

# OSTERIA

— WINE • FOOD • COCKTAILS —

## LUNCH MENU

### STARTERS

CHILLED ZUCCHINI SOUP (VE)  
PARMA HAM, PEACHES  
SHAVED FENNEL AND ASPARAGUS SALAD, ORANGE  
DRESSING

### MAIN COURSES

PEAS AND MINT RISOTTO (V, VEO)  
PAN-FRIED SALMON, CHAR-GRILLED VEGETABLES,  
SALSA VERDE  
WILD BOAR RAGU, PAPPARDELLE PASTA

### SIDES

GREEN BEANS, GARLIC 4.50  
CRISPY ZUCCHINI FRIES, TOMATO DIPPING SAUCE 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, STRAWBERRIES, MINT  
(V, VEO)  
APRICOT TART, AMARETTO ICE CREAM  
SELECTION OF HOMEMADE ICE CREAMS AND SORBETS  
(VEO)  
ITALIAN CHEESE SELECTION, SEA SALT CRACKERS (4.50  
SUPPLEMENTS)

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

**1 COURSE 14.00**

**2 COURSES 16.00  
20.00**

**3 COURSES**