

## WELCOME

We are a family owned Osteria, a casual restaurant rooted in the Italian tradition of generous hospitality and simple, beautiful food.

We celebrate Itameshi, Italian food with Japanese ingredients and influences.

There is no right way to order.

There is no dress code.

You can use your hands.

Make yourself at home.

Buon Appetito!

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### SIGNATURE COCKTAILS all 13.5

#### RISO & ROSMARINO

Rosemary, Aperol, Sake & Cucumber

#### BIG CHEESE

Citrus, Pear, Parmesan, Acquavite & Vodka

#### AMARIGATO

Toki Whisky, Amaro Montenegro & Cinzano Bianco

#### MIKAN BALSAMICO

Mandarin, Umeshu Sake, White Balsamic & Prosecco

#### FIORE DI SAMBUCCO

Beetroot, Elderflower & Gin Sour

#### SHINJUKU ALBATROSS

Spiced Pineapple, Santa Spina & Citrus

#### NEGRONI BARRICATO (SMOKED)

Gin, Campari, Umeshu & Vermouth

#### BLUSHING FIG

Fig Liqueur, Red Vermouth & Rosé

#### KOMBU MARTINI

Kombu infused Vodka & Dry Vermouth

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### PANE house made daily

Nori Focaccia (v) 4

Hokkaido Milk Bread, Jam & Burnt Honey Butter (v) 6

#### LIMITED AVAILABILITY

Shokupan, Crab Tempura & Peperoncino 14

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### INSALATE vibrant & seasonal

Usman's Magic Tomato Salad (v) 11

Fennel, Winter Citrus & Pistachio (v) 11

Stracciatella, Wild Garlic & Rice Furikake (v, n) 14

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### CRUDO raw and fresh

Tuna, House Ponzu & Wasabi 18

Hamachi, Truffle Soy & Furikake 16

Maguro Tartare, Moromi Miso & Lardo 13

Kombu Sea Bream, Rhubarb & Acqua Pazza 19

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### FRITTI delicate & fried

Agretti Tempura, Bottarga & Parmesan 7

Chicken Kaarage & Pickles 10

OSTERIA

Angelina

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### PASTA our speciality, have a couple

Tomato Pasta & Kosho (v) 10

Tortellini, Black Truffle & Kombu (v) 24

Tagliolini, Ceremonial Matcha, Sicilian Red Prawns & Veal 29

Fazzoletti, Duck Ragu & Lotus 15

Risotto, Whelk & Cuttlefish 19

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### GRILL cooked over fire on binchotan

Ox Tongue & Kizami Wasabi 14

Aubergine, Moromi Miso & Sicilian Pesto (v, n) 13

Church Hill Chicken 19

Launceston Lamb & Wasabi Mustard 39

Hamachi Collar 18

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### TO SHARE

Gloucester Dry Aged Pork Chop 35

Cornish Skate Wing 45

Limousin Veal 65

Aged Angus Ribeye on Bone 90

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### SIDES

Radicchio & Sorrel Goma (v) 9

Sweet Potato Fries (v) 6

Jerusalem Artichokes (v) 8

Namayasai Greens (v) 8

Tsukemono (v) 4

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### DOLCI to finish

Brulee Black Sesame Cheesecake & Matcha Gelato (v) 12

Chocolate Tortino & Soy Butter Gelato 11

Cheese Pannacotta & Herring Roe Caviar 14

Apple, Hazelnut & Capezzana Olive Oil (v, n) 8

Vanilla Gelato, Honey, Kombu & Black Truffle (v) 14

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Three Cheese & Chinmi (v) 12

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v - vegetarian | n - nuts

Please let us know if you have any allergens or intolerances.

A discretionary service charge of 15% will be added to your bill.

