

ANTIPASTI

OLIVE SOTT'OLIO, REGGIANO, E ACCIUGHE 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

PROSCIUTTO DI SAN DANIELE E MOZZARELLA 22
 24 month Prosciutto San Daniele riserva DOP (30g) with fresh buffalo mozzarella, torta fritta

CARPACCIO DI MANZO 22
 Pounded raw pasture fed eye fillet with soft quail egg, caperberry, Reggiano, chilli emulsion, rucola

BURRATA E POMODORO (V) (CAN BE GF) 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

OSTRICHE AL NATURALE (GF) 4.5 ea
 Natural oysters opened to order accompanied with shallot & aged red wine vinegar, lemon

CRUDO DI PESCE (GF) 18
 Hiramasa (raw) king fish, crimson red grapes, orange emulsion, pistachio, fresh thyme

CALAMARI ST.ANDREA (GF) 22 / 38
 Lightly fried fresh local calamari, lemon dressed rocket, eggless squid ink mayonnaise

SCAMPI AI FERRI (GF) 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

PAPPARDELLE CON RAGU D'AGNELLO 24 / 32
 Our handcut pappardelle with a slow cooked lamb ragu and pecorino Romano

LINGUINE AL GRANCHIO E BOTTARGA 26 / 36
 Fresh house made linguine with fresh blue swimmer crab, E.V.O. oil, garlic, parsley, golden breadcrumbs and bottarga

TORTELLI AL NERO DI SEPPIE 26 / 36
 Squid ink ravioli filled with local fish and lemon with *aglio e olio* sauce, Portarlington mussels and confit heirloom tomato

CAVATELLI ALLA CAPRESE (V) 23 / 29
 Hand rolled wheat style gnocchi with a fresh tomato sugo, buffalo mozzarella and basil sauce

RISOTTO CON TALEGGIO E FIORI DI ZUCCA (V) (GF) 23 / 30
 Aquarello Carnaroli risotto with taleggio and zucchini & flowers from our vegetable garden

S O S T A E V I A

REGIONAL EXPRESS MENU
 TUESDAY - FRIDAY

LUNCH * & EARLY DINNER **
 2 COURSES - \$30 3 COURSES - \$40

CUCINA SICILIANA
 TUESDAY 26TH MARCH - FRIDAY 12TH APRIL 2019

ARANCINI

Crumbed saffron rice ball, filled with ragu, mozzarella, peas with a tomato sugo

SARDE A BECCAFICO

Sardines butterflied and panfried with, pine nuts, raisins, pecorino, breadcrumbs, parsley

PASTA ALLA NORMA (V)

Gentile penne with a fresh tomato sugo, fried eggplant, basil, ricotta salata

PESCESPADA CON SALMORIGLIO (GF)

Chargrilled swordfish. oregano & lemon dressing, fennel salad

CANNOLI

Sicilian pastry shells filled with ricotta, candied fruit, chocolate and pistachio

*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

TAGLIATA DI MANZO (GF) 200gms 44
 Grilled & sliced pasture fed eye fillet steak with roasted eschallots filled with bone marrow, mushroom and thyme with a beef glaze

We offer at the table your choice of our salsa verde, & Artisanal horseradish and mustards

PESCE DEL GIORNO MP
 Market fresh fish of the day

CACCIUCCO ALLA LIVORNESE 36
 Typical Tuscan seafood & tomato soup - W.A. scampi, S.A. prawn, vongole, mussels, local fish, sardine, cuttlefish, bruschetta

ARROSTO DI MAIALE (GF) 36
 Pot roasted pork neck with parsnip and rosemary puree & Chianti poached figs

CAPRETTO (GF) 36
 Baked Gippsland milk fed goat on the bone with wild fennel and peas

CONTORNI

PATATE ALL'AGLIO E ROSMARINO (GF) (V) 9
 Roasted potatoes with rosemary & garlic pesto

BIETOLE E CACIOCAVALLO (GF) (V) 9
 Sauteed silverbeet with garlic & caciocavallo

FAGIOLINI SALTATI (GF) (V) 9
 Sauteed green beans, garlic & lemon dressing

INSALATA (GF) (V) 8
 Mixed Italian leaf salad with a citrus dressing

PANZANELLA (V) 12
 Tuscan style vegetable chopped salad - roasted peppers, tomato, red onion, basil, cucumber, oregano, wholemeal frisella bread