

## ANTIPASTI

<b>OLIVE SOTT'OLIO, REGGIANO, E ACCIUGHE</b>	8 ea / 19.50 all 3
- Taggiasche black and Cerignola green olives - Reggiano Parmigiano(50g) - Marinated and pickled Sicilian anchovies All served with our grissini	
<b>PROSCIUTTO DI SAN DANIELE E MOZZARELLA</b>	22
24 month Prosciutto San Daniele riserva DOP (30g) with fresh buffalo mozzarella, torta frita	
<b>CARPACCIO DI MANZO</b>	22
Pounded raw pasture fed eye fillet with soft quail egg, caperberry, Reggiano, chilli emulsion, rucola	
<b>BURRATA E POMODORO (V) (CAN BE GF)</b>	19
Puglian style burrata, this seasons tomatoes done 3 ways, basil, oregano and Mount Zero frantoio EVO oil & Barese foccacia cracker	

## ANTIPASTO DI FRUTTA DI MARE

<b>OSTRICHE AL NATURALE (GF)</b>	4.5 ea
Natural oysters opened to order accompanied with shallot & aged red wine vinegar, lemon	
<b>CRUDO DI PESCE (GF)</b>	18
Hiramasa (raw) king fish, crimson red grapes, orange emulsion, pistachio, fresh thyme	
<b>CALAMARI ST.ANDREA (GF)</b>	22 / 38
Lightly fried fresh local calamari, lemon dressed rocket, eggless squid ink mayonnaise	
<b>SCAMPI AI FERRI (GF)</b>	small 10ea* or jumbo 25ea*
Baked whole W.A. scampi with basil, parsley, bottarga and garlic butter - small 60gms / jumbo 170gm - price per scampi*	

## PASTA e RISOTTO - HOUSE MADE GLUTEN FREE PASTA AVAILABLE

<b>PAPPARDELLE CON RAGU D'AGNELLO</b>	24 / 32
Our handcut pappardelle with a slow cooked lamb ragu and pecorino Romano	
<b>LINGUINE AL GRANCHIO E BOTTARGA</b>	26 / 36
Fresh house made linguine with fresh blue swimmer crab, E.V.O. oil, garlic, parsley, golden breadcrumbs and bottarga di muggine	
<b>TORTELLI AL NERO DI SEPIE</b>	26 / 36
Squid ink ravioli filled with blue eye cod & lemon aglio e olio sauce, Portarlington mussels and confit heirloom tomato	
<b>CAVATELLI ALLA CAPRESE (V)</b>	23 / 29
Hand rolled wheat style gnocchi with a fresh tomato sugo, buffalo mozzarella and basil sauce	
<b>RISOTTO ALLA ZUCCA E MOSTARDA (V) (GF)</b>	24 / 30
Aquarello Carnaroli risotto with roasted pumpkin, sage, Mostarda di Cremona e Reggiano	

## S O S T A E V I A

EXPRESS MENU TUESDAY - FRIDAY  
LUNCH \* & EARLY DINNER \*\*

2 COURSES - \$30 3 COURSES - \$40

## CUCINA ROMANA

TUESDAY 16TH APRIL - FRIDAY 26TH APRIL 2019

### SUPPLI

Crumbed rice croquette with ragu, mozzarella, parmesan, sugo

### CACIO E PEPE

Spaghetti with black pepper, butter and pecorino Romano

### SALTIMBOCCA

Veal escalopes with sage & prosciutto, veal glaze, spinaci

### ABBACCHIO

Roasted lamb with potatoes, rosemary, garlic, carrots

### ZUPPA INGLESE

Typical Roman layered sponge cake, pastry cream, chocolate and Alchermes

\*SOSTA E VIA CONDITIONS  
THE MAXIMUM TABLE SIZE IS 8 PAX  
BYO WINE IS NOT AVAILABLE WITH THIS MENU

\*\*SOSTA E VIA EARLY DINNER CONDITIONS  
SEATED BETWEEN 6PM-7PM  
TABLES ARE REQUIRED BACK AFTER 1 HOUR  
7PM TABLES MUST BE FINISHED BY 8PM  
ENTIRE TABLE MUST DO THIS MENU

OWNER & CHEF - MAURICE SANTUCCI : EXECUTIVE CHEF - ALESSIO DI BARI

GLUTEN FREE - (GF) VEGETARIAN - (V)

## SECONDI

<b>TAGLIATA DI MANZO (GF)</b>	200gms 44
Grilled & sliced pasture fed eye fillet steak with roasted eschallots filled with bone marrow, mushroom and thyme with a beef glaze	
<i>We offer at the table your choice of our salsa verde, &amp; Artisanal horseradish and mustards</i>	
<b>PESCE DEL GIORNO</b>	MP
Market fresh fish of the day	
<b>CACCIUCCO ALLA LIVORNESE</b>	36
Typical Tuscan seafood & tomato soup - W.A. scampi, S.A. prawn, vongole, mussels, local fish, sardine, cuttlefish, bruschetta	
<b>ARROSTO DI MAIALE (GF)</b>	36
Pot roasted pork neck with parsnip and rosemary puree & Chianti poached figs	
<b>CAPRETTO (GF)</b>	36
Baked Gippsland milk fed goat on the bone with wild fennel and peas	

## CONTORNI

<b>PATATE ALL'AGLIO E ROSMARINO (GF) (V)</b>	9
Roasted potatoes with rosemary & garlic pesto	
<b>BIETOLE E CACIOCAVALLO (GF) (V)</b>	9
Sauteed silverbeet with garlic & caciocavallo	
<b>FAGIOLINI SALTATI (GF) (V)</b>	9
Sauteed green beans, garlic & lemon dressing	
<b>INSALATA (GF) (V)</b>	8
Mixed Italian leaf salad with a citrus dressing	
<b>PANZANELLA (V)</b>	12
Tuscan style vegetable chopped salad - roasted peppers, tomato, red onion, basil, cucumber, oregano, wholemeal frisella bread	