

Postmistress

ITALIAN EATERY WEST BRUNSWICK

# ITALIAN EATERY

## [ASSAGGI]

### FOCCACCE \$12 EACH

**AGLIO & MOZZARELLA** - FIOR DI LATTE, PARSLEY, GARLIC, EVO OIL (V)

**ROSMARINO** - ROSEMARY, SEA SALT, EVO OIL (DF) (VG) (V)

**ACCIUGHE** - ANCHOVIES, PARSLEY, EVO OIL (DF)

**MARINARA** - TOMATO, OREGANO & GARLIC (V) (VG) (DF) (SCUSA! NOT SEAFOOD)

**ARANCINO SICILIANO \$4** - RAGU, MOZZARELLA & PEAS (EACH)

**OLIVE MISTE \$10** - MOUNT ZERO MIXED OLIVES (V) (VG) (GF) (DF)

**OLIVE ASCOLANE \$10** - CRUMBED GREEN OLIVES, FILLED WITH PORK AND VEAL (4 PER SERVE)

**E' PURPETTE \$12** - HOUSE MADE PORK & VEAL MEATBALLS BAKED WITH NAPOLI SAUCE TOPPED WITH GRATED PECORINO CHEESE (3 PIECES) (GF)

**CAZZILLI DI PATATE \$10** - POTATO CROQUETTES WITH MOZZARELLA, PARMIGIANO & SMOKED SCAMORZA WITH TRUFFLE MAYO (2 PIECES) (V)

**CALAMARI FRITTI \$18** - LIGHTLY FRIED CALAMARI SERVED WITH GARLIC AIOLI (GF)(DF)

**SALSICCE \$14/\$18** - CHAR GRILLED PORK AND FENNEL SAUSAGES (3 SERVE) (4 SERVE) (GF) (DF)

**CARPACCIO DI PESCE \$18** - THINLY SLICED RAW SWORDFISH W FENNEL, DILL, ORANGE AND APEROL DRESSING (GF) (DF)

**TARTELLETTA \$14** - SAVOURY SHORTBREAD TART WITH A RICOTTA AND GOAT CHEESE MOUSSE, TOPPED WITH SEASONAL VEGETABLES (V)

## [PASTA E RISO]

**AGNELLO \$28** - PACCHERI PASTA WITH A SLOW COOKED RICH LAMB RAGU TOPPED WITH PECORINO CHEESE

**BARBADELLE \$27** - HOUSE MADE BEETROOT PAPPARDELLE TOSSED WITH BABY SPINACH, ASPARAGUS, BASIL BUTTER, GARLIC AND TOPPED WITH LEMON BREADCRUMBS (V)

**GNOCCHI DI RICOTTA \$27** - HOUSE MADE RICOTTA GNOCCHI WITH TOMATO SUGO, PARMESAN & FRESH BUFFALO MOZZARELLA (V)

**PESCATORA \$33** - SPAGHETTONI WITH FISH, MUSSELS, CLAMS, PRAWNS, CALAMARI, GARLIC, CHILLI, WHITE WINE & A TOUCH OF NAPOLI (DF)

**RISOTTO \$MP** - CHEFS CHOICE RISOTTO OF THE DAY

GLUTEN FREE PENNE – ADD \$3 PER SERVE

VEGAN - WE ARE ABLE TO OFFER THE SPAGHETTONI OR PACCHERI AS THEY ARE BOTH DRIED PASTAS (NO EGG)

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE DF - DAIRY FREE

POSTMISTRESS CANNOT GUARANTEE 100% NON CONTAMINATION WHEN IT COMES TO GLUTEN FREE DISHES OFFERED.WE WILL DO OUR BEST.

## [SECONDI]

**POLLO \$33** - CHAR GRILLED MARINATED CHICKEN THIGH FILLET SERVED WITH COLESLAW (GF) (ONION GARLIC, SMOKED PAPRIKA, DIJON MUSTARD AND OIL)

**BATTUTA DI MANZO \$38** - CHAR GRILLED PORTERHOUSE MINUTE STEAK W FRISEE, SLICED ZUCCHINI, RADISH AND A BALSAMIC, MUSTARD DRESSING (GF) (DF)

**PESCE \$38** - PAN SEARED BARRAMUNDI FILLET, ALMOND CRUST, SERVED WITH A BLACK RICE & ARTICHOKE SALAD (GF) (DF)

## [CONTORNI]

**PATATINE \$9** - FRENCH FRIES WITH CHOICE OF TOMATO SAUCE OR GARLIC AIOLI (V)

**LATTUGA \$12** - BUTTER LETTUCE SALAD WITH CHIVES & TOASTED BREADCRUMBS TOSSED WITH A WHITE WINE VINEGAR DRESSING (VG) (DF)

**PM CAPRESE \$20** - MEDLEY OF CHERRY TOMATOES, ZUCCHINI, BASIL, BUFALA MOZZARELLA, EVO (GF) (V) (VG)

**CAVOLFIORE \$14** - ROASTED CAULIFLOWER DRESSED WITH A SPICY MAYO (GF) (V) (VG) (DF)

ALL BILLS TO BE SETTLED AT THE TABLE ONLY - 15% SURCHARGE ON TOTAL BILL FOR ANY PUBLIC HOLIDAY.  
1% CREDIT CARD SURCHARGE APPLIES TO ALL BILLS.

THERE WILL BE A \$3 PER PERSON CHARGE FOR ANY EXTERNAL CAKES THAT WILL BE REQUIRED TO BE CUT & SERVED BY POSTMISTRESS - THANK YOU FOR YOUR UNDERSTANDING.

**AFFETTATI \$24** - MIXED SELECTION OF LOCAL & ITALIAN CURED MEATS (2 PEOPLE) SHARE WITH AMICI - \$12 FOR EVERY ADDITIONAL PERSON

ADD THE FOLLOW TO MAKE THE PERFECT ANTIPASTO

MARINATED PEPPERS \$6  
SICILIAN WHITE ANCHOVIES \$7

MARINATED ARTICHOKE \$6  
GIARDINIERA \$5

BUFFALO MOZZARELLA \$8

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## [PIZZA]

**MARGHERITA \$19** - TOMATO, FIOR DI LATTE, BASIL & EVO OIL (V)

**CAPRICCIOSA \$24** - TOMATO, FIOR DI LATTE, LEG HAM, MUSHROOMS & BLACK OLIVES

**BRUCIA CULO \$24** - TOMATO, FIOR DI LATTE, SPICY SALAMI, BLACK OLIVES & CHILLI

**POSTMISTRESS \$27** - TOMATO, FIOR DI LATTE, ITALIAN PROSCIUTTO, BUFFALO MOZZARELLA & BASIL

**AL MARE \$26** - TOMATO, FIOR DI LATTE, SEAFOOD, GARLIC, CHILLI

**ZIO PEPPE \$25** - FIOR DI LATTE, SMOKED SCAMORZA, PORK SAUSAGE, FRIARELLI, CHILLI

**BW CLASSIC \$24** - BROCCOLI BASE, FIOR DI LATTE, SMOKED SCAMORZA, BROCCOLI FLORETS, SLICED ZUCCHINI, CHILLI, PECORINO

**CLAUDIA C \$26** - TRUFFLE BASE, FIOR DI LATTE, MIXED MUSHROOMS, PORCINI & TRUFFLE OIL

**PORRO PATATE \$23** - FIOR DI LATTE, POTATO, LEEK & GORGONZOLA

**GAMBERI \$25** - FIOR DI LATTE, PRAWNS, SLICED ZUCCHINI, CHERRY TOMATOES, GARLIC, CHILLI

**PULCINELLA \$23** - TOMATO, FIOR DI LATTE, ANCHOVIES, CAPERS, BLACK OLIVES, PARMIGIANO, OREGANO, GARLIC

**MELANZANS \$24** - TOMATO, FIOR DI LATTE, EGGPLANT, PARMIGIANO, FRESH RICOTTA, BASIL, GARLIC

**MR OTTO \$24** - TOMATO, FIOR DI LATTE, SMOKED PANCETTA, SAUTEED ONION, BLACK OLIVES, PECORINO & CAYENNE PEPPER

GLUTEN FREE AVAILABLE FOR \$4 EXTRA  
SLIGHT VARIATIONS ONLY - NO ½ - ½ PIZZA

BW CLASSIC, CLAUDIA C & MELANZANS CAN BE  
MADE VEGAN FRIENDLY.

## [KIDS]

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

## [DOLCI]

**TIRAMISU \$14** - HOUSE MADE SPONGE, COFFEE & VANILLA MASCARPONE (GF)(V)

**SEMIFREDDO \$14** - PASSION FRUIT SEMI FROZEN STYLE DESSERT W FRUIT IN SYRUP, VANILLA CRUMB AND COCONUT TUILE

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

**CRÈMA CATALANA \$14** - LEMON INFUSED CUSTARD, BURNT SUGAR TOP, SERVED WITH GRILLED PINEAPPLE

**CALZONCINO \$15** - SMALL FOLDED PIZZA FILLED WITH NUTELLA AND DRIZZLED WITH A STRAWBERRY COULIS  
ADD A SCOOP OF VANILLA ICE CREAM \$4.50

**GELATO \$4.50 per scoop** - SELECTION OF LOCALLY MADE GELATO

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