

# OSTERIA

— WINE • FOOD • COCKTAILS —

## A LA CARTE MENU

BURRATA, CARAMELISED FIGS, TOASTED HAZELNUTS 7.50 (V)  
CHESTNUT MUSHROOM SOUP 7.00 (VE)  
GRILLED SARDINES, PICKLED SHALLOTS, RAISINS 8.00  
BEEF CARPACCIO, BEETROOT, GOAT'S CHEESE 8.50

### PASTA

GORGONZOLA, RADDICCHIO AND WALNUT RISOTTO 14.50 (V)  
PUMPKIN TORTELLONI, SAGE BUTTER 16.50 (V)  
SEAFOOD LINGUINI, FENNEL, GARLIC BUTTER 18.25  
RIGATONI PASTA, CALABRIAN SAUSAGE, ROASTED TOMATOES 15.50

### MAIN COURSES

GRILLED AUBERGINE, TOMATOES, WILD ROCKET, PINE NUTS 13.50 (VE)  
PAN-FRIED HAKE, CANNELLINI BEANS, MUSSELS, SAMPHIRE 17.50  
SEARED CHICKEN BREAST, SWISS CHARD, TRUFFLE POTATOES 16.50  
BEEF TAGLIATA, ROASTED PEPPER PUREE, ROCKET, PARMESAN 26.50

### 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  
TONKA BEAN PANNACOTTA, BLACKBERRIES 6.50 (V, VEO)  
APRICOT TART, AMARETTO ICE CREAM 7.50  
SELECTION OF HOMEMADE ICE CREAMS AND SORBETS 5.00 (VEO)  
SPECIAL AUTUMN SORBETS: NEGRONI, APEROL SPRITZ AND PROSECCO  
5.00 (VE)

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.