

# OSTERIA

— WINE • FOOD • COCKTAILS —

## LUNCH MENU

### STARTERS

CHESTNUT MUSHROOM SOUP (VE)  
BUFFALO MOZZARELLA, CAPRESE (V)  
GRILLED SARDINES, PICKLED SHALLOTS, RAISINS

### MAIN COURSES

RIGATONI PASTA, CALABRIAN SAUSAGE, ROASTED  
TOMATOES  
PAN-FRIED HAKE, CANNELLINI BEANS, MUSSELS,  
SAMPHIRE  
GORGONZOLA, RADICCHIO AND WALNUT RISOTTO (V)

### 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

TONKA BEAN PANNACOTTA, BLACKBERRIES (V,VEO)  
APRICOT TART, AMARETTO ICE CREAM  
SELECTION OF HOMEMADE ICE CREAMS AND SORBETS  
(V, 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 | 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.