



# LA TERRAZZA

OSTERIA VERDE

## Entrees

### ARANCINI \$12

Truffle & porcini mushroom

### CRAB COQUETTES \$6EA

Hokkaido crab, tonnato sauce & chives

### POLPETTE & FOCACCIA \$20

Angus meatballs, tomato sauce & parmesan cheese

### POTATO BITES \$18

Cacio & pepe potato croquettes

### BURRATA \$24

Fresh burrata, semi dried cherry tomatoes, rocket & balsamic vinegar

### MINI BURGER \$7EA

Brioche bun, Genovese meat & cheese

### PANKO PRAWNS \$28

Crispy prawns, sweet chilli sauce, Japanese mayo & tobiko caviar

### FOCCACCIA SANDWICH \$22

Ask our staff about our focaccia of the week

## Mains

### PACCHERI \$29

Cacio & pepe, truffle & breadcrumbs  
(Tablesides Pasta with the famous cheese wheel)

### CARBONARA \$29

Homemade tonnarelli, guanciale, carbonara sauce, pecorino & black pepper

### GNOCCHI \$32

Potato gnocchi, blue swimmer crab, garlic & cherry tomatoes

### COSTINE ALLA GREMOLATA \$46

700g of short ribs BBQ with gremolata

### CARTOCCIO \$38

Catch of the day, vegetables, cherry tomatoes & mussels

### BISTECCA PORK MILANESE \$42

Breaded pork chop with mashed potatoes & lemon zest

## Signatures

### NONNA'S SPAGHETTI & POLPETTE \$60 (SERVES 2)

340g of handmade spaghetti, pomodoro sauce, wagyu beef meatballs, finished with fresh parmigiano

### RIGATONI ALLA TOSCANA \$35

Silky tomato & cream sauce served tableside

## Sides

### FRIARIELLI, OLIVE OIL & PEPPERONCINO \$12

### MIXED LEAF SALAD WITH VINAIGRETTE MAYONNAISE \$8

### ROSEMARY POTATOES \$8

## Desserts

### TIRAMISU \$12

### PANNACOTTA \$12

### PISTACHIO CHEESECAKE \$12

A 10% service charge applies to groups of 6+.  
Surcharges: 10% on Sundays, 15% on Public Holidays.  
Our kitchen handles nuts, shellfish & gluten. We aim to meet dietary needs, but allergen-free meals can't be guaranteed.