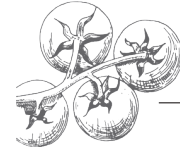


OSTERIA EPOCA



ANTIPASTI

Cozze Gratinat Baked mussels topped with Gremolata	16.90
Caprese Bufala Roquette salad, tomatoes and Balsamic reduction (GF/V)	18.90
Bruschetta Trio bruschetta of the day	16.90
Tagliere Italian selection of cured meat, olives and pickles (GFO)	18 pp

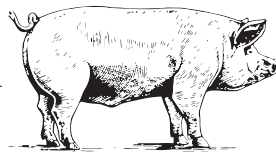
CONTORNI

Garden Salad (GF/V)	10.50
Sauté Greens (GF/V)	10.50
Chips (GF/V)	10.50
Roast potatoes (GF/V)	10.50



PASTA

Culurgiones Sardinian ravioli filled with potatoes, pecorino and mint, served with a real Italian tomato salsa (V)	28.00	Pappardelle alla Campidanese Pappardelle in a tomatoes Fennel sausages ragout (GFO)	32.00
Spaghetti alla Chitarra Served with asparagus and pancetta in a Saffron sauce (GFO)	28.00	Tagliatelle allo Scoglio Seafood tagliatelle (GFO)	42.90



SECONDI

Lamb shoulder 6h Slow cook Lamb shoulder served with chickpeas, tomatoes and red onion salad (GF)	42.00	Porchetta Slow roasted rolled pork belly with apple, celery and walnut salad (GF)	38.00
Barramundi all'acqua pazza Roast Barramundi with potatoes, cherry tomatoes, anchovies, capers and kalamata olives sauce (GF)	38.00	Pollo all'uva in Potaccio Pot roasted chicken with grapes (GF)	36.00

CAFFÈ BAR ALIMENTARI

OSTERIA EPOCA

LORENZO'S TABLE

Banquet to share

Share dishes – Minimum 4 people

Three courses – \$65 per person

Ask your waiter
about today's dishes
(GFO)



DOLCI

Tiramissu' Egg Mascarpone cream	14.00
Tarte Tatin Caramelised apple Vanilla ice-cream and toffee sauce	14.00
White chocolate Panna cotta and raspberry Panna cotta served with a raspberry zuppeta (GF)	14.00
Cheese board Selection of 3 cheese, honey combe, spicy tomatoes chutney	22.00

Please be advised one bill per table and a 15% surcharge applies on public holidays

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