



# OSTERIA MUCCA



NEWTOWN

PAISANO AND DAUGHTERS

MMXXV

## PANE E BURRO

focaccia,  
pecorino butter

8pp

## OLIVE

marinated olives

9

## VERDURE SOTT'OLIO

marinated peppers, eggplant,  
artichokes & goats curd

27

## ANTIPASTI

<b>CAPRESE INVERNALE</b> buffalo mozzarella, rocket, kalamata olives & roasted tomatoes	27
<b>INSALATA DI CACHI E FINOCCHIO</b> persimmon with shaved fennel & anchovies, citrus vinaigrette	27
<b>POLPO ALLA GRIGLIA</b> charcoal grilled tasmanian octopus, white beans, calabrian chilli & celery	34
<b>VITELLO TONNATO</b> wagyu girello with tuna sauce, capers, chives, eschallots & lemon	32

## PRIMI

<b>RAVIOLI POMODORO</b> spinach & ricotta filled pasta with tomato sauce & parmesan	39
<b>SPAGHETTI CON LE SARDE</b> sardines, fennel, capers, parsley & bread crumbs	37
<b>PAPPARDELLE ALLA BOSCAIOLA</b> wild mushrooms, pancetta & pecorino	36
<b>ZITI</b> with white sausage ragù, fresh chilli & cime di rappa	40

## SECONDI

<b>PESCE DEL GIORNO</b> fish of the day, steam baked with vongole, chickpeas, garlic & parsley sauce	65
<b>POLLO SPACCATO</b> grilled butterflied spatchcock with brown butter, capers & lemon	58
<b>BISTECCA ALLA FIORENTINA</b> 800g charcoal grilled O'Connor grass fed t-bone steak	160

## CONTORNI

<b>INSALATA VERDE</b> mixed leaf salad	16
<b>BROCCOLI SALTATI</b> sautéed broccoli, garlic, anchovies	18
<b>PATATINE FRITTE</b> fried mozart potatoes	18

10% Sunday Surcharge  
15% Public Holiday Surcharge

GELATO PANNA COTTA TIRAMISU CLASSICO



10% Service Fee applied  
to groups of 8 or more