

LE TOUR DE L'OSTERIA
70

4 individual courses
[our bread, entrée, pasta, main, dessert]

**DON'T WORRY ABOUT IT, YOU ARE IN
OUR HANDS**

designed for the whole table, we can
accommodate the most dietary
requirements, especially if you let us
know before you come in

**WINE PAIRING
49**

4 special wines
matched on the day, from northern
france to italy

FEAST 3 COURSES
65

PANE – our sourdough bread, smoked
butter

MORTADELLA – italian pistachio
mortadella, parmesan

PASTA – fresh durum pasta, eggplants,
tomatoes, basil, ricotta

MANZO – black market, angus beef flank

or

PESCE – wild market fish

INSALATA – mixed leaves, aged balsamic

PATATE – wood fired baby potatoes,
butter, herbs

TIRAMISU – sponge biscuit, mascarpone,
coffee, amaretto

CANNOLI – pastry shells filled with sweet
ricotta

FEAST 2 COURSES
60

PANE – our sourdough bread, smoked
butter

MORTADELLA – italian pistachio
mortadella, parmesan

PASTA – fresh durum pasta, eggplants,
tomatoes, basil, ricotta

MANZO – black market, angus beef flank

or

PESCE – wild market fish

INSALATA – mixed leaves, aged balsamic

PATATE – wood fired baby potatoes,
butter, herbs