

# OSTUNI

## APERITIVO

Amaretto Sour 7.95

Italian Spritz 8.50

## STARTERS

### MINISTRONE SOUP 5.95

With cavolo nero & cicerchia beans & croutons

### POLPETTE 5.95

Typical Pugliese 100% beef meatballs in tomato sugo

### FAVA BEAN CROQUETTES 6.50

With smoked mozzarella & chilli jam

### BRUSCHETTA WITH STRACCIATELLA BURRATA 8.50

With cardoncelli mushrooms trifolati & rocket

### PIZZETTA DI FOCACCIA 6.95

WITH - tomato, burrata & basil

OR - cured capocollo & gorgonzola

### CARPACCIO OF BEEF 8.50

With aged caciocavallo cheese, rocket & vincotto

### WHOLE BURRATA 8.25

With tomato & oregano bruschettine & rocket

### CALAMARI E ZUCCHINI CROCCANTI 8.95

Calamari & courgette matchsticks with basil mayo

### WHITE ASPARAGUS SALAD 7.95

Shaved white asparagus, radish & polignano carrot with pomegranate, pecorino & truffle oil

### TUNA CRUDO 8.95

With celery, lemon & pink peppercorns

### ANTIPASTI 14.95 serves 2/3

Mixed board of Puglian charcuterie and cheeses with marinated vegetables & grilled bread

## PASTA

### ORECCHIETTE WITH BRACIOLE & MEATBALLS 13.95

Made with beef featherblade, with tomato sugo & salted ricotta

### CAVATELLI WITH PUMPKIN 12.95

With acquaviva onions, negroamaro & caciocavallo cheese

### GREEN FOGLIA D'ULIVO PASTA 15.95

With cardoncelli mushroom, black truffle & stracciatella burrata

### GRANCHIO LAGANARI 16.95

Spicy Cornish crab Laganari with frigitelli peppers

## VEGETABLES & SALADS

### PUGLIAN GARDEN 4.95

With lettuce hearts, barattieri cucumber, green tomato & chive

### AQUA SALA 6.95

With tomato, barattieri cucumber, peppers, friselle, salted ricotta, caper & acquaviva onion

### ROAST BEETROOT & QUINOA 5.50

With toasted almonds & yoghurt dressing

### RUSTIC CHIPS with rosemary salt 3.95

### ZUCCHINI FRITTI 4.95

### SEASONAL GREENS with chilli & garlic 3.95

## TAVOLO

Fresh green olives 2.50

Casareccio house bread & taralli 2.50

## MAINS

### ZUCCHINI PARMIGIANA 12.95

With mixed leaves

### DEVILLED BABY CHICKEN 14.95

With rocket, fennel & radish

### PEARL BARLEY RISOTTO WITH RABBIT RAGU 16.95

With cardoncelli mushrooms & salted ricotta

### BURRATA & ROAST PUMPKIN 12.50

With aubergine caviar, rocket pesto & seeds

### ROAST DUCK BREAST 16.95

With braised endive & apple, vincotto sauce & mash

### 28 DAY DRY AGED SCOTCH RIBEYE 25.95

With rustic chips and either gorgonzola sauce,

Or, tomato, olive & caper relish

### OX CHEEK BRAISED IN NEGROAMARO 18.95

With fava bean mash & kale

### SEA BASS AL CARTOCCIO 17.95

With clams, roast fennel & cardoncelli mushroom

### SEARED TUNA FILLET 19.95

With sweet & sour pumpkin & frigitelli peppers

### CLAY POT OF BRAISED LAMB NECK 19.50

With wild chicory & chilli, potatoes & pecorino

### WHOLE WILD SEA BASS IN A SALT CRUST £6/100g

With fennel & black olives

Serves 2/3

RESERVATIONS: 0207 624 8035 HIGHGATE@OSTUNIRESTAURANT.CO.UK WWW.OSTUNIHIGHGATECO.UK | KITCHEN OPENING: MON-FRI 4PM-10.30PM | SAT 12PM-10.30PM | SUN 12PM-10PM

Twitter @OstuniLondon A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL. OUR DISHES MAY CONTAIN ALLERGENS. PLEASE ASK THE TEAM FOR DETAILS Instagram @Ostuni\_london

## DESSERTS

<b>GELATO</b> Italian ice-cream	2
<b>AFFOGATO</b> Vanilla ice-cream with espresso	4.5
<b>PUGLIAN ALMOND BISCUITS</b> Amaretto, bacio, ciliegia	5
<b>TIRAMISU IN TAZZA</b> Marsala & mascarpone, served in a cup	6
<b>GRANO DEI MORTI</b> Almond milk pudding with pomegranate, sweet grains, dark chocolate & vincotto	6.5
<b>PASTICCIOTTO</b> Custard tart with seasonal jam & crème anglais	6.5
<b>HOT CHOCOLATE FONDANT</b> With vanilla ice cream	6.5
<b>SGROPPINO</b> Lemon sorbet with prosecco & vodka	7.5
<b>CHEESE BOARD</b> With crackers & quince preserve	8
<b>MOSCATO BISCOTTI</b> Glass of Moscato di Trani with Puglian almond biscuits (85ml)	9
<b>MOSCATO DI TRANI</b> sweet, floral & delicate (85ml)	5.5

## HOT DRINKS

Espresso, macchiato	2
Cappuccino, latte, americano	2.5
Fresh mint tea	2.5
Herbal infusions	2.5

## SOFT DRINKS & WATER

Fresh mint, lime & soda	2.5
Strawberry homemade pink lemonade	3.5
Pink grapefruit, cranberry & lime	4
Fresh squeezed orange juice	4
San Pellegrino aranciata orange soda (330ml)	2.5
San Pellegrino limonata lemon soda (330ml)	2.5
Coca Cola / Diet Coca Cola bottle (330ml)	3
San Pellegrino frizzante (750ml)	3.5
Aqua Panna still (750ml)	3.5

## APERITIFS & COCKTAILS

<b>BELLINI</b> Prosecco with fresh peach puree	7
<b>ROSSINI</b> Prosecco with fresh strawberry puree	7
<b>APEROL SPRITZ</b> Prosecco with aperol on ice	8.5
<b>AMARETTO SOUR</b> Amaretto di saronno, egg white, lemon & lime	8.5
<b>PINK GRAPEFRUIT MARGARITA</b> Calle 23, triple sec & lime	8.5
<b>NEGRONI</b> Campari, vermouth & sw4 gin	9
<b>NEGRONI SBAGLIATO</b>	9
Campari, martini rosso, prosecco	9.5
<b>ESPRESSO MARTINI</b> Patron xo cafe, espresso & kahlua	11
<b>CUCUMBER MOJITO</b> Hendricks gin, st germain, cucumber, mint, lime & soda	11

## BEER

Menabrea half pint / pint	3.5	6
Menabrea (330ml)		5
Bitburger Drive 0% (330ml)		3.5

## ROSE

Rosato di Negroamaro, Schiena, Puglia '15	175	500	750
Wonderfully vibrant colour with juicy raspberry fruit & sun-filled character	6	16	24
Rosato di Sussumaniello, Pastini, Puglia '16			30
This pale rose is reminiscent of Provence's best			

## CHAMPAGNE & SPARKLING

Prosecco spumante, Veneto DOC	125	750
Esterlin, Champagne, Brut NV	6	29
Taittinger, Champagne, Brut NV	9	52
		70

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## PUGLIAN REDS

Rosso della casa	5	14	20
Salento Rosso, Cantina Sampietrana '16	6	16	24
Light juicy wine, full of ripe red fruits			
Primitivo, Cantina Sampietrana '15	7	19	28
Where it all began! Rich & silky, earthy cherry & prune notes; forever pleasing			
Nero di Troia Cacc'e mitte, Lucera '15	7	19	28
Served chilled, this light & fruity wine is reminiscent of Beaujolais or Valpolicella			
Sussumaniello, Pastini, Valle D'Itria '13	8	22	31
Similar to a juicy merlot with round rich red fruit, cherry & violet character			
Negroamaro, Poderi Angelini, Salento '12	10	28	39
Dark prune & fig aromas, juicy core with rich satisfying finish, similar to Amarone			
Cabernet Sauvignon, Moccari, Salento '13			28
Primitivo della Valle d'Itria, Arpago, Pastini '14			32
Daunia, Paolo Petrilli '10			45
Bocca di Lupo, Tormaresca '11			89

## REGIONAL REDS

Aglanico del Vulture DOC, Selvanova, Campania '10			37
Chianti Classico, Le Corti, Tuscany '14			39
Barolo Brunate, M. Marengo, Piedmont '09			99

## PUGLIAN WHITES

Bianco della casa	175	500	750
	5	14	20
Bianco Lizzano, Cantina Lizzano '16	6	16	24
Pear & honey aromas, delicate texture making it great with seafood			
Locorotondo, I Pastini '16	7	20	29
Delicate, crisp & slightly aromatic; light, fresh & satisfying			
Verdeca, Faraone, Valle d'Itria, I Pastini '15	9	24	34
A herbaceous, grassy nose leads into a flinty, stony & crisp palate			
Fiano Minutolo, Rampone, Valle d'Itria, I Pastini '15	10	28	39
Herbaceous with fresh lemon & herbal notes; fantastically zingy			

## REGIONAL WHITES

Gavi, La Battistina, Piedmont '15			28
Falanghina, San Paolo, Campania '16			28
Sauvignon Blanc, San Leonardo, Friuli '16			31
Vernaccia di San Gimignano, Tuscany '16			32
Fiano di Avellino Docg, San Paolo, Campania '16			34
Greco di Tufo Docg, San Paolo, Campania '16			35
Pinot Grigio Classico, Cantina Terlaner, Alto Adige '16			42

All measures are in ml. Wines are available in 125ml & 250ml measures. All spirits are served in 25ml measures.

Please advise your server of any allergies or for information on ingredients. A discretionary 12.5% service charge will be added to your bill.