

## 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 (first serve on the house).

15% surcharge applies on Sunday and public holidays.

## ANTIPASTI/ENTRÉE

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

## PRIMI PIATTI/PASTA

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

## SECONDI/MAIN COURSE

<b>PESCATO DELL GIORNO, ZAFFERANO E PISELLI</b> Fish of the day, spring peas, fermented wild garlic flower & saffron jus	<b>MP</b>
<b>PANCETTA DI MAIALE ARROSTO</b> Western Plains grilled pork belly, smoked sheep's yogurt, broad beans, basil oil	<b>45</b>
<b>SELLA D'AGNELLO RIPIENA</b> South Gippsland roasted spring lamb rolled loins, charred carrot purée, mustard leaf	<b>48</b>
<b>BAVETTE AL VINO ROSSO E MIDOLLO</b> 250g MB4 Rangers Valley flank steak, roasted bone marrow, spring leaf, gremolata	<b>47</b>

## CONTORNI/SIDES

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

## DOLCI/DESSERT

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