

## Antipasti e Pane

The Italian way to start your meal

garlic pizza bread (v)	chilli pizza bread	peroncino <b>8.5</b> (v)	Pane al Formaggio 8.5		
Olive e Reta marinate marinated feta and olives (v)	Pizza Pane pizza bread serve olive oil and balsa		cheese pizza brea		
	Cold and Hot	Appetizers			
<b>Buffalo Mozzarella Pocket</b> Buffalo mozzarella filled with mixe		ula with a lemon vinaig	rette (g.f., v)	19	
Affettato Platter with mixed Italian dry cure gherkins, mustard and home-made				25	
Epicurean Platter for 2 Selection of dry cured meat, salam peppers, gherkins, olive oil and ho				<i>75</i>	
<b>Cured Salmon</b> Salmon cured in Mesclun salad wi	th avocado mousse and dill g	rel <b>(g.f)</b>		20.5	
Anatra di Fumo Smoked duck with rocked salad, or	range segmenmt and manda	rin oil ( <i>g.f)</i>		19.5	
Mussel pot A pot filled with steamed New Zea served with toasted bread (g.f)	land green-lipped mussels in	natural juices with garl	ic	22	
Cheese balls Combination of mozzarella, ricotta Served on a bed of arugula accomp		cheese, bread crumbed	and fried	15.5	
Manzo Curato Thin sliced beef sirloin with parm	esan, mayo and parmesan cr	isps (g.f)		22	
	Contorni and	Side Salads			
<b>Patatine fritte</b> 7.5 Bowl of fries	Caesar salad Caesar salad with bacon,	Fresh s	en Salad (g.f) easonal salad	13.5	
	egg, anchovies, croûtons, cos salad and parmesan With Chicken	Rucol	<b>a Salad (g.f)</b> mato and parmesan	13.5	
	I	With Pi	rowns	19.5	

<sup>\*</sup>Please note that all our meats are cooked pink as to our chef's recommendation unless specified different. Also please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens. Due to the nature of restaurant meal preparation and possible cross-contamination, Ascension Osteria Matakana is unable to guarantee the absence of the above ingredients in its menu items. If you have any type of food allergies, please let us know before ordering the meal.

## Pasta Mains

Spaghetti con frutti di mare Spaghetti with selected mixed seafood, olive oil, Italian parsley and garlic in napolitana sauce (v)			
Gnocchi di funghi			
	le by our Chefs - served with mixed wild mushrooms, grana padana.	<b>2</b> 7	
Fettucini a la cacc	iatore		
Deconstructed chicken lewith fettuccine	egs, olives, napolitana sauce, mushrooms, onions and herbs served	<b>2</b> 7	
Risotto Verdura Risotto cooked in vegetable soup and served with green vegetables, tomato sauce, cream and Parmesan (g.f., v)			
	Mains		
Porta di Vitello  Veal rack with herb crust parmesan, vegetables, potato mille-feuille and cream with herbs (g.f)			
Stinco d'Agnello Lamb shank served with risotto, Ratatouille and homemade juice (g.f)			
Filetto di Manzo Grilled scotch fillet, jam shallots, mashed potato with green vegetables and jus (g.f)			
Pesce di Mercato Fish of the day, celeriac dill puree, shellfish, new potato's and greens (g.f)			
Petto Dianatra Sous vide duck breast with orange, carrot puree, polenta, arugula salad (g.f)			
Costolette di Manz	0		
Beef ribs with Ratatouille, green vegetables and BBQ sauce (g.f)			
Pancia d'Agnello  Lamb belly served with carrot puree, roasted potato and homemade jus (g.f)			
All pi	<b>Pizzeria – Gourmet Pizzas</b> zzas served with rocket, oregano and shaved Grana Padano	26	
(g.f. available on request)			
Margherita	Mozzarella, tomato, olive oil and fresh basil (v)		
Napoletana	Tomato, roasted onion, capers, anchovies, garlic and mozzarella		
Pepperoni	Spicy salami, tomato, capsicum, chilli, mozzarella		
Della casa	Chicken, tomato, mushrooms and mozzarella		
Quatro stagione	Duatro stagione Tomato, artichokes, mozzarella, mushrooms, salami and bacon		
Capricciosa Prosciutto, mushrooms, tomato, artichokes, olives and mozzarella			
Marinara	Tomato, mixed seafood, basil, garlic and mozzarella		