

Astoria

Gluten-free items are available on request.

ANTIPASTO

Stone baked bread, local olive oil, barrel aged balsamic	DF	8
Ortiz anchovy & pimento olive gildas	GF,DF	12
Oysters campari & grapefruit	GF,DF	MP
Selection of charcuterie	DF, GFO	24
Stracciatella, fermented, pickled & fresh cucumber, dill oil	GF, V	20
Kingfish crudo with preserved lemon & pine nut	GF, DF	18

PIZZETTA

(MADE WITH OUR 48-HOUR FERMENTED SOUR DOUGH)

Margherita, ViaVio mozzarella, local olive oil	DFO, VGO	15
Butternut pumpkin, gorgonzola dolce, nduja & sage	DFO, VGO	16
Potato, rosemary & confit garlic with anchovy colatura	DFO, VGO	16
Quattro formaggi, mozzarella, provolone, gorgonzola, aged parmesan	V	17

PASTA

(ALL MADE IN HOUSE WITH LOCAL EGGS AND DURUM FLOUR)

Crayfish bisque bucatini with stracciatella & virgin pressed chili oil	GFO	26
Cavolo nero maccheroni with pine nut & goats fromage	DFO, VGO	21
WELLINGTON ON A PLATE FESTIVAL DISH		
Nato dalla terra - Zany Zeus ricotta gnudi, cacio pepe, truffle, Olivo oil	GF, V	35
WINE MATCH		
2019 Luna Estate Estate Pinot Noir		16

LARGE PLATES

Wagyu rump steak 500g, virgin olive oil, black olive butter (please allow 40 mins)	DFO, GF	45
Fritto misto, meyer lemon, aioli	DFO	35
Wagyu meatballs with confit garlic, tomato ragu, aged parmesan		24

SIDES

Iceberg, pickled chili, Italian parsley, pecorino, pimento olives	GFO, DFO	12
Radicchio, gorgonzola piccante, barrel aged balsamic	GF, DFO, V	16
Shoestring fries, seasoning	GFO, DF, VGO	7/12

DESSERT

Dark chocolate mousse, preserved cherry, cherry sorbet	GF, V	14
Matcha-misu	V	14

GFO - Gluten Free Option GF - Gluten Free V - Vegetarian
DFO - Dairy Free Option DF - Dairy Free VGO - Vegan Option



ENJOY EVERY LAST DRIP

Please alert your waiter if you have any allergies or intolerances.
Please note that if you're paying by Paywave or by credit card an additional charge of 2% applies.