

Lt. OSTERIA

COLAZIONE

Toast	\$6.00
Noisette sourdough or grain toast (two slices) with butter and choice of either marmalade, berry jam, honey, vegemite or peanut butter (gluten free option available)	
Fruit Loaf	\$7.00
Noisette fruit loaf (two slices) with butter and choice of condiment (gluten free option available)	
Porridge	\$14.00
Orange and cinnamon porridge with poached winter fruits and sesame crisp	
Granola	\$9.00
Housemade granola and natural yoghurt with vanilla bean and organic panela	
Bircher	\$10.50
Rolled oats, mixed berries, coconut and chia bircher with yoghurt	
Crushed Avocado	\$17.00
Avocado with heirloom cherry tomatoes, Meredith goats cheese and baby radish on sourdough	
	Add poached egg +\$2.00
Omelette	\$14.00
Classic omelette with roast pumpkin, spinach and feta with sourdough	
Eggs	\$10.00
Two free range eggs (poached, scrambled or fried) on sourdough	
Dukkah Eggs	\$16.00
Sweet potato, roasted capsicum, grilled haloumi and spinach with two poached free range eggs and almond & cashew dukkah	
	Add one slice of sourdough or grain toast with butter +\$3.00
Eggs Florentine	\$13.50
Two free range poached eggs on Noisette brioche with wilted spinach and housemade hollandaise	
	Add leg ham or smoked salmon +\$3.50
Super Greens	\$18.00
Rainbow silverbeet, broccolini, freekah, almond butter and aged parmesan cheese with two poached free range eggs and seed mix	
	Add one slice of sourdough or grain toast with butter +\$3.00
Mini Brioche Bun	\$6.00
Bacon, egg & spinach / Egg, cheese & spinach / Bacon, lettuce & tomato	

CONTORNI

Gluten free, free range egg, hollandaise sauce	\$2.00
Buttery mushrooms, wilted spinach, roasted tomatoes, avocado, goats cheese, bacon, leg ham, housemade baked beans, smoked salmon, pork sausage (2)	\$3.50

PRANZO

Calamari Fritti	\$17.00
Lightly dusted fried calamari with fresh lemon and aioli	
Pasta con Puttanesca	\$15.00
Spaghetti with puttanesca butter (garlic, anchovies, sundried tomatoes, olives and capers), pangrattato and aged parmesan cheese	
Insalata di Pollo	\$20.00
Harissa rubbed chicken, dukkah roasted cauliflower, coriander, baby spinach, snowpea tendrils and fresh chilli	
Risotto con Funghi	\$20.00
Porcini, enoki and field mushrooms with truffe oil and goats cheese	
	Add chicken +\$3.00
Pasta di Ragu	\$22.00
Pappardelle with lamb ragu, baby peas and aged parmesan cheese	
Bistecca	\$26.00
Minute steak, baby potatoes, caramelised onion, roquette and shaved parmesan	
Maiale	\$25.00
Roasted pork belly with creamy mash, apple slaw and apple cider jus	
Panini	\$19.00
Grilled steak with cheddar, tomato, roquette, beetroot relish and aioli on ciabatta served with chunky chips	

CONTORNI

Pane	\$5.00
Crusty bread with extra virgin olive oil and balsamic	
Patate Fritte	\$7.50
Bowl of chunky chips with aioli and tomato sauce	
Insalata Estiva	\$12.00
Cos and iceberg lettuce, avocado, vine ripened tomatoes, cucumber, fresh basil and aged parmesan with house dressing	
Insalata Verde	\$7.50
Mixed leaves, tomato, cucumber, red onion with house dressing	

Most dishes can be modified for dietary requirements.
Please mention to staff when ordering (a surcharge may be charged)

No alterations to menu items during busy times

Follow us on Instagram @ltosteria #ltosteria www.ltosteria.com.au

BEVANDE

Specialty Coffee blends by Reverence

Lion Tamer

A medium body with a gentle stone fruit acidity and a lingering honey finish. Aromas of vanilla lead to ripe cherry sweetness with flavours of creamy milk chocolate and almond

Night Vision

A full bodied coffee with flavours of candied fruits leading to rich dark chocolate and nougat. A sweet and creamy mouthfeel with a refined acidity, rounded out with a long toffee finish

Decaf

A sweet, creamy and medium bodied coffee with flavours of dark chocolate and hazelnut

Blacks; espresso, long black, short macchiato, long macchiato

Whites; latte, flat white, cappuccino, piccolo, magic, mocha, iced latte

Affogato; espresso served over vanilla icecream

BOB (Baristas Own Blend) Specialty Hot Chocolate 40%

Prana Chai Masala Blend served with choice of milk

Milkshakes - chocolate, vanilla, strawberry, caramel

Iced coffee, iced mocha, iced chocolate; all served with icecream

Bonsoy, MILKLAB almond and lactose free milk available

Monin Syrup - vanilla, caramel & hazelnut available

Loose Leaf Tea by Tease Tea

Black; english breakfast, irish breakfast, earl grey

Herbal; pure peppermint, pure green, green & jazzy, chamomile, coccolicious, lemongrass & ginger, chai rocks

Cold Drinks

San Pellegrino - Sparkling mineral water, Limonata, Chinotto, Rossa

Coke, Coke Zero, Diet Coke, Sprite

Lemon, lime & bitters

Nudie fresh orange juice

Noah's real brewed peach ice tea

Noah's juices and smoothies:

Crushed apple

Nectarine, apple, coconut water, pineapple and lime

Raspberry, banana, lychee, apple, coconut water and guava

Banana, lychee, apple and mango

Guava, apple, blackcurrent, strawberry and blueberry

Kiwi fruit, peach, apple, mango and lime

Orange, apple, guava, banana, pineapple and pawpaw