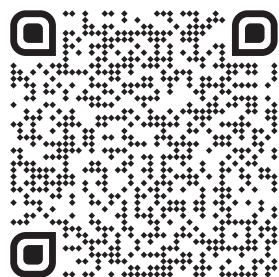
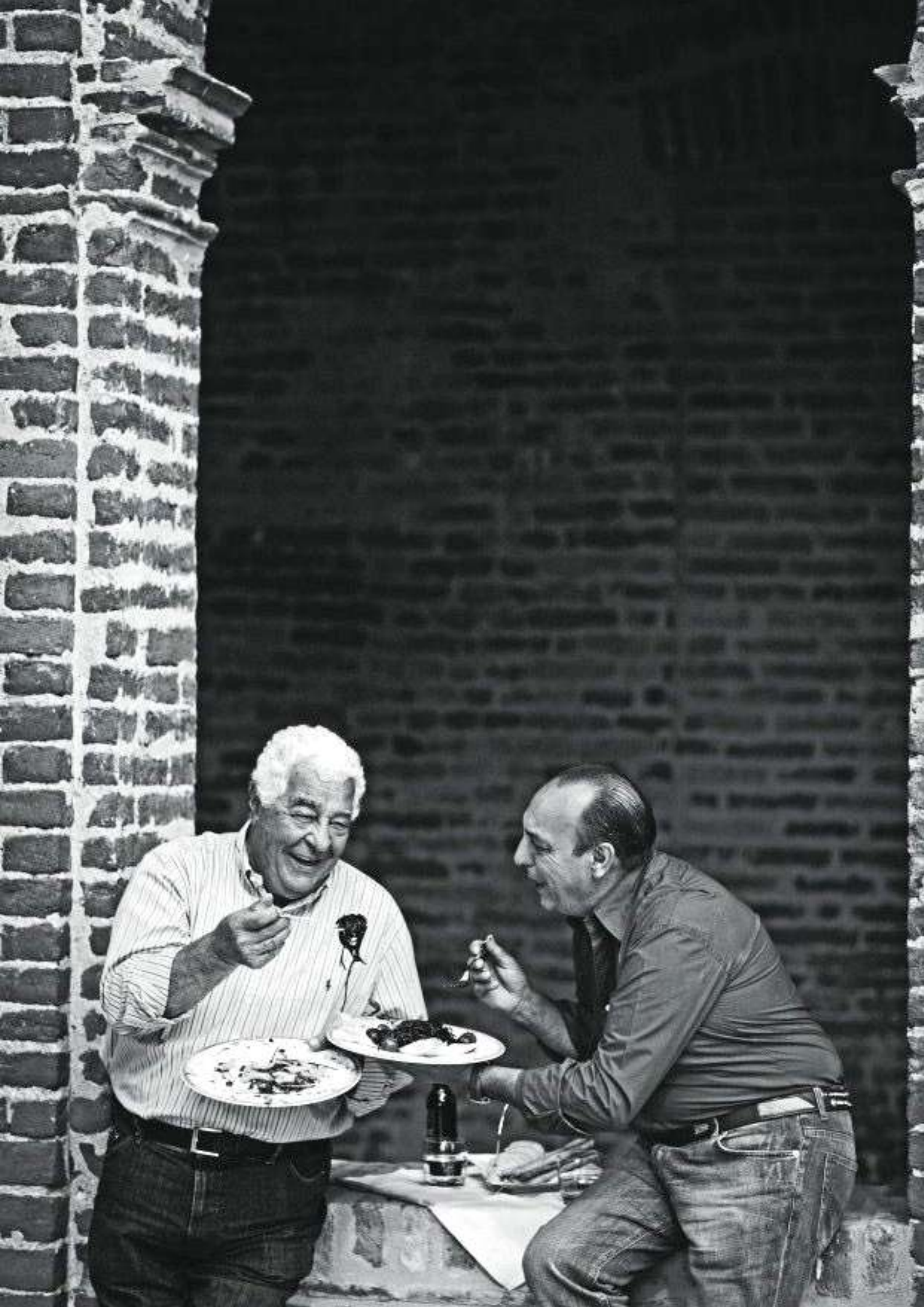


L'Osteria

Pizza e Cucina

See the full menu here







ANTIPASTI

Appetizer

Bruschetta al Pomodoro	59	
<i>Homemade Bread, chopped tomatoes, olive oil, basil & garlic</i>		
Fritto di Calamari	69	
<i>Fried squid and homemade aioli</i>		
Vitello Tonnato	94	
<i>Classic Piedmontese dish, sliced veal with tuna sauce</i>		
Sautè di Vongole e Cozze	89	
<i>Sauteed clams and black mussels in white wine sauce</i>		
Burrata Artigianale	159	
<i>Fresh burrata with rocket salad, homemade confit tomatoes and basil oil</i>		
Tagliere Toscano	184	
<i>Italian platter with Parma ham, salame milano, gorgonzola, Parmesan, kalamata olives, grissini and fried pizza dough</i>		
Polpo alla Griglia	124	
<i>Grilled octopus with sweet potato puree and octopus mayonnaise</i>		
Caponata Siciliana	64	
<i>Eggplant stew in tomato sauce with celery, onion, capers, kalamata olives & slice almonds</i>		
Arancina Siciliana	34/pcs	
<i>- Saffron risotto & beef ragù </i>		
<i>- Black ink risotto & seafood ragù</i>		
<i>- Parmesan Risotto Mortadella & burrata </i>		

INSALATE

Salads

La Caprese	89	
<i>Sliced fresh mozzarella, rocket, tomatoes, basil leaves</i>		
La Rustica	84	
<i>Rocket, grilled vegetables and croutons</i>		
La Mediterranea	84	
<i>Mixed greens, capers, kalamata olives, red onion, cucumber, parmesan & rosemary olive oil</i>		
La Contadina	84	
<i>Rocket, Gorgonzola cheese sauce, pear, mixed nuts, honey mustard dressing</i>		
La Fattoria	84	
<i>Lettuce, Grilled chicken, corn, kalamata olives, boiled egg, mayo dressing</i>		

CARPACCI

Thinly Sliced Meat

Polpo & Capperi	99	
<i>Italian style octopus carpaccio with cherry tomatoes, capers & mustard emulsion</i>		
Tonno & Agrumi	99	
<i>Tuna carpaccio with sliced fennel & citrus dressing</i>		
Manzo & Parmigiano	104	
<i>Beef carpaccio, rocket, parmesan shaves & balsamic reduction</i>		



- PORK



- GLUTEN FREE



- VEGETARIAN

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We use 12
whole eggs for
1 kg of flour



LA PASTA FRESCA

Homemade Fresh Pasta

Tonnarelli Cacio e Pepe	119	
<i>Remembering la dolce vita years in Rome: Grana Padano, Pecorino and black pepper. Cooked live at your table based on our chef availability</i>		
Tagliatelle all'Anatra	114	
<i>Tagliatelle pasta, duck ragù and oyster mushrooms</i>		
Spaghetti Neri Bottarga & Vongole	109	
<i>Squid ink spaghetti with sauteed clams in white wine and shaved homemade bottarga</i>		
Cappellacci di Zucca	114	
<i>Pumpkin stuffed ravioli served with parmesan cream & crumbled nuts</i>		
Ravioli all'Aragosta	174	
<i>Lobster ravioli with lobster bisque & burrata cream</i>		
Maltagliati al Brasato	109	
<i>Maltagliati pasta with slowcooked braised beef sauce</i>		
Tagliolini Neri al Gambero	159	
<i>Black ink tagliolini with Prawn and cherry tomatoes</i>		
Agnolotti alla Trabaccolara	159	
<i>Tuscan style ravioli filled with tomato stew, served with tiger prawns and a tomato fish sauce</i>		
Trofie al Pesto	99	
<i>Genovese style basil pesto sauce, green beans, potatoes, pine nuts</i>		
Lasagna alla Bolognese	119	
<i>Authentic Italian recipe with layered fresh pasta, homemade Bolognese ragù & bechamel sauce</i>		
Pappardelle al Ragù di Cortile	109	
<i>Pappardelle pasta served with chicken and duck ragù, topped with parmesan</i>		
Gnocchi alla Sorrentina	99	
<i>Potato dumplings with homemade tomato sauce, fresh basil and burrata cream</i>		

optional
replacement
to gluten-free
pasta +19

LA PASTASCIUTTA

Dry Pasta

Spaghetti alla Carbonara	119	
<i>Spaghetti pasta with original carbonara recipe made from egg yolk and parmesan, pancetta and black pepper non pork option: chicken bacon</i>		
Linguine alla Livornese	119	
<i>Linguine pasta tossed in tangy sardine and capers tomato sauce, sautéed black mussels, parmesan and chopped parsley</i>		
Rigatoni Ragù Toscano	109	
<i>Rigatoni with tuscan style ragu</i>		

RISOTTI

Made with "Italian Arborio Rice"

Funghi & Tartufo	129	
<i>Parmesan Risotto with sauteed mushrooms & white truffle oil</i>		
Gorgonzola & Pere	134	
<i>Gorgonzola cheese risotto, parmesan & sauteed pears in white wine</i>		
Zucca, Salsiccia & Burrata	124	
<i>Pumpkin puree risotto, homemade Tuscan sausage & burrata cream</i>		



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SECONDI










Main Courses

Served with
homemade slices
of sourdough
bread on request

Tagliata di Manzo <i>200gr Australian tenderloin with parmesan sauce, gravy & balsamic reduction</i>	349	
Pescato del Giorno <i>Slow cooked wild-caught fish with potatoes, capers, kalamata olives and cherry tomatoes</i>	219	
Guancia di Manzo <i>Tender beef cheeks, slow-cooked in red wine sauce, served with polenta cake</i>	299	
Pollo al Marsala <i>Chicken breast in a Marsala wine sauce with mushrooms</i>	144	
Il Roast Beef con Patate <i>A Family tradition: slow-roasted beef, butter sauce, roasted baby potatoes and mix greens</i>	189	

CONTORNI

Side Dishes

Funghi Trifolati <i>Sauteed Italian mushrooms</i>	39	 
Patate al Forno <i>Roasted baby potatoes</i>	39	 
Verdure al Forno <i>Roasted vegetables</i>	49	 
Patatine Fritte <i>French Fries</i>	49	
Insalata Verde <i>Green Salad</i>	34	 



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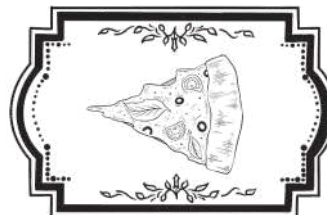
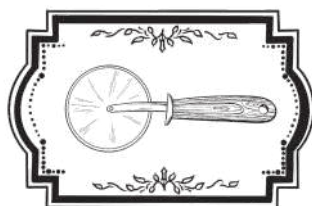


PIZZA NAPOLETANA CON LIEVITO MADRE
Sourdough Neapolitan style Pizza

PIZZA ROSSA

Pizza with Ots Base (L'osteria Tomato Sauce)

Margherita <i>OTS, mozzarella, basil leaves</i>	94	
Diavola <i>OTS, mozzarella, spicy salame, chili flakes</i> <i>non pork option: beef pepperoni</i>	124	
Parmigiana <i>OTS, mozzarella, eggplant, parmigiano cheese</i>	109	
Salame Milano <i>OTS, mozzarella, salame milano, oregano</i> <i>non pork option: beef pepperoni</i>	114	
Crudo di Parma <i>OTS, Italian Parma ham, mozzarella, basil leaves</i>	179	
Capricciosa <i>OTS, mozzarella, cotto ham, black olives, artichokes, mushrooms</i> <i>non pork option: chicken bacon</i>	134	
Polpette del Nonno <i>OTS, mozzarella, homemade Italian meatballs, basil</i>	134	
Burrata <i>OTS, whole burrata, confit cherry tomatoes, rocket, parmesan shavings</i>	194	
Caprese <i>OTS, sliced fresh mozzarella, cherry tomatoes, EV olive oil and fresh basil leaves</i>	119	
Cotto & Ananas <i>OTS, mozzarella, cotto ham, pineapple</i> <i>non pork option: chicken bacon</i>	134	
Boscaiola <i>OTS, mozzarella, mushrooms</i>	109	
Vegetariana <i>OTS, mozzarella, pumpkin, zucchini, mushrooms, bell pepper, eggplant</i>	124	
Tonno <i>OTS, mozzarella, tuna, cherry tomatoes, onion</i>	119	
Marinara <i>OTS, garlic and oregano</i>	74	
Mascarpone & Salsiccia <i>OTS, mozzarella, homemade mascarpone, homemade Italian sausage</i> <i>non pork option: chicken bacon</i>	119	



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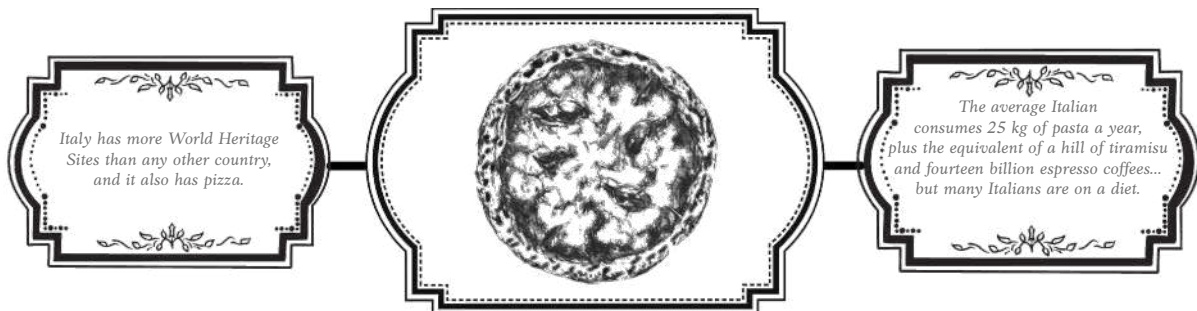
PIZZA BIANCA

Pizza without OTS (L'osteria Tomato Sauce)

4 Formaggi <i>Mozzarella, emmental, gorgonzola, parmigiano</i>	129	
Carbonara <i>Mozzarella, pancetta, traditional carbonara sauce, parmesan, black pepper</i> <i>non pork option: chicken bacon</i>	134	
Prosciutto & Funghi <i>Mozzarella, cotto ham, mushrooms, panna cream</i> <i>non pork option: chicken bacon</i>	124	
Funghi & Miele <i>Mozzarella, panna cream, mushrooms, honey</i>	109	
Tartufina <i>Mozzarella, mushrooms, egg, white truffle oil, parmigiano shaving</i>	139	
Focaccia al Rosmarino <i>Oven-baked pizza dough with rosemary and olive oil</i>	59	

EXTRAS

Mozzarella / Parmigiano	30
Homemade Mascarpone	35
Gorgonzola / Truffle Oil	40
Whole Burrata	120
Tuna in Oil / Anchovy	25
Beef Pepperoni / Chicken Bacon	30
Cotto Ham / Spicy Salame	35
Homemade Italian Sausage	35
Crudo Ham	80



- PORK - GLUTEN FREE - VEGETARIAN

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VEGAN MENU



ANTIPASTI

Appetizer

Caponata Siciliana	64
<i>Eggplant stew in tomato sauce with celery, onion, capers, kalamata olives & slice almonds</i>	
Bruschetta al Pomodoro	59
<i>Homemade Bread, chopped tomatoes, olive oil, basil & garlic</i>	

INSALATE

Salads

La Rustica	84
<i>Rocket, grilled vegetables and croutons</i>	
La Mediterranea	84
<i>Mixed greens, capers, kalamata olives, red onion, cucumber, parmesan & rosemary olive oil</i>	
La Caprese	94
<i>Sliced Vegan mozzarella, rocket, tomatoes, basil leaves</i>	

PASTA & RISOTTI

Homemade Fresh Pasta & Risotti

Trofie al Pesto	99
<i>Genovese style basil pesto sauce, green beans, potatoes, pine nuts</i>	
Gnocchi al Ragú	99
<i>Homemade Gnocchi with Italian style tempeh ragu</i>	
Risotto Funghi & Tartufo	129
<i>Parmesan Risotto with sauteed mushrooms & white truffle oil, finished with vegan homemade parmesan</i>	

CONTORNI

Side Dishes

Funghi Trifolati	39
<i>Sauteed Italian mushrooms</i>	
Insalata Verde	34
<i>Green Salad</i>	

PIZZA NAPOLETANA CON LIEVITO MADRE

Sourdough Neapolitan style Pizza

Margherita	99
<i>OTS, Vegan mozzarella, basil leaves</i>	
Vegetariana	129
<i>OTS, Vegan mozzarella, pumpkin, zucchini, mushrooms, bell pepper, eggplant</i>	
Boscaiola	114
<i>OTS, Vegan mozzarella, mushrooms</i>	
Parmigiana	114
<i>OTS, Vegan mozzarella, eggplant, parmigiano cheese</i>	
Marinara	74
<i>OTS, garlic and oregano</i>	



 - GLUTEN FREE

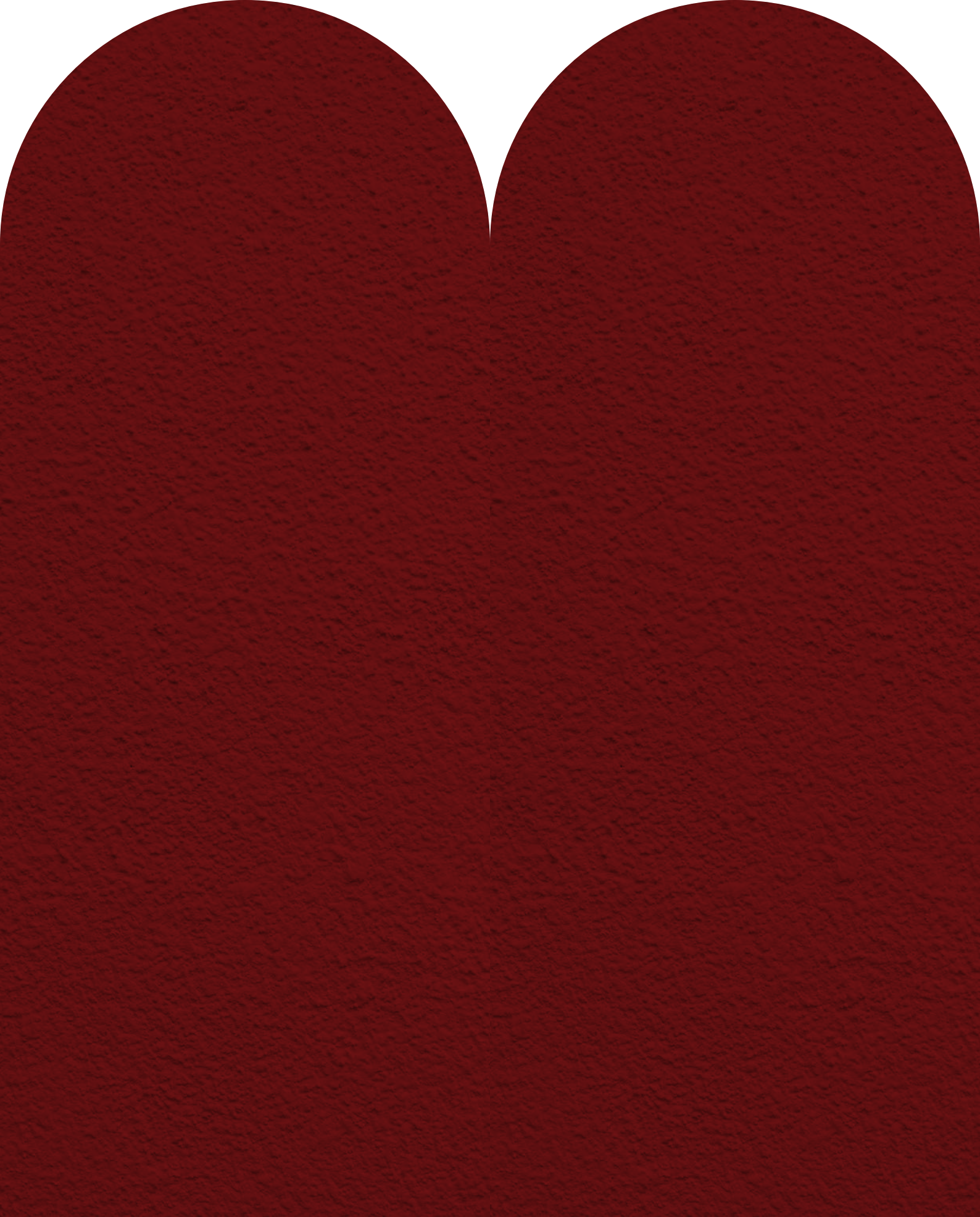
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L'Osteria

Pizza e Cucina



BEVERAGE MENU



COCKTAIL

Spritz

Strawberry Spritz <i>Strawberry, Aperol, Blood Orange Cordial, Prosecco, Soda Water</i>	150
Aperol Spritz <i>Aperol, Prosecco, Soda Water</i>	150
Passion Spritz <i>Passion, Elderflower, Prosecco, Soda Water</i>	140
Limoncello Spritz <i>Limoncello, Lemon Juice, Prosecco, Soda Water</i>	130

Signature

Paradiso della Vitta <i>Vodka, Limoncello, Pineapple, Honey Basil Syrup, Lemon Juice</i>	120
Cocomero Agitato <i>Dry Gin, Arancello, Watermelon, Lemon Juice</i>	120
Sanguine Margarita <i>Reposado Tequila, Arancello, Blood Orange, Mix Citruses, on the rock</i>	120
Caribbean Bitter Punch <i>White Rum, Campari, Falernum Syrup, Pineapple Juice, Orange Juice</i>	120
Perfetto Espresso Martini <i>Vodka, Disaronno, Coffee Liqueur, Espresso</i>	120

Classic

Negroni <i>Dry Gin, Campari, Sweet Vermouth</i>	140
Amaretto Sour <i>Disaronno, Syrup, Lemon, Albumen</i>	140
Paloma <i>Blanco Tequila, Pink Grapefruit Soda, Lime, Salt on the rimmed</i>	130
Passion Star Martini <i>Vodka, Passion, Vanilla Syrup, Lime, Prosecco</i>	120
Dark n Stormy <i>Spiced Rum, Ginger Beer, Lime</i>	120
Mojito <i>White Rum, Mint Leaves, Lime, Simple Syrup, Soda Water</i>	110

WINE

Wine By The Glass

Sparkling Wine

	G	/	B
Wolfblass Bilyara Sparkling Brut, Australia	120		565
<i>Chardonnay, South Australia</i>			

White Wine

Cantine Leonardo da Vinci Pinot Grigio delle Venezie	120		565
<i>Pinot Grigio, delle Venezie DOC</i>			
San Marzano Il Pumo Chardonnay	130		595
<i>Chardonnay, Salento IGP</i>			
Stoneburn Sauvignon Blanc	130		595
<i>Sauvignon Blanc, Marlborough</i>			

Rose Wine

Fantini Calalenta Rosato, Italy	140		675
<i>Merlot, Abruzzo DOC</i>			

Red Wine

Tavernello Organico Sangiovese Rubicone	120		565
<i>Sangiovese, Rubicone IGT</i>			
San Marzano Il Pumo Primitivo	130		595
<i>Primitivo, Salento IGP</i>			
Tenute Rossetti Chianti	140		645
<i>Sangiovese, Cabernet Sauvignon, Caniolo Nero, Chianti DOCG</i>			

Sparkling Wine

Italy

Riunite Prosecco Brut			575
<i>Glera, Veneto DOC</i>			
Alba Luna Prosecco Treviso Extra Dry			645
<i>Glera, Prosecco di Treviso DOC</i>			
Mionetto Prosecco Treviso Brut			735
<i>Glera, Prosecco di Treviso DOC</i>			
Palazzo Grimani Prosecco Treviso Millesimato Dry			735
<i>Glera, Prosecco di Treviso DOC</i>			
Corte Giara Millesimato Prosecco Dry			865
<i>Glera, Prosecco di Treviso DOC</i>			

Australia

Wolfblass Bilyara Sparkling Brut			565
<i>Chardonnay, South Australia</i>			

Spain

Freixenet Cava Carta Nevada Semi Seco			755
<i>Parellada, Macabeo, Xarel-lo, Cava</i>			

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WINE

White Wine

Italy

G / B

Cantine Leonardo da Vinci Pinot Grigio delle Venezie	565
<i>Pinot Grigio, delle Venezie DOC</i>	
San Marzano Il Pumo Chardonnay	595
<i>Chardonnay, Salento IGP</i>	
San Marzano Il Pumo Malvasia Sauvignon	595
<i>Malvasia Bianca, Sauvignon Blanc, Salento IGP</i>	
Vigneti del Salento I Muri Bianco	675
<i>Malvasia Bianca, Chardonnay, Bombino Bianco, Puglia IGP</i>	
Allegrini Oasi San Giacomo Soave	885
<i>Garganega, Chardonnay, Veneto DOC</i>	
Cantine Leonardo da Vinci Toscana Vermentino	645
<i>Vermentino, Toscana IGT</i>	
Tenuta Ulisse Pecorino	655
<i>Pecorino, Terre di Chieti IGP</i>	
San Marzano Edda Bianco Salento IGP	1.045
<i>Chardonnay, Italian Native White Grapes, Salento IGP</i>	
Vigneti del Vulture Sensuale Moscato	685
<i>Moscato, Basilicata</i>	

New Zealand

Stoneburn Sauvignon Blanc	595
<i>Sauvignon Blanc, Marlborough</i>	

Spain

Bodegas Beronia Rueda Verdejo	635
<i>Verdejo, D.O. Rueda</i>	

Australia

Leo Buring Riesling Eden Valley	915
<i>Riesling, Eden Valley</i>	

WINE

Rose Wine

Italy

G / B

Fantini Calalenta Rosato 675
Merlot, Abruzzo DOC

Poggio al Tesoro Cassiopea Bolgheri 775
Cabernet Franc, Merlot, Bolgheri Rosato DOC

France

Chateau D'Astros The Lunar Collection Moon 785
Caladoc, Grenache, Cinsault, IGP Maures

South Africa

Mount Rozier The Frog Chorus Rose 575
Grenache, Western Cape

Red Wine

South Africa

Mount Rozier The House Martin Pinot Noir 575
Pinot Noir, Western Cape

Chile

Carmen Frida Kahlo Reserva Carmenere 575
Carmenere, Central Valley

**Errazuris Aconcagua Cuvee Gran Reserva
Cabernet Sauvignon** 845
Cabernet Sauvignon, Aconcagua

Casa Silva De La Costa Syrah 875
Syrah, Colchagua Valley

Spain

Bodegas Marques de Caceres Crianza 785
Tempranillo, Rioja D.O.C

Portugal

Churchill's Estate Douro Grafitte Tinto 905
Touriga Nacional, Tauriga Franca, Tinta Roriz, Douro

Argentina

Kaiken Estate Malbec 695
Malbec, Mendoza

WINE

Red Wine

Italy

G / B

Tavernello Organico Sangiovese Rubicone <i>Sangiovese, Rubicone IGT</i>	565
San Marzano Il Pumo Primitivo <i>Primitivo, Salento IGP</i>	595
Tenute Rossetti Chianti <i>Sangiovese, Cabernet Sauvignon, Caniolo Nero, Chianti DOCG</i>	645
Corte Giara Valpolicella <i>Corvina Veronese, Rondinella, Molinara, Valpolicella DOC</i>	795
San Marzano Il Pumo Negroamaro <i>Negroamaro, Salento IGP</i>	595
Beni di Batasiolo Barbera d'Alba Sovrana <i>Barbera, d'Alba DOC</i>	1.085
Fantini Montepulciano d'Abruzzo <i>Montepulciano, d'Abruzzo DOC</i>	715
Vigneti del Salento Zolla Primitivo - Merlot <i>Primitivo, Merlot, Puglia IGP</i>	805
San Marzano Talo Primitivo di Manduria <i>Primitivo di Manduria, Manduria DOP</i>	985
Vigneti Zabu Nero d'Avola <i>Nero d'Avola, Sicilia IGT</i>	655
Corte Giara Amarone della Valpolicella <i>Corvina Veronese, Rondinella, Amarone della Valpolicella DOCG</i>	1.985
San Polo Brunello di Montalcino <i>Sangiovese, Brunello di Montalcino DOCG</i>	2.455
Vigneti del Vulture Pipoli Aglianico <i>Aglianico, Aglianico Del Vulture DOC</i>	775
Vigneti del Salento Zolla Susumaniello <i>Aglianico, Aglianico Del Vulture DOC</i>	985
Beni di Batasiolo Barolo <i>Nebbiolo, Barolo DOCG</i>	1.795

SPIRIT

Whiskey

	G	B
Jameson	110	1.250
Dewar's 12	120	1.650
Maker's Mark	130	1.850
Jim Beam White	100	1.050
Bulleit Rye	130	1.850
Glenfiddich 12	140	2.050
Glenfiddich 15	170	

Gin

Tanqueray	110	1.250
Bombay Sapphire	110	1.250
Roku Gin	120	1.650
Hendrick's	130	1.850

Vodka

F Vodka	100	950
Greygoose	120	1.650

Rum

Saccharum White	100	950
Saccharum Spiced	100	950
Plantation Dark	110	1.250

Tequila

Jose Cuervo Reposado	100	1.050
Jose Cuervo Silver	100	1.050
1800 Silver	140	2.150
Patron Anejo	180	3.550

Homemade Liqueurs

Limoncello	50	490
Arancello	50	490

Disgestivi

Saba Grappa	110	
Martell VSOP	180	
Caffè Borghetti	110	
Cynar	120	
Disaronno	110	
Fernet Branca	120	
Galliano	110	
Luxardo Maraschino	110	
Sambucca Vaccari	110	
Jagermeister	100	

BEER & MOCKTAIL

Beer

On Tap - Kura Kura Lager <i>300ml or 450ml</i>	55/80
Bintang Radler Lemon	50
San Miguel Pale	55
Kura Kura Session Hazy	55
Kura Kura Island Ale	65
Kura Kura IPA	105

Refreshment

Aqua Reflection Mineral Water 380ml <i>Still Or Sparkling</i>	35/40
Soft Drink <i>Coca-Cola, Coca-Cola Zero, Sprite, Tonic Water, Soda Water</i>	30
Fever Tree <i>Premium Indian Tonic Water, Pink Grapefruit Soda, Ginger Beer</i>	45
Fresh Juice <i>Watermelon, pineapple, orange, mango</i>	50
Iced Tea <i>Lemon, Peach or Lychee</i>	40

Mocktail

Mirossa <i>Orange, rosemary, rose syrup, lemon, soda water</i>	50
Passion & Mint <i>Passion, mint, lime, syrup, soda water</i>	50
Bali Sunrise <i>Orange, pineapple, grenadine syrup</i>	50
Fruit Squash <i>Your choice of Orange, Lemon, or Pineapple</i>	50
Shirley Temple <i>Sprite, lemon, grenadine</i>	50

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COFFEE & TEA

Coffee

Espresso Singolo	20
Espresso Doppio	30
Machiato	25
Americano	35
Cappuccino Italiano	35
Caffe Latte	35
Hazelnut Latte	45
Vanilla Latte	45
Decafeine	+10
Oat Milk	+10

Hot Tea

English Breakfast	30
Oriental Green Tea	30
Royal Earl Grey	30
Chamomile	30
Minty Breeze	30