

**OSTERIA**  
denominazione di origine controllata

# LUNCH

## SPECIAL

### ANTIPASTI

#### AVOCADO TUNA TARTARE

20

cube cut tuna, avocado, cherry tomatoes,  
onions, patate & cucumber  
— extra bluefin tuna (akami) \$12

#### TUNA CARPACCIO

26

bluefin tuna (akami), drizzled with artisanal  
"cavanna" lemolive oil, capers, black olives &  
croutons

### MAINS

#### BURGER CACIO E PEPE

26

juicy 200gm beef patties, formaggio cream, lettuce,  
tomatoes & cracked pepper with fries

#### PASTA AL TONNO "MAMMA STYLE"

26

pappardelle spinachi, tuna, capers, sundried  
tomatoes with a drizzle of lemony cream sauce

#### RISOTTO AL FUNGHI

26

funghi misto with porcini on arborio rice

#### HALIBUT FISH & CHIPS

28

craft-beer battered halibut served with  
béarnaise sauce

#### 'NDUJA RAGU PASTA

28

"calabria" braised spicy pork ragu drenched with  
rigatoni pasta & sous vide uovo

#### CIOPINNO (ITALIAN SEAFOOD SOUP)

29

flavourful fisherman soup with mussels, prawns,  
scallops & clams

#### COSCIA DI POLLO AL FORNO

30

roasted whole chicken leg with mediterranean  
vegetable

#### RISOTTO BOTTARGA

30

arborio rice cooked in prawn stock, squid, clams &  
mullet roe shavings

#### SPEZZATINO DI MANZO

32

braised beef brisket with vino chianti &  
root vegetables

#### SOLO BISTECCA DI WAGYU (ONLY STEAK)

58

kagoshima A5 wagyu 200gm, grain mustard &  
gourmet salt