

Postmistress

ITALIAN EATERY WEST BRUNSWICK

ITALIAN EATERY

[ASSAGGI]

FOCCACCE \$15 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 \$5 - RAGU, MOZZARELLA & PEAS (EACH)

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

SPICY OLIVE ASCOLANE \$12 - CRUMBED GREEN OLIVES, FILLED WITH SPICY NDUJA (4 PER SERVE)

POLPETTE \$15 - PORK & VEAL MEATBALLS WITH NAPOLI SAUCE. TOPPED WITH PECORINO (3 PIECES) (GF)

SCHIACCIATA \$14 - BAKED BROCCOLI PIE WITH BLACK OLIVES, PECORINO, ONION, SERVED WITH NAPOLI (V)

CAZZILLI DI PATATE \$12 - POTATO CROQUETTES WITH PECORINO, PARMIGIANO & SMOKED SCAMORZA (2 PIECES) (V)

CALAMARI FRITTI \$21 - LIGHTLY FRIED CALAMARI SERVED WITH ROCKET WITH A CHOICE OF LEMON WEDGES OR GARLIC AIOLI (GF)(DF)

CEVICHE \$23 - SEA BREAM MARINATED W RED ONION, CHILLI, LEMON/LIME. TOPPED WITH SWEET POTATO CRISPS (GF)(DF)

MOSCARDINI \$16 - BABY OCTOPUS RAGU SERVED WITH GRILLED POLENTA (GF) (DF)

SALSICCE \$16/\$20 - CHAR GRILLED PORK AND FENNEL SAUSAGES (3 SERVE/4 SERVE) (GF) (DF)

AFFETTATI \$28 - MIXED SELECTION OF LOCAL & ITALIAN CURED MEATS (2 PEOPLE) SHARE WITH AMICI - \$14 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 \$10

[PASTA E RISO]

AGNELLO \$31 - PACCHERI PASTA WITH A SLOW COOKED RICH LAMB RAGU TOPPED WITH PECORINO CHEESE (DF - REMOVE CHEESE)

SPIRALE ALLA ZUCCA \$29 - HOMEMADE SHORT PASTA TOSSED WITH A ROASTED PUMPKIN SAUCE, SAGE AND TOPPED WITH PANGRATTATO AND PROVOLONE PICCANTE (V)

GNOCCHI DI RICOTTA \$30 - HOMEMADE RICOTTA GNOCCHI WITH TOMATO SUGO, PARMESAN & FRESH BUFFALO MOZZARELLA (V)

FRIULANA \$30 - RIGATONI WITH PORK SAUSAGE, CARROT, CELERY, ROSEMARY, WHITE WINE AND A TOUCH OF CREAM

PESCATORA \$38 - SPAGHETTONI WITH FISH, MUSSELS, CLAMS, PRAWNS, CALAMARI, A TOUCH OF NAPOLI, GARLIC, CHILLI, & WHITE WINE (DF)

RISOTTO DEL GIORNO \$MP - CHEFS CHOICE RISOTTO OF THE DAY

GLUTEN FREE PASTA – 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 \$37 - CHAR GRILLED MARINATED CHICKEN THIGH FILLET WITH COLESLAW (GF) (MARINADE INGREDIENTS - ONION, GARLIC, SMOKED PAPRIKA, DIJON MUSTARD & OLIVE OIL) (GF) (DF)

INVOLTINI DI VITELLO \$44 - ROLLED VEAL FILLED WITH PROSCIUTTO, FONTINA CHEESE, COOKED WITH WHITE WINE AND SAGE SERVED ON A BED OF POTATO MASH (GF)

DENTICE PUTTANESCA \$40 - SNAPPER FILLET WITH TOMATO, CAPERS, GREEN OLIVES, GARLIC, OREGANO AND SERVED WITH CUS CUS (DF) (REMOVE CUS CUS TO MAKE GLUTEN FREE)

BISTECCA DEL GIORNO \$MP - CHAR GRILLED MEAT OF THE DAY

[CONTORNI]

PATATINE \$11 - POTATO FRIES WITH CHOICE OF TOMATO SAUCE OR GARLIC AIOLI (V)

LATTUGA \$13 - BUTTER LETTUCE SALAD WITH CHIVES & TOASTED CROUTONS TOSSED WITH A DIJON & VINEGAR DRESSING (VG)(DF)(V)

SICILIANO \$14 - FENNEL, SEASONAL ORANGES, CHILLI FLAKES, EVO, CITRUS DRESSING (GF) (VEG) (V)

CAVOLO NERO \$14 - SAUTEED BLACK TUSCAN CABBAGE WITH RAISINS, SHAVED PECORINO, SLIVERED ALMONDS & EVO (VEG) (GF)

ASPARAGI \$14 - CHAR GRILLED ASPARAGUS SERVED WITH MASCARPONE CREAM & TOPPED WITH SPICY NDUJA CRUMB (GF) (REMOVE NDUJA TO MAKE VEGETARIAN)

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
THANK YOU FOR YOUR UNDERSTANDING.

Postmistress

ITALIAN EATERY WEST BRUNSWICK

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[PIZZA]

MARGHERITA \$22 - TOMATO, FIOR DI LATTE, BASIL & EVO OIL (V)

CAPRICCIOSA \$26 - TOMATO, FIOR DI LATTE, LEG HAM, MUSHROOMS & BLACK OLIVES

BRUCIA CULO \$26 - TOMATO, FIOR DI LATTE, SPICY SALAMI, BLACK OLIVES & CHILLI

POSTMISTRESS \$30 - TOMATO, FIOR DI LATTE, ITALIAN PROSCIUTTO, BUFFALO MOZZARELLA & BASIL

AL MARE \$29 - TOMATO, FIOR DI LATTE, SEAFOOD, GARLIC, CHILLI

ZIO PEPPE \$26 - FIOR DI LATTE, SMOKED SCAMORZA, PORK SAUSAGE, FRIARELLI, CHILLI

BW CLASSIC \$26 - BROCCOLI BASE, FIOR DI LATTE, SMOKED SCAMORZA, BROCCOLI FLORETS, SLICED ZUCCHINI, CHILLI, PECORINO (V)

CLAUDIA C \$28 - TRUFFLE BASE, FIOR DI LATTE, MIXED MUSHROOMS, PORCINI & TRUFFLE OIL (V)

PORRO PATATE \$26 - FIOR DI LATTE, POTATO, LEEK & GORGONZOLA (V)

GAMBERI \$29 - FIOR DI LATTE, PRAWNS, SLICED ZUCCHINI, CHERRY TOMATOES, GARLIC, CHILLI

PULCINELLA \$26 - TOMATO, FIOR DI LATTE, ANCHOVIES, CAPERS, BLACK OLIVES, PARMIGIANO, OREGANO, GARLIC

MELANZANS \$26 - TOMATO, FIOR DI LATTE, EGGPLANT, PARMIGIANO, FRESH RICOTTA, BASIL, GARLIC (V)

MR OTTO \$26 - TOMATO, FIOR DI LATTE, SMOKED PANCETTA, SAUTEED ONION, BLACK OLIVES, PECORINO & CAYENNE PEPPER

BOLOGNA PGI \$26 - FIOR DI LATTE, FRESH MORTADELLA, PISTACCHIO. ADD FRESH BUFFALO MOZZARELLA 120G FOR \$10

GLUTEN FREE AVAILABLE FOR \$6 EXTRA
SLIGHT VARIATIONS ONLY - NO ½ - ½ PIZZA

BW CLASSIC, CLAUDIA C PORRO PATATE & MELANZANS
CAN BE MADE VEGAN FRIENDLY. SCUSA WE DON'T USE VEGAN CHEESE
SCUSA OLIVES MAY CONTAIN PIPS

[DOLCI]

TIRAMISU \$15 HOUSE MADE SPONGE, COFFEE & VANILLA MASCARPONE (GF)(V)

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

GELATO \$4.50 PER SCOOP
3 SCOOPS FOR \$12.00
- SELECTION OF LOCALLY MADE GELATO

CRÈMA CATALANA \$15 - LEMON INFUSED CUSTARD, BURNT SUGAR TOP, SERVED WITH POACHED PINEAPPLE (GF)(V)

CREPELLE \$15 - CREPE FILLED WITH VANILLA CUSTARD AND TOPPED WITH MACERATED BERRIES & RHUBARB

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

[KIDS]

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

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