



BACCOMATTO
OSTERIA

menu 1 \$50 per person

chef's selection of mixed antipasto

carrot spaghetti chitarra, roast pistachio, goat cheese
squid ink bottoncini, cuttlefish, wild rocket, cherry tomato, cacio ricotta
mint fusilli, hand cut lamb ragu, lemon zest, pecorino

(please choose two pastas for the table to share)

house salads

tiramisu

menu 2 \$60 per person

chef's selection of mixed antipasto

carrot spaghetti chitarra, roast pistachio, goat cheese
squid ink bottoncini, cuttlefish, wild rocket, cherry tomato, cacio ricotta
mint fusilli, hand cut lamb ragu, lemon zest, pecorino

(please choose one pasta for the table to share)

chargrilled spatchcock, tuscan panzanella
shorthorn beef sirloin, king brown mushrooms, bearnaise sauce
hazelnut crusted lamb loin, brussel sprouts, smoked garlic
fish of the day

(please choose one main for the table to share)

seasonal vegetables
roast potatoes
house salads

tiramisu

212 Riley Street, Surry Hills NSW 2010 | +61 2 9215 5140
baccommattoosteria.com.au
enquiries@baccommattoosteria.com.au



BACCOMATTO
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menu 3 \$70 per person

chef's selection of mixed antipasto

carrot spaghetti chitarra, roast pistachio, goat cheese
squid ink bottoncini, cuttlefish, wild rocket, cherry tomato, cacio ricotta
mint fusilli, hand cut lamb ragu, lemon zest, pecorino

(please choose one pasta for the table to share)

chargrilled spatchcock, tuscan panzanella
shorthorn beef sirloin, king brown mushrooms, bearnaise sauce
hazelnut crusted lamb loin, brussel sprouts, smoked garlic
fish of the day

(please choose two mains for the table to share)

seasonal vegetables
roast potatoes
house salads

tiramisu

Please note a 10% service charge is applicable for groups

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