



Osteria Italiana

Starters

Soup of the Day 10

Vegetarian Caponata 8

Mixed vegetables black olives, capers in a rich tomato sauce

Nonna's Meatballs 10

Traditional beef and pork meatballs in tomato sauce

Lamb Neck with hummus and pomegranate molasse 15

Chickpea hummus, pan seared lamb neck, sumac spice and pomegranate molasse

Tris di Bruschette 13

Classic italian cherry tomato and basil, wild mushroom and ricotta, fig parma ham and honey

Chily Garlic Prawns 12

Chily garlic and white wine sauce

Warm candy beetroot and roasted mackerel 13

Panfried mackerel fillet, beetroot and creme fraiche

Straccetti mushrooms and truffle vinaigrette 14

Rocket, tiny rump steak strips, sauteed mushroom, truffle vinaigrette

Mains

GLUTEN FREE PASTA AVAILABLE WITH ALL SAUCES

Maccheroni alla Carbonara 19

Tradional roman recipe - Cured Pork cheeks, egg yolk, black pepper and pecorino cheese

Maccheroni alla Amatriciana 19

Tradional roman recipe - Cured pork cheeks in a rich tomato sauce

Potato Gnocchi with the traditional bolognese ragu' 16

Tagliolini with octopus ragù 23

Slow cooked octopus ragù , tomato sauce and black olives

Ravioli Butter and Sage 16

Ravioli pasta filled with spinach and ricotta cheese

Tagliolini alla Boscaiola 19

Cured pork cheeks, sauteed mushroom in a creamy white sauce

Pappardelle with wild boar ragù

Traditional wild boar ragu in a rich tomato sauce

Traditional Aubergine Parmigiana 18

Traditional Beef Lasagna 19

To Share

Tagliere of italian cured meats 20

Tagliere of Italian Cheeses and Chutneys 16

Fritto Misto 18

Chef's special tempura of calamari, prawns and whitebaits

Sides

Green beans 6

Sauteed Spinach 6

Rosemary and garlic potatoes 6

Chili garlic broccoli 6

French fries 5

Mixed Salad with green leaves, cucumber, cherry tomato 7

Tagliolini with Clams 25

Fhesh clams in a white wine sauce and parsley

Risotto seafood and Samphire 26

Mussels, clams, prawns and soft boiled sapphire

Mussels Sauteed in a white sauce and fries 14

Panfried Seabass mashed potato and crispy kale 26

Chicken Cesar Salad 15

Roman lettuce croutons, grilled chicken breast, cesar's sauce

Cod all'Italiana 26

Panfried cod, roast potato, french beans and white sauce

Chicken Supreme and peperonata 19

Free range chicken breast paprika and cumino marinated, with red peppers and onions

Rib Eye (6 oz.) and fries 34

With a choice of garlic butter or peppercorn sauce

Sirloin (6 oz.) and fries 30

La Pizza

Focaccia Extra Virgin Olive Oil & Fresh Rosemary 6

Garlic bread mozzarella and oregano 8

Margherita 10

Fiordilatte mozzarella, tomato, Extra Virgin Olive Oil , basil

Napoletana 16

Fiordilatte mozzarella, tomato, Extra Virgin Olive Oil , Oregano, Anchovies

Vegetariana 15

Tomato, mozzarella, mixed seasonal roasted vegs

Diavola 15

Fiordilatte mozzarella, spicy salame, tomato

Italian Pork Sausage, Mozzarella and Potato 18

Capricciosa 17

Fiordilatte Mozzarella, Roast Ham, Black olives, anchovies, mushroom

Italiana 18

Margherita base, rocket, parma ham, parmesan shaves

Extra Toppings

Spicy Salami 2.5

Parma Ham 2.5

Anchovies 1.5

Roast Ham 2.5

Black Olives 1.5

Grilled Vegetables 1.50

Desserts

Tiramisù 8

Affogato 5

Focaccia with Nutella 8

Chocolate Millefoglie 8

Apple Crumble and custard 8

Panna Cotta and red berries 8

Please let us know if you have any special dietary requirements.

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to the total bill.

Our pasta are all fresh egg homemade.

For Vegan and Vegetarian options see please our dedicated Menu.