

CHEF TINTORI'S SHARING MENU

4-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
\$8 per bread basket

15% surcharge applies on Sunday and public holidays.

ANTIPASTI/ENTRÉE

OSTRICHE AL NATURALE Oyster, finger lime vinaigrette	6ea
CAPELANTE GRATINATE Baked Hervey Bay half shell scallops, sea herbs, crumbs	9ea
BOMBOLONI CACIO E PEPE Sourdough doughnuts, pecorino, Tasmanian mountain pepper	16
ANTIPASTO TOSCANO Salumi selection, pecorino toscano, house-made focaccia, preserved mushrooms	28
BURRATA, FARROTTO AI FUNGHI E MIELE Burrata, black barley, wild mushroom, fermented honey jelly	25
CARPACCIO DI TONNO Tuna carpaccio, wild garlic emulsion, pickles, spring herbs	27
FIORI DI ZUCCA E GAMBERI Zucchini flower, king prawn mousse, prawn bisque emulsion	24
SALTIMBOCCA DI QUAGLIA E MELA Yarra Valley quail rolled in pancetta, fermented apple relish, parsnip chips	26

PRIMI PIATTI/PASTA

GNOCCHI IN BIANCO Potato gnocchi, parmigiano, toasted halenuts, 12yo balsamic	35
LINGUINE VONGOLE E BOTTARGA Linguine, clams, bottarga, garlic, chilli	36
CAPPELLETTI ALL'OLIO Cappelletti with olive oil gel, ossobuco ragu, parmigiano	36
PAPPARDELLE RICCE, RAGU DI LEPORINO ALLA LIGURE Pappardelle, Boolagool wild rabbit ragu, pancetta, black olives, pinenuts	39
RISOTTO PRIMAVERA Nettle risotto, asparagus, grilled Southeast Victoria arrow squid	41

SECONDI/MAIN COURSE

PESCATO DELL GIORNO, ZAFFERANO E PISELLI Fish of the day, spring peas, fermented wild garlic flower & saffron jus	MP
PANCETTA DI MAIALE ARROSTO Western Plains grilled pork belly, smoked sheep's yogurt, broad beans, basil oil	44
SELLA D'AGNELLO RIPIENA South Gippsland roasted spring lamb saddle, charred carrot purée, mustard leaf	48
BAVETTE AL VINO ROSSO E MIDOLLO 250g MB4 Rangers Valley flank steak, roasted bone marrow, spring leaf, gremolata	47

CONTORNI/SIDES

INSALATA MISTA E RAVANELLI Dog Creek mixed leaf salad, pickled radish	14
PATATE FRITTE Spuds Sisters fried wedge potatoes, oregano, roast garlic aioli	14
CAVOLO ALLA ROMANA Dog Creek roasted sugarloaf, anchovy dressing, pecorino crumb	16

DOLCI/DESSERT

TINTORI'S TIRAMISU House-made GF sponge cake, topped with coffee, chocolate and marsala foam.	20
SEMIFREDDO ALLE NOCCIOLE Hazelnut semifreddo, salted caramel, chocolate soil, black chestnuts	21
CHEESECAKE AL MIELE Raw honey cheesecake, honeycomb, crème fraîche sorbet	20
GELATI Ice cream scoop. Various flavours.	7ea
FORMAGGI Soft / Blue / Hard	14/34