



**OSTERIA MENU  
AUTUMN**

**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 faranese wood oven baked herb sauce	7 ea
Sydney Rock Appellation natural	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, fresh horseradish	18
Mortadella with pepper, slow roasted 46 hours, gnocco fritto, Pecorino Romano	18
Cacciatore 40 days air dried sausage, taralli di sugna e pepe	18
Cotechino wood fired, salsa verde, Parmigiano Reggiano	18
Our fresh cheese made daily from jersey milk	22
Our ricotta, local truffle, aged Adelaide Hills honey	30

**ASSAGGINI**

Pesce crudo seasonal raw fish, preserves & colatura	28
Baccalà roasted salt cod, celery, chilli olives, potato	28
Fritto misto crisp levined batter, cape calamari, local king prawns, flathead, patch veg	48
Salsiccia wood fired heritage pork sausage, braised lentils	28
Quaglia alla brace, grilled pasture raised quails, fresh herbs, lemon, extra virgin olive oil	32
Frittelle di macaroni pasta fritters, wild broccoli, anchovy, lemon	28
Zucche fire roasted, raw and preserved autumn squash & pumpkin, fontina cheese	30

**PASTA E RISOTTO E BRODO**

Brodo veal bone broth, tender greens, braised beef short rib	32
Gramigna con funghi pasta curls, foraged & exotic mushrooms, garum, aglio olio	40
Spaghettoni Port Broughton blue swimmer crab, rosemary, aglio olio, bottarga	45
Raviolini veal farce, panna, Parmigiano Reggiano	40
Caserecce ragu pork baby back rib, Pecorino Romano	40
Bucatini slow cooked young pigeon, mint, peperoncino	45
Risotto carnaroli, 84 month Parmigiano Reggiano, Tropea onion	48

**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
Orecchie elefante lightly crumbed double cut veal ribeye cutlet, brown butter, lemon	60
Pesce alla griglia wood grilled market fish, salsa béarnaise	50
Aragosta ½ southern rock lobster, thermidor	110
Brassica bistecca steak of seasonal brassica, roasted celeriac, chestnuts	42

**CONTORNI**

Verdura cotta seasonal greens, garlic, chilli, evo	16
Insalata young leaf salad, vinaigrette	16
Patate	18
Fregola con formaggi toasted sun-dried semolina, 4 cheeses	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

*2023 Mitolo La Spiaggia Glera, McLaren Vale*

*2023 Mitolo Sangiovese Rose, McLaren Vale*

*2021 Lamoresca Nero Capitano, Sicily*

CAVATELLI - pasta ragu consiero

*2022 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*

*2020 Mitolo G.A.M. Shiraz, McLaren Vale*

CREMA FRITTA - Fried pastry cream, apple jam

TORTA - flourless chocolate torte, marscapone cream

*2013 Mitolo Vin Santo*

