

[ASSAGGI]

FOCCACCIE

AGLIO & MOZZARELLA \$8 - FIOR DI LATTE, PARSLEY, GARLIC, EVO OIL

ROSMARINO \$8 - ROSEMARY, SEA SALT, EVO OIL

ACCIUGHE E PREZZEMOLO \$8 - ANCHOVIES, PARSLEY, EVO OIL

ARANCINO SICILIANO \$4 - RAGU, MOZZARELLA & PEAS

A'FRESELL \$8 - CRUNCHY STYLE BRUSCHETTA, LOCAL TOMATOES & BASIL V - ADD BUFFALO MOZZARELLA \$5

POLLOPETTE \$9 - CHICKEN MEATBALLS, CACCIATORA SALSA & PECORINO CHEESE 3PCE GF

SPIEDINO \$8 - CHARGRILLED 100G HOUSE MADE LAMB SKEWERS W SALMORIGLIO GF

TORTINO \$11 - BAKED PECORINO TART, TOMATO COULIS, SAUTÉED PORCINI V

CALAMARI FRITTI \$15 - LIGHTLY FRIED LOCAL CALAMARI, ROCKET & SQUID INK MAYO GF

TARTARE DI PESCE \$16 - FRESH SEASONED RAW FISH, SICILIAN CAPERS, OLIVE CRUMBLE & SARDINIAN FLAT BREAD (GF OPTION)

CROQUETTE DI PATATE \$9 - POTATO CROQUETTES WITH SMOKED SCAMORZA, PARMESAN & TOMATO AIOLI 2PCE V

AFFETTATI \$21 - MIXED SELECTION OF LOCAL & ITALIAN CURED MEATS (2 PEOPLE) OR ADD \$5 PER PERSON TO JOIN IN.
ADD ANY OF THE FOLLOWING TO THE AFFETTATI MAKE THE PERFECT ANTIPASTO:

GIARDINIERA (HOUSE MADE PICKLED VEGETABLES) \$3

GREEN SICILIAN OLIVES \$3

24 MTH PARMIGIANO 60G \$5

DOP GORGONZOLA 60G \$5

IMPORTED BUFFALO MOZZARELLA 125G \$8

SICILIAN WHITE ANCHOVIES \$6

[PASTA E RISO]

TAGLIOLINI \$22 - HOUSE MADE SQUID INK TAGLIOLINI W CRAB MEAT, ASPARAGUS, GARLIC AND CHILLI.

SCIALATIELLI \$28 - TRADITIONAL AMALFI COAST STYLE HAND MADE SHORT, THICK PASTA W LOCAL SEAFOOD, CHILLI, CHERRY TOMATOES, ZUCCHINI & A SEAFOOD BISQUE

PACCHERI CON AGNELLO \$22 - LARGE TUBE PASTA, BRAISED SPRING LAMB RAGU & PECORINO

CASARECCE \$23 - GLUTEN FREE TWISTED PASTA, SMOKED EGGPLANT, BASIL, TOMATO SUGO & GRATED SALTED RICOTTA (Vegan option available by removing the salted ricotta)

GNOCCHI DI BARBABIETOLA \$22 - GLUTEN FREE BEETROOT GNOCCHI WITH 4 CHEESE SAUCE

(Vegan option available by removing the cheese sauce)

GNOCCHI DI RICOTTA \$24 - HAND MADE RICOTTA GNOCCHI W A TOMATO SUGO & TOPPED WITH FRESH BUFFALO MOZZARELLA V

RISOTTO OF THE DAY \$MP - CHEFS CHOICE

GLUTEN FREE PASTA & GNOCCHI MADE BY OUR FRIENDS AT ARDOR FOOD CO
V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

[ALLA BRACE - BBQ]

SALSICCIA \$19 - 300G LOCAL PORK & FENNEL SAUSAGE GF

DEL MACELLAIO \$MP - CHEFS SELECTION OF MEAT COOKED ON THE CHARCOAL GRILL GF

POLLAME \$MP - CHEFS SELECTION OF POULTRY COOKED ON THE CHARCOAL GRILL GF

PESCE DEL GIORNO \$MP - CHEFS SELECTION OF EITHER WHOLE FISH, FILLET OR FRESH SEAFOOD COOKED ON THE CHARCOAL GRILL GF

ALL MAINS SERVED WITH A CHOICE OF SALSA VERDE OR SALMORIGLIO (EXTRA SAUCE \$3)

[CONTORNI]

PATATINE CACCIATORE \$9 - FRIES W HOUSE MADE CACCIATORA KETCHUP GF V VG

INSALATA \$10 - ICEBERG LETTUCE W CITRUS DRESSING GF VG V

VERDURA \$12 - SEASONAL CHAR GRILLED VEGETABLE GF

RUCOLA \$12 - WILD ROCKET, SHAVED PEARS, CANDIED WALNUTS, SHAVED PARMESAN & A TRUFFLE HONEY DRESSING GF V

RISO NERO \$12 - WILD BLACK RICE, BABY SPINACH, TOASTED ALMONDS, RAISINS & LIMONCELLO YOGHURT GF V

CAPRESE SBAGLIATA \$16 - IMPORTED BUFFALO MOZZARELLA, HEIRLOOM TOMATOES, WATERMELON, BASIL & EVO OIL GF V

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[PIZZA]

MARGHERITA \$18 - TOMATO, FIOR DI LATTE, BASIL & EVO OIL V

CAPRICCIOSA \$22 - TOMATO, FIOR DI LATTE, HAM, MUSHROOMS & OLIVES

BRUCIA CULO \$22 - TOMATO, FIOR DI LATTE, HOT SALAMI, N'DUJA & CHILLI

POSTMISTRESS \$25 - TOMATO, FIOR DI LATTE, SAN DANIELE PROSCIUTTO, BASIL & BUFFALO MOZZARELLA

AL MARE \$24 - CHERRY TOMATOES, FIOR DI LATTE, SEAFOOD, CHILLI & GARLIC

ZIO PEPPE \$22 - FIOR DI LATTE, SMOKED SCAMORZA, NEAPOLITAN BROCCOLI (FRIARIELLI) ITALIAN SAUSAGE, FIOR DI LATTE & CHILLI

BW CLASSIC \$20 - FIOR DI LATTE, BROCCOLI BASE, SMOKED SCAMORZA, ZUCCHINI, BROCCOLI FLORETS, CHILLI & PECORINO V VG

CLAUDIA C \$22 - TRUFFLE BASE, FIOR DI LATTE, MIXED MUSHROOMS, PORCINI V VG

QF \$21 - FIOR DI LATTE, GORGONZOLA, PARMESAN, ASIAGO V

THIS LITTLE PIGGY \$22 - FIOR DI LATTE, FREE RANGE EGG, PANCETTA, SAUTEED ONIONS, BLACK PEPPER & PECORINO (SCUSA...NO CREAM)

PULCINELLA \$21 - TOMATO, FIOR DI LATTE, ANCHOVIES, CAPERS, OLIVES, PARMESAN, OREGANO & GARLIC

BRUNSWICK JUVENTUS \$22 - SQUID INK BASE, FIOR DI LATTE, SAUTÉED CALAMARI, ZUCCHINI, CHERRY TOMATOES, CHILLI

GLUTEN FREE AVAILABLE FOR \$4 EXTRA
SLIGHT VARIATIONS ACCEPTED

BW CLASSIC & CLAUDIA C CAN BE MADE VEGAN FRIENDLY
NO ½ - ½ PIZZA

[KIDS]

FOR THE KIDS
SELECT ANY PIZZA OR PASTA
AND WE'LL DO IT FOR HALF
THE SIZE AND FOR HALF
THE PRICE!

[DOLCI]

DELIZIA AL LIMONE \$12 - SPONGE LAYERED WITH LIMONCELLO CUSTARD, VANILLA CREAM & STRAWBERRIES GF

TIRAMISU \$12 - COFFEE SPONGE, VANILLA MASCARPONE GF

TORTINO \$13 - BELGIAN DARK CHOCOLATE, BLOOD ORANGE CUSTARD GF

SEMIFREDDO \$11 - CASSATA SICILIANO, PISTACHIO CRUMBLE, AMARENO CHERRIES GF

HEAVEN ON A PLATE \$16 - NUTELLA FILLED CRUST PIZZA W CINNAMON DONUTS

AFFOGATO \$8 - VANILLA ICE CREAM & SHOT OF COFFEE
- WITH AMARETTO, FRANGELICO, BAILEYS \$15

GELATO \$12 - ARTISAN ICE CREAM
1 SCOOP \$4.50 - 3 SCOOPS \$12