

## DOLCI

<b>BONET ALLA PIEMONTESE</b> Piedmontese rum and chocolate pudding, Amaretto Disaronno caramel	19
<b>MILLEFOGLIE</b> Layered puff pastry, Italian vanilla custard, mixed berries	22
<b>PISTACCHIO TIRAMISÙ</b> Mascarpone, Bronte pistachio, coffee, savoiardi biscuits	22
<b>FORMAGGI</b> Selection of three Italian cheeses served with condiments and crackers	32

## AFTER DINNER COCKTAILS

<b>Espresso Martini</b> Vodka, espresso, coffee liqueur	22
<b>Amaretto Sour</b> Amaretto Disaronno, citrus, sugar, egg white	22

## VINI DOLCI

2023	Vietti 'La Cascinetta' Moscato d'Asti, Piemonte - 375ml	18	69
2018	Ornella Molon 'Bianco Ornella' Verduzzo, Sauvignon, Traminer, Veneto - 500ml	32	160
NV	Giuseppe Campagnola 'Il Fortificato' Rondinella, Corvinone, Corvina, Veneto - Fortified	22	158

## DIGESTIVI

Il Vecchio Amaro del Capo - Limbadi, Calabria	16
Cappelletti Amaro Trentino - Trento, Trentino	13
Cappelletti Sfumato - Trento, Trentino	14
Montenegro - Bologna, Emilia-Romagna	14
Averna - Caltanissetta, Sicilia	14
Colazingari Amaro Laziale - Alatri, Lazio	14
Amaro Nonino - Udine, Friuli	17
Fernet Branca - Milano, Lombardia	16
Domenis 1898 Grappa Storica Nera Bio – Friuli	26
Domenis 1898 Grappa Secolo Riserva Millesimata – Friuli	38

## CAFFÈ E TÉ

<b>Illy Coffee</b> ( Soy, Almond, Oat, Decaf +1)	5.5
<b>Caffè Corretto</b> Espresso with a dash or Grappa OR Sambuca OR Amaretto	11
<b>Té - 'Specialty Tea' by Tea Journeys</b>	
English Breakfast, Earl Grey, Chamomile, Peppermint, Lemongrass Ginger, Green	5.5



## A LA CARTE

<b>PANE</b> Wholemeal organic bread, Rio Vista extra virgin olive oil	8
<b>PARMIGIANO E OLIVE</b> 24 month aged Parmigiano-Reggiano, rosemary and garlic marinated Italian olives	15
<b>PEPERONCINI RIPIENI</b> Hand stuffed peppers with tuna	14
<b>MONDEGHINI</b> Milanese meatballs	16
<b>FAVE E CICORIA</b> Fava bean purée, Pugliese-style chicory ripassata, Tuscan pecorino, Calabrian chilli	20
<b>STRACCIATELLA</b> Stracciatella, Cantabric Sea anchovies, sundried tomato	29
<b>CRUDO</b> MSC Yellowfin tuna crudo, almond, basil, preserved lemon	32
<b>BACCALA MANTECATO</b> Whipped Aquana Murray cod Venetian-style 'baccala', polenta chips	24
<b>CULACCIA DI BUSSETO</b> Aged premium Parma prosciutto	28
<b>WAGYU TONNATO</b> Slow cooked then chilled, thinly sliced Blackmore wagyu, tuna mayonnaise, pine nuts, capers	28
<b>LINGUINE ALLA NERANO</b> Linguine, zucchini, basil, Provolone del Monaco	32
<b>GIGLI AI GAMBERI</b> Gigli, king prawns, Pilu bottarga, cherry tomato, orange zest	39
<b>MEZZI PACCHERI AL CAPRETTO</b> Mezzi paccheri, slow cooked Meredith Dairy baby goat ragout, Meredith Dairy goat cheese, parsley, baby sundried tomatoes	36
<b>SPAGHETTI CHITARRA CON PALLOTTINE</b> Home-made egg spaghetti with tiny meatballs, traditional Abruzzese meatball sugo, Pecorino Romano	37
<b>PARMIGIANA DI MELANZANE</b> Layered eggplant, tomato, basil, mozzarella	36
<b>PESCE DEL GIORNO</b> Fish fillet of the day, 'mugnaia' sauce, chives	48
<b>SALTIMBOCCA</b> Veal sirloin 'saltimbocca', prosciutto, sage, white wine sauce	42
<b>BISTECCA DEL GIORNO</b> Steak of the day, rosemary oil ( <i>limited portions available</i> )	MP
<b>RUCOLA</b> Rocket, Parmigiano-Reggiano, balsamic dressing	16
<b>FAGIOLINI</b> Chilled green beans, salted ricotta, cherry tomato, mint	16
<b>PATATINE FRITTE</b> Shoestring skin-on fries with truffle pecorino	16

Postino Osteria is inspired by those small traditional osterias that exist all over Italy,  
and only the locals know about. Relax and enjoy!  
Eat with your hands & share with your friends!  
A great local osteria is a home away from home. Benvenuto e buon appetito!

## POSTINO SHARING MENU

Wholemeal organic bread, Rio Vista extra virgin olive oil  
Fava bean purée, Pugliese-style chicory ripassata, Tuscan pecorino, Calabrian chilli  
MSC Yellowfin tuna crudo, almond, basil, preserved lemon  
.....  
Gigli, king prawns, Pilu bottarga, cherry tomato, orange zest  
.....  
Veal sirloin 'saltimbocca', prosciutto, sage and white wine sauce  
*served with rocket salad*  
.....  
Pistacchio Tiramisù  
  
79PP

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*Grazie e buon appetito!*

A SURCHARGE OF 10% APPLIES ON SUNDAYS. A SURCHARGE OF 15% APPLIES ON PUBLIC HOLIDAYS.  
A CREDIT CARD PROCESSING FEE APPLIES TO ALL TRANSACTIONS. THANK YOU FOR YOUR UNDERSTANDING.