OSTERIA
al Centro

Crafted with authentic recipes and D.O.P. ingredients, our menu is unapologetically Italian. No shortcuts, no compromises, just real Italian food the way it's meant to be.

: Dishes suitable for vegetarian diet

Pizza & Peroni
WEDNESDAYS | ALL DAY

$25 FOR YOUR CHOICE OF A PIZZA AND PERONI. AVAILABLE ALL DAY, EVERY WEDNESDAY.

Pasta & Vino
THURSDAYS | ALL DAY

$25 FOR YOUR CHOICE OF A PASTA (RAVIOLI + $2) AND ITALIAN HOUSE WINE. AVAILABLE ALL DAY, EVERY THURSDAY.

ANTIPASTI

FOCACCINA 8
Baked daily in house, rosemary, extra virgin D.O.P. olive oil

POLPETTE DELLA NONNA 15
Traditional beef and pancetta house-made meatballs slowly braised in San Marzano tomato sauce (3 pieces per serving)

INSALATA DI BARBABIETOLA 14
Arugula, vinaigrette, red beet ricotta, golden beets, radish, basil oil, pistacchio, extra virgin D.O.P. olive oil

BURRATA ALLA ZUCCA 26
Burrata pugliese with butternut squash, aged balsamic with toasted walnuts, basil and D.O.P. olive oil. Served with freshly made bread

To share

VITELLO TONNATO 20
Soffritto marinated veal served with traditional Tonnato sauce, Maldon salt and caper berries

TAGLIERE DI SALUMI 20
Mortadella, salami, prosciutto di Parma aged 12 months, sliced pecorino, truffle cheese, mixed olives, and toasted walnuts with sliced focaccia bread

FRITTURA DI CALAMARI 25
Fried calamari rings, served with pomodoro sauce and lemon wedges

PIZZE

Authentic Neapolitan pizza is soft, droopy and deliciously messy. *Fold each slice to keep the toppings in place!*

MARINARA 15
Tomato sauce, sliced garlic, oregano and San Marzano tomato sauce (optional anchovies $6)

MARGHERITA 19
Mozzarella fior di latte, San Marzano tomato sauce, fresh basil

DIAVOLA 22
Salame calabrese, mozzarella fior di latte, San Marzano tomato sauce

MORTADELLA E PISTACCHIO 23
Mortadella, toasted pistacchio, mozzarella fior di latte, stracciatella

FUNGHI 23
Organic medley mushrooms, truffle cream, arugula, taleggio D.O.P, toasted pecans

CAPRICCIOSA 24
Prosciutto cotto, mushroom, marinated artichoke, olive taggiasche, mozzarella fior di latte, San Marzano tomato sauce

PROSCIUTTO E RUCOLA 24
D.O.P. prosciutto di Parma, arugula, mozzarella fior di latte, shaved parmigiano, San Marzano tomato sauce

PRIMI

SPAGHETTI ALLA CARBONARA 23
Guanciale, egg yolk, pecorino romano and freshly cracked black pepper

SPAGHETTI CACIO E PEPE 21
Spaghetti finished with pecorino romano D.O.P. and freshly cracked black pepper

TAGLIATELLE ALLA BOLOGNESE 24
House-made beef, pork and tomato ragù, parmigiano reggiano

GNOCCHI AL GORGONZOLA 23
Gnocchi finished in a gorgonzola D.O.P. cream sauce, topped with Grana Padano and fresh lemon zest

PACCHERI SALSICCIA E FINOCCHIO 24
Slow cooked pork and fennel ragù, pecorino romano

TROFIE AL PESTO 22
House-made pesto sauce, pecorino, toasted pine nuts

RAVIOLI AI FUNGHI 26
House-made ravioli filled with mushroom ricotta, finished in a truffle cream sauce, lemon zest, fried sage and Grana Padano

RISOTTO CARNAROLI 26
Changes every month. Ask the server.

LASAGNA 25
House made lasagna with traditional bolognese ragù and besciamella. Served with Grana Padano on top

All crafted with L'Oro di Gragnano, our house pasta brand

AVAILABLE UNTIL 4 PM

PANINI

CAPRI 16
Fior di latte, heirloom tomato, house-made pesto, arugula

PARMA 19
Prosciutto di Parma aged 12 months, taleggio, paté di olive taggiasche

PANINO PIZZA

RUSTICHELLA 19
Mordatella, stracciatella, pistacchio, arugola and aged balsamic

PANINO CON POLPETTE 19
House-made 3 pieces polpette, arugola, parmigiano reggiano

Every dish finished with Val di Mazara D.O.P. olive oil

DOLCI

GELATO BY DOLCE AMORE 7.50
A rotating selection of handcrafted organic Italian gelato flavours

AFFOGATO 9
Gelato topped with a shot of hot espresso

TIRAMISÙ 10
Hause-made traditional Tiramisù

NUTELLA CALZONE 9
Warm calzone filled with Nutella, topped with icing sugar and pistacchios

PANNA COTTA 8
Italian custard with rotating flavour

CANNOLO 5
A cannolo shell filled with ricotta and dark chocolate

BEER

PERONI	8
OLD JALOPY PALE ALE, POWELL BREWERY	8
DARK MATTER, HOYNE BREWING	8
LAZY D'HAZE IPA, POWELL	8
CORONA (BOTTLED)	8
PERONI CAPRI (BOTTLED)	7

SPRITZ

APEROL SPRITZ 12
Aperol, prosecco, soda

LIMONCELLO SPRITZ 12
Limoncello, prosecco, soda

HUGO SPRITZ 12
Elderflower liquor, prosecco, soda

CAMPARI SPRITZ 12
Campari, prosecco, soda

MONTENEGRO SPRITZ 12
Montenegro amaro, prosecco, soda

CLASSIC COCKTAILS

BELLINI 12
Peach puree syrup, prosecco doc

ESPRESSO MARTINI 14
Vodka, kalua, espresso

MARGARITA 12
Tequila, triple sec, lime juice, salted rim over ice

CAESAR 12
Vodka, clamato juice, tabasco, worcestershire, celery salt rim

NEGRONI 12
Gin, campari, vermouth rosso

NEGRONI SBAGLIATO 12
Campari, vermouth rosso, prosecco

NEGRONI BIANCO 12
Gin, lillet blanc, vermouth bianco

VINI

RED

	6OZ/BTL
ALTOPIANO ROSSO	9
GIUSTI MERLOT	13/53
PIETRAME MONTEPULCIANO DOP	10/45
BOSIO BARBERA D'ASTI	13/53
POGGIO TORSELLI CHIANTI CLASSICO	80
GIUSTI VALIPOLICELLA RIPASSO	110
GIUSTI AMARONE CLASSICO	220

WHITE

ALTOPIANO BIANCO	9
POGGIO TORSELLI BIANCO TOSCANO	45
PIETRAME PINOT GRIGIO	10/45
GIUSTI LONGHREI PINOT GRIGIO	12/50
VILLA BIANCHI VERDICCHIO 2022	13/53
TANTALUS VINEYARDS CHARDONNAY	12/60

SPARKLING

GIUSTI PROSECCO	11/50

MOCKTAILS

PEACH BELLI-NO 8
Peach syrup puree, carbonated water, lime soda, mint leaf

BLUEBERRY BASIL SMASH 8
Blueberry syrup, basil-infused sugar syrup, lemon juice, soda water

TRAMONTO 8
Crodino aperitif, lemon-lime soda, orange slice

SIGNATURE COCKTAILS

ITALIAN MARGARITA 12
Blueberry infused tequila, limoncello, lime, simple syrup

PORTA NUOVA 13
Punt e mes, vecchia romagna brandy, galliano, simple syrup, maraschino cherry

BASIL-ICA 14
Basil infused gin, elderflower liqueur, lemon, simple syrup, orange bitters, basil

VOLARE! 15
Gin, luxardo maraschino, lemon juice, amaro nonino

ITALIAN POP & WATER

LIMONATA, ARANCIATA, CHINOTTO, ARANCIATA ROSSA (350ML)	5
SAN PELLEGRINO, SPARKLING (750ML)	7

COFFEE & MORE

ESPRESSO	3
MACCHIATO	3.5
AMERICANO	3.5
CAPPUCCINO	5
CAFFÉ LATTE	6
TEA	4
HOT CHOCOLATE	5

Extra shot 1 / Sub Non-Dairy Milk .75