

## 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

Sake, Aperol, Cynar & Soda

#### SOL LEVANTE SOUR

Vodka Infused Shiso, Melon Liqueur, Lime & Watermelon

#### AMARIGATO

Toki Whisky, Amaro Montenegro & Cinzano Bianco

#### ITALICUS YUYAKE

Italicus, Black Tea, Hojicha & Tonic

#### FIORE DI SAMBUCCO

Gin, Elderflower, Beetroot & Citrus

#### SHINJUKU ALBATROSS

Mezcal Verde, Santa Spina, Spiced Pineapple & Citrus

#### NEGRONI BARRICATO (SMOKED)

Gin, Campari, Umeshu & Sweet Vermouth

#### PASSION HINODE

Passionfruit Liqueur, Sipello & Ginger Beer

#### KOMBU MARTINI

Kombu Vodka & Dry Vermouth

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### PANE house made daily

Nori & Datterini Focaccia (v) 4

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

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### INSALATE vibrant & seasonal

Usman's Magic Tomato Salad (v) 11

Melon, Barattiere Cucumber & Prosciutto di Parma 12

Burrata, Peach & Watermelon Ponzu (v) 14

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### CRUDO raw and fresh

Tuna, House Ponzu & Wasabi 18

Hamachi, Truffle Soy & Furikake 16

Scallop, Blood Orange & Soy Burnt Butter 18

#### LIMITED AVAILABILITY

Sicilian Prawn, Cucumber & Rice Furikake 22

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### FRITTI delicate & fried

Courgette Flower, Miso Ricotta & Walnut (v, n) 13

Mozzarella & Katsuobushi Carozza 8

Soft-shell Crab & Nori 13

OSTERIA

Angelina

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### PASTA our speciality, have a couple

Tomato Pasta & Kosho (v) 10

Bottoni, Miso Aubergine & Roasted Tomato (v, n) 14

Tortellini, Fresh Summer Truffle & Kombu (v) 20

Tagliolini, Matcha, Tuna & Caviar 24

Pappardelle, Veal & Rabbit Ragu, Soy Cured Egg Yolk 21

Risotto Primavera & Clams 19

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### GRILL cooked over fire on binchotan

Ox Tongue & Kizami Wasabi 14

Yakimono Romaine Lettuce (v) 10

Church Hill Chicken 19

Launceston Lamb & Wasabi Mustard 39

Hamachi Collar 19

#### LIMITED AVAILABILITY

Lamb Sweetbreads, Tropea & Quince Yuzu Tare 24

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### TO SHARE

Gloucester Dry Aged Pork Chop 35

Gilt-Head Bream Kabayaki 38

Limousin Veal 65

Aged Angus Ribeye on Bone 90

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### SIDES

Sweet Potato Fries (v) 6

Daikon & Sicilian Pesto (v, n) 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 (v) 11

Pistachio Purin (v, n) 8

Vanilla Gelato, Strawberries & Capezzana Olive Oil 9

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.

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

OSTERIA

# Angelina

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