior di latte, basil, evo <b>V</b>	27
Capricciosa - San marzano tomatoes, fior di latte, ham, mushrooms, olives, artichokes	31
Gamberi - Confit garlic, feta, zucchini, marinated prawns, cherry tomatoes	34
Carbonara - Fior di latte, pecorino fonduta, pancetta, egg yolk cream, pepper	29
Diavola - San Marzano tomatoes, fior di latte, hot salami, la stella stracciatella, chilli honey	33
Prosciutto – Prosciutto, San Marzano tomatoes, fior di latte, rocket, balsamic glaze, burrata	36
Divino - Roasted pumpkin, red cabbage puree, gorgonzola fonduta, walnuts <b>V</b>	29
Ananas – Pineapple, pancetta, fior di latte, whipped feta, nduja	34
Calzone – Pepperoni, smoked ham, tomato sauce, fior di latte, scarmoza	32
Norma - San Marzano tomatoes, fior di latte, roasted eggplant, smoked buffalo mozzarella, basil <b>V</b>	29
Funghi - Fior di latte, truffle paste, mixed mushrooms (Crispy pancetta add 6) <b>V</b>	30

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## Secondi

Spatchcock alla cacciatore, rosemary paste, potatoes, olives, Napoletana sauce <b>GF, DF</b>	45
Catch of the day wrapped and baked in alfoil, with tomato bisque, olives, capers, basil oil <b>GF, DF</b>	47
Filetto di manzo, 200g grass fed, celeriac puree, fried kale, mushroom jus <b>GF</b>	57
Costoletta d'Agnello, 200g, herb crusted lamb cutlet, beetroot puree, potato terrine, red wine jus <b>GF, DF</b>	48
"True North" Pure Wagyu MBSg+ scotch fillet 200g, mushroom jus, rocket salad garnish, lemon cheek <b>GF, DF</b>	85
Lamb shoulder, slow cooked, parsnip puree, pickled radish, black cabbage, salsa verde (1-2ppl) <b>GF</b>	69

## Contorni

Roasted potatoes, rosemary, salt <b>V, GF, DF</b>	13
Broccolini, almond flakes, garlic, chilli <b>V, GF, DF</b>	15
Baby cos lettuce, pomegranate, heirloom cherry tomato, radish <b>V, GF, DF</b>	17
Baby rainbow carrots, pine nuts, sage, butter <b>V, GF</b>	14

We strive to source all our ingredients locally, with a focus on seasonality and sustainability.

Our menu items may contain allergens and are prepared in a kitchen that handles nuts, shellfish, gluten, and other allergens. While we take every reasonable effort to accommodate dietary requirements, we cannot guarantee that our food will be completely allergen-free.

A surcharge of 1.6% applies to all credit card transactions. A 10% service charge is added to tables of 10 or more. Sundays and Public holidays attract a 10% surcharge. No Split Bills