

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!

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

ITALICUS YUYAKE

Italicus, Black Tea, Hojicha & Tonic

FIORE DI SAMBUCO

Beetroot, Elderflower & Gin Sour

SHINJUKU ALBATROSS

Spiced Pineapple, Santa Spina & Citrus

NEGRONI BARRICATO (SMOKED)

Gin, Campari, Umeshu & Vermouth

PASSION HINODE

Passionfruit Liqueur, Sipello & Ginger Beer

KOMBU MARTINI

Kombu infused Vodka & Dry Vermouth

PANE house made daily

Nori Focaccia (v) 4

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

LIMITED AVAILABILITY

Shokupan, Crab Tempura & Peperoncino 14

INSALATE vibrant & seasonal

Usman's Magic Tomato Salad (v) 11

Fennel, Winter Citrus & Pistachio (v) 11

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

CRUDO raw and fresh

Tuna, House Ponzu & Wasabi 18

Hamachi, Truffle Soy & Furikake 16

Maguro Tartare, Moromi Miso & Lardo 13

FRITTI delicate & fried

Agretti Tempura, Bottarga & Parmesan 7

Chicken Kaarage & Pickles 10

OSTERIA

Angelina

PASTA our speciality, have a couple

Tomato Pasta & Kosho (v) 10

Tortellini, Truffle & Kombu (v) 15

Tagliolini, Matcha, Sicilian Red Prawns & Tuna Tartare 24

Fazzoletti, Duck Ragu & Lotus 15

Risotto, Whelk & Cuttlefish 19

GRILL cooked over fire on binchotan

Ox Tongue & Kizami Wasabi 14

Aubergine & Sicilian Pesto (v, n) 13

Church Hill Chicken 19

Launceston Lamb & Wasabi Mustard 39

Hamachi Collar 18

TO SHARE

Gloucester Dry Aged Pork Chop 35

Cornish Skate Wing 39

Limousin Veal 65

Aged Angus Ribeye on Bone 90

SIDES

Radicchio & Sorrel Goma (v) 9

Sweet Potato Fries (v) 6

Jerusalem Artichokes (v) 8

Namayasai Greens (v) 8

Tsukemono (v) 4

DOLCI to finish

Brulee Black Sesame Cheesecake & Matcha Gelato (v) 12

Chocolate Tortino & Soy Butter Gelato (v) 11

Cheese Pannacotta & Herring Roe Caviar 12

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

LIMITED AVAILABILITY

Fragoline Di Bosco, Vanilla & Yuzu 14

Three Cheese & Chinmi (v) 12

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.

Founders
JOSH, AMAR & LAURA
Executive Chef
USMAN
Sommeliers
JOSH, DEV & ELIO
Head Chef
ELIOR
General Manager
FRANCESCO
Interior Design
ANNA OWENS

OSTERIA

Angelina

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