

OSTERIA

— WINE • FOOD • COCKTAILS —

A LA CARTE MENU

SHAVED FENNEL AND ASPARAGUS SALAD, ORANGE DRESSING 7.50 (V,VE)
BUFFALO MOZZARELLA, CAPRESE 7.00 (V)
HERITAGE TOMATOES, SHEEP'S RICOTTA, OLIVE PUREE, TOASTED
HAZELNUT, 7.50 (V,VEO)
CHILLED ZUCCHINI SOUP 6.50 (VE)

PASTA

FETTUCINE ALFREDO, GARLIC, CHILI, BASIL 14.50 (V)
ASPARAGUS AND RICOTTA TORTELLONI, ROASTED GARLIC CREAM 16.00 (V)
SEAFOOD LINGUINI, FENNEL, GARLIC BUTTER 18.25
WILD BOAR RAGU, PAPPARDELLE PASTA, SOFT HERBS 16.00

MAIN COURSES

GRILLED COURGETTE, MIRANDA TOMATO, WILD ROCKET, PINE NUTS 13.50
(V,VE)
PAN-FRIED SALMON, CHAR-GRILLED VEGETABLES, SALSA VERDE 17.50
SEARED CHICKEN BREAST, VIOLETTE POTATOES FREGOLA, CHESTNUT
MUSHROOMS, PEAS 16.50
CRISPY LAMB BREAST, BROAD BEANS, MARJORAM HERITAGE CARROTS 21.50

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

TIRAMISU 6.50
BUTTERMILK PANNA COTTA, STRAWBERRIES, MINT 6.50 (V,VEO)
APRICOT TART, AMARETTO ICE CREAM 7.50
SELECTION OF HOMEMADE ICE CREAMS AND SORBETS 5.00 (VEO)
SPECIAL SUMMER SORBETS: NEGRONI, APEROL SPRITZ AND PROSECCO 5.00
(VEO)

ITALIAN CHEESE SELECTION, SEA SALT CRACKERS 11.00

V = VEGETARIAN | VE = VEGAN | VEO = VEGAN OPTION

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.