

CHEF TINTORI'S SHARING MENU4-course sharing menu curated by Head Chef Tintori. **110pp**

*Minimum two guests.

BEHIND THE SOSTA MENU

Complex, artful technique. Not just pasta on a plate.

Chef Tintori's love for cooking was nurtured by his family's rich culinary heritage, he is inspired by his most loved regions throughout Italy and how they draw and rely on their surroundings in order to source local fresh produce and native, wild ingredients.

Traditional methods, combined with fresh ingredients, showcase a menu filled with house-made items, from the sourdough bread using a Tuscan starter, to the delicately handcrafted silky pastas, complete with sweet tarts and ice-cream.

Sosta's menu is a testament to Chef Tintori's passion for preserving the culinary traditions of Italy, embracing the bounty of Australia's diverse landscape and creating technical flavoursome masterpieces. Where foraging and fermentation are at the forefront, what you see on the plate is only half of the story.



All pasta is freshly made in house. Gluten free options available.

Additional freshly baked home-made sourdough bread
\$4 per person (first serve on the house).

15% surcharge applies on Sunday and public holidays.

ANTIPASTI/ENTRÉE

OSTRICHE AL NATURALE 6ea
Oyster, finger lime vinaigrette

CAPELANTE GRATINATE 9ea
Baked Hervey Bay half shell scallops, sea herbs, crumbs

BOMBOLONI CACIO E PEPE 16
Sourdough doughnuts, pecorino, Tasmanian mountain pepper

ANTIPASTO TOSCANO 29
Prosciutto, finocchiona, pecorino toscano, preserved mushrooms, house-made focaccia

BURRATA, PESCHE, SAMBUCA E MIELE 26
Burrata, peach & sambuca compote, fermented honey jelly

CRUDO DI PESCE SPADA 27
Cured swordfish, sugar plum tomatoes, saffron oil, coastal herbs

FIORI DI ZUCCA, GRANCHIO E RICOTTA 24
Zucchini flower, Shark Bay blue swimmer crab & ricotta mousse, crab bisque emulsion

SALTIMBOCCA DI QUAGLIA E MELA 26
Yarra Valley quail rolled in pancetta, fermented apple relish, parsnip chips

PRIMI PIATTI/PASTA

GNOCCHI IN BIANCO 35
Potato gnocchi, parmigiano, toasted hazelnuts, 12yo balsamic

LINGUINE VONGOLE E BOTTARGA 36
Linguine, clams, bottarga, garlic, chilli

CAPPELLETTI ALL'OLIO 37
Cappelletti with olive oil gel, ossobuco ragu, parmigiano

PAPPARDELLE RICCE, RAGU DI LEPORINO ALLA LIGURE 39
Pappardelle, Boolagool wild rabbit white ragu, pancetta, black olives, pinenuts

RISOTTO GAMBERI ASPARAGI ED ORTICA 44
Grilled Skull Island tiger prawn risotto, asparagus and nettle

SECONDI/MAIN COURSE

PESCATO DELL GIORNO MP
Fish of the day, seasonal garnish

PANCETTA DI MAIALE ARROSTO 45
Western Plains grilled pork belly, smoked sheep's yogurt, broad beans, basil oil

SELLA D'AGNELLO RIPIENA 48
South Gippsland roasted spring lamb rolled loins, charred carrot purée, red mizuna

BAVETTE AL VINO ROSSO E MIDOLLO 47
250g MB4 Rangers Valley flank steak, roasted bone marrow, spring leaf, gremolata

CONTORNI/SIDES

INSALATA MISTA E RAVANELLI 14
Dog Creek mixed leaf salad, pickled radish

PATATE FRITTE 14
Spuds Sisters fried wedge potatoes, oregano, roasted garlic aioli

INSALATA DI POMODORI 16
Yarra Valley heirloom tomatoes, pickled cucumbers, Tropea onion, olives

DOLCI/DESSERT

SOSTA TIRAMISU 20
Tiramisu, marsala & coffee foam, chocolate shard

SEMIFREDDO ALLO YOGURT, AMARENA E CIOCCOLATO BIANCO 21
Yogurt parfait, cherries three-ways, white chocolate & meringue crumble

CHEESECAKE AL MIELE 20
Raw honey cheesecake, honeycomb, crème fraiche sorbet

GELATI DELLA CASA 7ea
House-made ice cream scoop in various flavours

FORMAGGI 14/34
Soft / Blue / Hard