

# OSTERIA

— WINE • FOOD • COCKTAILS —

## LUNCH MENU

### STARTERS

SPRING MINISTRONE, SALSA VERDE

ITALIAN MUSK MELON, PARMA HAM

CACHO PEPE WITH RICOTTA, CHESTNUT MUSHROOMS, SAGE

### MAIN COURSES

FRESH PEAS AND MINT RISOTTO, PARMIGIANO REGGIANO

PAN-FRIED COD, BORLOTTI BEAN PUREE, SPRING GREENS, ONIONS

WILD BOAR RAGU, PAPPARDELLE PASTA, SOFT HERBS

### SIDES

CRISPY ZUCCHINI FRIES, TOMATO DIPPING SAUCE 4.50

GREEN BEANS, GARLIC 4.50

MIXED LEAF SALAD 3.50 / TOMATO AND ONION SALAD 3.50

ROAST HERITAGE POTATOES, ROSEMARY, GARLIC 4.50

### PUDDINGS AND CHEESE

BUTTERMILK PANNA COTTA, BLUEBERRY COMPOTE, OAT CRUMBLE

PEAR TART, PISTACHIO ICE CREAM

SELECTION OF HOMEMADE ICE CREAMS AND SORBETS

ITALIAN CHEESE SELECTION, SEA SALT CRACKERS (4.50 SUPPLEMENT)

**1 COURSE 13.00**

**2 COURSES 16.00**

**3 COURSES 20.00**

ALL PRICES INCLUDE VAT. A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL. ALL GRATUITIES ARE TRANSFERRED TO THE TEAM ALONE. FOOD DESCRIBED WITHIN THIS MENU MAY CONTAIN NUTS, DERIVATIVES OF NUTS OR OTHER ALLERGENS. IF YOU SUFFER FROM AN ALLERGY OR FOOD INTOLERANCE, PLEASE NOTIFY A MEMBER OF THE SEARCY'S TEAM WHO WILL BE PLEASED TO DISCUSS YOUR NEEDS WITH THE DUTY MANAGER.