

POSTINO

BANCHETTO MENU (GROUPS OF 8PPL OR MORE)

Fixed-price menu to share made up of Postino favourites. Children under 10yrs may order à la carte. Please advise your waiter of any dietary requirements and we'll do the rest!

Three courses: \$44pp

STARTERS TO SHARE

Cow's milk ricotta dusted with herbs, served with toasted ciabatta	\$15
Prosciutto plate, served with house-made wood-fired bread	\$22
Mixed antipasto plate of grilled seasonal vegetables and house-made wood-fired bread	\$28
Caprese salad with tomato, picked basil, buffalo mozzarella, oregano and olive oil	\$16
Octopus salad with cherry tomato, carrot, potato, capers, olives and parsley	\$18
Garlic & herb focaccia	\$9
Herbed olives	\$7
Tasting plate (serves 4ppl) of mixed antipasto, prosciutto, cow's milk ricotta and focaccia	\$60
+Add 65g buffalo mozzarella DOP to any of the above	+6,5
+Add 125g buffalo mozzarella DOP to any of the above	+10
+Add 200g cow's milk ricotta to any of the above	+10

INSALATE

Caprese salad with tomato, picked basil, buffalo mozzarella, oregano and olive oil	\$16
Rocket & pear salad with shaved grana, walnuts and honey	\$15
Mixed leaf salad with spinach, rocket, radicchio and balsamic	\$15
Spinach salad with cherry tomatoes and feta	\$15
+ Add tuna or 65g buffalo mozzarella DOP to any of the above	+ \$6,5

PASTE E RISOTTI

HOUSE-MADE POTATO GNOCCHI with your choice of bolognese or napoli sauce	\$21
LINGUINE PESCATORA Octopus, prawns, squid, clams, mussels, napoli sauce, parsley	\$29
FETTUCCINE LITI Crab, chilli, Italian cherry tomato, garlic, basil	\$28
MEZZE MANICHE CON POLPO Octopus, potato, Italian cherry tomato, parsley	\$27
LINGUINE VONGOLE Pumpkin cream, vongole, chilli, parsley	\$26
PACCHERI RAGU D'AGNELLO Slow-cooked lamb, white sauce	\$26
PASTA SPECIAL Ask your waiter for today's special (gluten-free pasta not available)	\$
RISOTTO ZUCCA Risotto with pumpkin, goat's cheese and parsley	\$26
+Gluten-free pasta	+ \$5

DOLCI

Nutella baby calzoncino with ice cream (vo)	\$16
Cannoli siciliani with ricotta, chocolate, cinnamon, pistacchio (2 each)	\$9
Tiramisu	\$14
Italian cheesecake with mango sauce	\$12
Crêpes with banana, fresh cream, black cherry and ice cream	\$14
Neapolitan gelati trio by Gelatavita (gf)	\$10
Affogato with vanilla ice cream, Amaro Lucano and espresso (gf)	\$12

PIZZE ROSSE 12"/8"

MARGHERITA San Marzano tomato, mozzarella, basil	\$17/\$14
CAMPANIA San Marzano tomato, buffalo mozzarella, parmesan, oregano	\$20/\$16
NAPOLETANA San Marzano tomato, anchovy, olives, capers, mozzarella, basil	\$19/\$15
CAPRICCIOSA San Marzano tomato, leg ham, mushroom, artichoke, olives, mozzarella	\$23/\$17
SALAME San Marino salami, San Marzano tomato, pesto, olives, mozzarella, basil	\$23/\$17
POSTINO Prosciutto DOP, San Marzano tomato, pesto, buffalo mozzarella, basil	\$26/\$20
MESSINA Prosciutto DOP, mushrooms, gorgonzola, mozzarella, San Marzano tomato, basil	\$26/20
CALABRESE San Marzano tomato, hot salami, n'duja, roasted peppers, mozzarella, basil	\$24/18
+Gluten-free base (larger size only)	+\$5,5
+Vegan mozzarella	+\$4
+Treat yourself to buffalo mozzarella instead of cow's milk mozzarella on any of the above pizzas	+\$6,5

PIZZE BIANCHE 12"/8"

GAMBERI Prawns, mozzarella, zucchini, chilli pecorino, parsley	\$24/\$18
ZUCCA Pumpkin cream, gorgonzola, mozzarella, red onion, rocket	\$23/\$17
AGNELLO Slow-cooked lamb, onion, rosemary, pesto, mozzarella	\$23/\$17
FUNGHI Mushrooms, chilli pecorino, mozzarella, thyme	\$22/\$16
ZUCCHINA Zucchini, cherry tomato, mozzarella, olives, pumpkin seed, oregano, garlic oil	\$22/\$16
LEONARDO N'duja, buffalo mozzarella, cherry tomato, pesto, basil	\$24/18
+Gluten-free base (larger size only)	+\$5,5
+Vegan mozzarella	+\$4
+Treat yourself to buffalo mozzarella instead of cow's milk mozzarella on any of the above pizzas.	+\$6,5

PIZZE SPECIAL 12"

Ask your waiter for today's pizza special (larger size only) \$

Please note that we are not able to do half-half pizzas, given different ingredients cook differently. We appreciate your understanding.