

# Osteria Felice

We'd like to put a smile on your face 😊

## Mozzarella & Burrata

<b>Mozzarella Tasting Plate</b> burrata, smoked buffalo, fior di latte	208
<b>Burrata</b> 100g	168
<b>Buffalo Mozzarella</b> 125g	158
<b>Fior di Latte</b> 100g	138
<b>Smoked Buffalo Mozzarella</b> 125g	158

### *A choice of condiment to pair with*

#### **Roasted Leek & Almonds**

<b>Caprese</b> heirloom tomato, basil, rocket & aged balsamic	+20
<b>Roasted Baby Beetroots</b> micro chard, anchovies & vincotto	+60
<b>Oscietra Caviar</b> traditional garnish	+50
<b>Baby Purple Artichoke Salad</b>	+50
<b>Smoked Sardine Crostini</b>	+100

We source the best mozzarella and burrata from around Italy which are shipped to our kitchen regularly to ensure its freshness.

## Appetiser

<b>Broccolini &amp; Quail Eggs</b> pecorino (v)	88
<b>Roasted Heirloom Cauliflower</b> puttanesca flavours	98
<b>Caesar Salad</b> soft boiled egg, silver anchovies & lardon skewer	118
<b>Beetroot Tartare</b> Alta Langa fresh goat cheese & mango pearls (add smoked sardines +90)	158
<b>Yellowfin Tuna Tartare</b> preserved lemon, avocado & Oscietra caviar	188
<b>Sauteed Italian Mussels &amp; Clams</b> samphire	198
<b>Mesclun Salad</b> slow-cooked tuna & boiled egg	108
<b>Grilled Octopus</b> spiced potato salad & celery	165
<b>Vitello Tonnato</b> tuna mayo	148
<b>Parma Ham Spigaroli</b> melon	188
<b>Beef Carpaccio</b> wild rocket & parmesan	168
<b>Beef Tartare</b> quail eggs & parmesan mousse	158
<b>Vegetarian Antipasti Platter</b> heirloom cauliflower, roasted tomatoes, beetroot croquettes, grilled vegetable, marinated spicy eggplant & smoked buffalo mozzarella (v)	(good for 3-4 persons) 348

Having an appetiser with an aperitivo is essential for a good life.

## Cold Cuts

<b>Mortadella with Pistachio</b> 50g	58
<b>Bresaola</b> 50g	58
<b>Prosciutto Cotto</b> 50g	68
<b>Salame Stolphino</b> 50g	68
<b>Salame Bastardo</b> 50g	88
<b>Capocollo</b> 50g	98
<b>Prosciutto di Parma Spigaroli</b> 50g	118
<b>Zibello Culatello</b> 50g	158
<b>Tuscan Cold Cuts “Cinta Senese”</b> salame bastardo, capocollo, guanciale, prosciutto, served with sun blush tomato & homemade baked olives	(good for 3-4 persons) 398

The word “prosciutto” comes from the Italian verb “prosciugare”, which means “to dry”.

## Soup

<b>Minestrone</b> twelve-vegetable & pesto crostino(v)	88
<b>Lobster Soup</b> creamed leek & crab	118

## Pizza Traditional Neapolitan Pizza

<b>Margherita</b> buffalo mozzarella, tomato & basil (v) (add fresh stracciatella +60)	148
<b>Funghi Misti</b> wild mushrooms, smoked buffalo mozzarella & basil(v)	168
<b>Napoli</b> tomato, fior di latte, anchovies, olives, capers, oregano & basil	158
<b>Salciccia</b> pork & fennel sausage, friarielli broccoli & buffalo mozzarella	188
<b>Piccante</b> spiced salami, buffalo mozzarella, tomato & basil	178
<b>Contadina</b> pork & fennel sausage, wild mushrooms, smoked buffalo mozzarella & tomato	168
<b>Nduja</b> spiced salami, eggplant, basil & smoked buffalo mozzarella	198
<b>Primavera</b> parma ham, buffalo mozzarella & parmesan	218
<b>Meatballs Tomato</b> fior di latte & basil	188

Our pizza is served as soon as it's ready, best consumed while piping hot.

## Pasta & Risotto

<b>Ricotta &amp; Spinach Ravioli</b> summer truffle(v)	188
<b>Spaghetti Puttanesca</b> cherry tomatoes, anchovies, chili, olive & capper	148
<b>Linguini Posillipo</b> clams, zucchini, parsley, cherry tomato & rocket	178
<b>Spaghetti with Smoked Sardines</b> red onion & fennel confit	188
<b>Linguine with Sicilian Red Prawns</b> cherry tomatoes	398
<b>Squid Ink Spaghetti</b> yellowfin tuna & bottarga	208
<b>Garganelli</b> pork & beef ragu	168
<b>Tagliatelle Carbonara</b> guanciale, egg yolk & parmesan sauce	168
<b>Paccheri</b> asparagus, morel mushroom & parmesan fondue (v)	198
<b>Fregola</b> Sardinian risotto, clams, mussels, prawns & squid	198
<b>Fresh Porcini Risotto</b> carnaroli & toma cheese	168

## Seafood

<b>Salt-baked Wild Sea Bass</b>	428
<b>Yellowfin Tuna</b> eggplant caponata	328
<b>New Zealand King Salmon</b> peas & radish salad	288
<b>Whole Baked Boston Lobster</b> whole grain mayo & grilled vegetable	488

## Poultry & Meat

<b>Roast Half Duckling</b> grappa preserved cherry sauce	388
<b>Veal Milanese</b> wild rocket & cherry tomatoes	458
<b>Colorado Lamb Rack</b> truffled potatoes & monks' beard	398
<b>Wagyu Beef Rib Eye</b> 12oz prosecco potatoes	398

Sharing good food and wine with great company is a part of the Italian lifestyle.

## Side Dish 68

<b>Garden Peas</b> prosciutto
<b>Grilled Asparagus &amp; Morel Mushroom</b>
<b>Monk's Beard</b> olive oil & lemon
<b>Sauteed Spinach</b> crispy garlic & lemon
<b>Hand Cut Shoe String Fries</b>