



**OSTERIA MENU
SUMMER**

**DA NOI 90PP
LA PANARDA 120PP**

PANE

Stone baked organic flour breads, our jersey cream butter	10
Baciata wood fired Roman pita levined 72 hours	10

OYSTERS & CAVIAR

Oysters Smoky Bay / Sydney Rock	7 ea
	40 half dozen
Kaviari Paris 20g sturgeon caviar, traditional condiments	180

SALUMI e FORMAGGI

Prosciutto di Parma 30 month aged air dried ham, radish cazzimperio	18
Mortadella with pepper, slow roasted 46 hours, gnocco fritto, Pecorino Romano	18
Cacciatore 40days air dried sausage, taralli di sugna e pepe	18
Our fresh cheese made daily from jersey milk	22
Tartufo grilled truffled cheese aged 90 days with local last winter truffles, toasted brioche	22

ASSAGGINI

Pesce crudo seasonal raw fish, preserves & colatura	28
Polpo wood fired local octopus, lemon pickle, borlotti bean, celery, chilli	28
Fritto misto crisp levined batter, cape calamari, local king prawns, patch veg	42
Salsiccia wood fired heritage pork sausage wild broccoli	28
Quaglia alla brace, grilled pasture raised quail, fresh herbs, potato, honey & fermented truffle sauce	28
Tovagliolo caccio pepe, bucatini, Pecorino Romano, kampfot pepper	28
Pomodorini fire roasted, raw and preserved heirloom tomatoes	22
Asparagi grilled asparagus, fried egg, guanciale	26

PASTA E RISOTTO

Paglia e Fieno spinach & semolina fettuccine, roma tomato concasse, tomato water, ricotta	36
Spaghettoni corte di Assise, Port Broughton blue swimmer crab, bottarga	42
Agnolotti prawn filled parcels, zucchini flower, saffron, lemon	42
Paccheri ragu Napoletano veal & pork involtini, Parmigiano Reggiano	40
Tripoline long curls, wild rabbit, yellow peppers, aged green pepper, fiori profumati	40
Risotto carnaroli, 84 month Parmigiano Reggiano, kampfot pepper	45

BRACE E FORNO

Bistecca Fiorentina alpine hard wood hearth grilled T-bone (min 600g) drippings, river salt, lemon	
Black Angus	19 p/100g
Wagyu	30 p/100g
Market steak	mkt price
Costoletta lightly crumbed pork ribeye cutlet, fresh peperoncino & insalata cesare	42
Pesce alla griglia wood grilled market fish, salsa béarnaise	50
Aragosta ½ southern rock lobster, finger lime	110
Funghi grilled king oyster mushroom, mushroom garum	40

CONTORNI

Verdura Saltata seasonal greens, garlic, chilli, evo	16
Insalata young leaf salad, vinaigrette	16
Patate	18
Fregola toasted sun-dried semolina, vongole, green beans	18

DOLCI

Torta del giorno our pastry, his or her dairy, someone's chocolate, maybe some fruit, a local nut, could come from a tree, some sugar and spice, everything nice, little wolfs way... be brave	18
Formaggi a selection of house made, local and imported cheese	45

MITOLO

MITOLO

DA NOI - Feed Me \$90pp

VINO DAL SOMM - Sommeliers Wine Matching \$70pp

PANI - stone baked organic flour ciabatta, evo

MORTAZZA - mortadella with pepper, slow roasted 46 hours

FORMAGGI - our stretched cheese curds from jersey cream, witlof salad, bottarga

ROMANESCO - Roman broccoli, bagna cauda, roasted macadamia

SALSICCA - slow braised house made heritage pork sausage, wild broccoli,
roasted chicken sauce

2022 Mitolo La Spiaggia Glera, McLaren Vale

2022 Mitolo Sangiovese Rose, McLaren Vale

2021 Lamoresca Nero Capitano, Sicily

CAVATELLI - pasta ragu consiero

2019 Mitolo Wines Cinquecento Sangiovese

FILETTO - hearth grilled Hereford scotch fillet mignon, salsa al pepe

INSALATA - autumn leaf salad, vinaigrette

PATATE - our farm potatoes, sea salt, aromatic herbs

2012 Mitolo Savitar Shiraz, McLaren Vale

CREMA FRITTA - Fried pastry cream, apple jam

2018 Doisy-Daëne Barsac, Bordeaux



MITOLO

LA PANARDA - Long Lunch \$120pp

VINO DAL SOMM - Sommeliers Wine Matching \$90pp

PANI - stone baked organic flour bread, wolf butter

PROSCIUTTO - 700 days, Parma Italy

FORMAGGI - our stretched cheese curds from jersey cream, witlof salad, bottarga

TONNO - bluefin tuna tartare, cornichon, pickled onions, salsa mornay

MILLEFOGLIE DI PATATE - roasted farm potato layers, oscietra caviar

SALSICCA - slow braised house made heritage pork sausage, wild broccoli,

roasted chicken sauce

NV Laherte Freres Ultratradition, Champagne

2021 Nals Magried Berg Pinot Bianco, Alto Adige

2021 Nals Magried Schiava Pfeffersburger, Alto Adige

ANGNOLOTTI IN BRODO - agnolotti del plin, ricotta, brodo di carne

2020 Giacomo Fenocchio Freisa, Piemonte

BISTECCA - 21 day dry aged t bone, house drippings, lemon

ROMANESCO - Roman broccoli, bagna cauda, roasted macadamia

PATATE - our farm potatoes, sea salt, aromatic herbs

2009 Mitolo G.A.M. Shiraz, McLaren Vale

2019 Mitolo G.A.M. Shiraz, McLaren Vale

CREMA FRITTA - Fried pastry cream, apple jam

TORTA - flourless chocolate torte, marscapone cream

2013 Mitolo Vin Santo

