

WELCOME to Divino Osteria, where Italy's rich culinary traditions blend seamlessly with the warmth of family!

Divino Osteria is a humble celebration of Italy's vibrant culinary heritage, offering a warm, family-style atmosphere with a touch of modern flair. Whether you're a lover of Italian food or simply seeking a cozy yet refined casual dining experience, Divino Osteria promises to captivate your senses from the moment you walk through the door.

Founded by Anthony Alafaci, whose Italian roots and love for sharing good food and wine run deep, whom has always been an avid food lover, discovering his passion for food and wine at a young age during annual family traditions making wine, salumi, and other Italian products. Alongside him, Head Chef Andrea Di Stefano, born in Sicily, leads our kitchen with creativity and a focus on fresh, seasonal ingredients, blending contemporary techniques with the heartwarming staples of traditional Italian cooking. Their passion goes beyond just food and dining, creating an unforgettable experience of southern Italian wining and dining, right here in Sydney. Divino Osteria is a labour of passion and a love for bringing people together.

'Divino' in Italian means 'divine' or 'heavenly,' often used to describe something extraordinary or of exceptional quality. It reflects the idea that the dining experience at our restaurant is not just about food but something sublime and memorable. 'Osteria' refers to a traditional Italian restaurant, typically more casual and focused on offering local, home-style dishes. Historically, Osteria's were gathering places for friends and family to enjoy simple, hearty meals together, with an emphasis on community and warmth. Together,

At Divino Osteria, our mission is simple: **To artfully serve bold, authentic flavours with genuine hospitality, creating a dining experience that feels like sharing a meal at a friend's home.**

We hope you relax and enjoy an unforgettable dining experience that feels like home.

Nel frattempo

Olives	6
Pane aromatico all'aglio é olio V, DF	12
Chef's selection of affettati (3-4 ppl)	49
Freshly shucked oyster, chardonnay vinegar, fennel seed dressing (Lemon sorbetto add 2) GF, DF	7ea

Antipasti

La stella burrata, heirloom tomatoes, cucumber, olives, pane carasau V	26
Wild snapper crudo, radish, orange gel, lemon honey dressing, sago cracker, sesame V, DF	28
Calamari grigliati, salmoriglio, Calabrian chilli, sun-dried tomatoes GF, DF	29
Japanese eggplant, feta, truss tomatoes, basil V, GF	22
Octopus carpaccio, salsa verde, tomato, green elk, lemon gel GF, DF	27

Pasta

Spaghetti al Nero di seppia, squid ink, zucchini, king prawns, truss tomatoes	38
Norma, spaghetti, eggplant, Napoletana sauce, la stella cacio ricotta, basil V	27
Carnaroli risotto, octopus ragù, la stella smoked scamorza, olive dust, baby capers	36
Beef cheek ragù, fettuccine, truffle pecorino	35
Ravioli al Granchio, crab bisque, cherry truss tomatoes	45

Gluten Free pasta available on request. add 6

All our pasta is made in house entirely by hand, using time-honoured techniques and the finest sustainably sourced ingredients to deliver an authentic taste of tradition with every bite.

Pizza

Margherita - San marzano tomatoes, fior di latte, basil, evo V	25
Capricciosa - San marzano tomatoes, fior di latte, ham, mushrooms, olives, artichokes	28
Gamberi - Confit garlic, feta, zucchini, marinated prawns, cherry tomatoes	31
Carbonara - Fior di latte, pecorino fonduta, pancetta, egg yolk cream, pepper	28
Diavola - San Marzano tomatoes, fior di latte, hot salami, la stella stracciatella, chilli honey	29
Prosciutto - San marzano tomatoes, fior di latte, rocket, prosciutto, la stella burrata, balsamic glaze	34
Divino - roasted pumpkin, red cabbage puree, gorgonzola fonduta, walnuts V	29
Calzone - Pepperoni, Smoked Ham, Totamto Sauce, For di Latte, Scarmoza	29
Norma - San marzano tomatoes, fior di latte, roasted eggplant, smoked buffalo mozzarella, basil V	28
Funghi - Fior di latte, truffle paste, mixed mushrooms (Crispy pancetta add 6) V	29

Gluten Free pizza available on request. add 6

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Secondi

Spatchcock alla diavola, chilli, rosemary, mixed mushrooms GF	43
Catch of the day, salmoriglio, corn soubise, burnt eschalots, tomato concasse, grilled lime GF, DF	45
Beef striploin platinum MBS2+ 250g, rocket, lemon (peppercorn or mushroom jus) GF, DF	57
Costoletta d'Agnello, 200g herb crusted lamb cutlet, beetroot puree, potato terrine, red wine jus GF, DF	48

Contorni

Roasted potatoes, rosemary, salt V, GF, DF	13
Broccolini, almond flakes, garlic, chilli V, GF, DF	14
Baby cos lettuce, pomegranate, heirloom cherry tomato, radish V, GF, DF	17
Rainbow Dutch carrots, pine nuts, sage, butter V, GF	14

We strive to source all our ingredients locally, with a focus on seasonality and sustainability.

Our menu items may contain allergens and are prepared in a kitchen that handles nuts, shellfish, gluten, and other allergens. While we take every reasonable effort to accommodate dietary requirements, we cannot guarantee that our food will be completely allergen-free.

A surcharge of 1.6% applies to all credit card transactions. A 10% service charge is added to tables of 10 or more. Sundays and Public holidays attract a 10% surcharge.

Cocktails

Aperol, Campari, Elderflower, Limoncello Spritz	20
Your Choice of Alcohol, Prosecco, Soda Water	
Aperol Margarita	24
Aperol, Espolon Tequila, Lime Juice, Sugar Syrup	
Hazelnut Espresso Martini	24
Skyy Vodka, Kahlua, Frangelico, Double Shot Espresso, Coffee beans	
Piccante	24
Chilli-infused Skyy vodka, Passionfruit Puree, Lime Juice	
Negroni Bulldog	24
Bulldog Gin, Campari, Cinzano Rosso, Orange Slice	
Peach Elderflower Punch	24
Skyy Vodka, Elderflower Liqueur, Peach Puree, Lime Juice, Sugar Syrup	
Limonberry Bliss	24
Skyy Vodka, Limoncello, Lemon juice, Raspberry, Sugar Syrup	
Margarita	24
Espolon Tequila, Triple Sec, Lime Juice, Sugar Syrup	
Margarita Tommys	24
Espolon Tequila, Triple Sec, Lime Juice, Agave Syrup	
Dry Martini, Wet Martini,	22
Skyy Vodka, Vermouth	
Dirty Martini,	24
Skyy Vodka, Vermouth, Olive Juice	
The Classics	24
All the classic cocktails are available, Negroni, Cosmopolitan, Old Fashioned etc	

Birre Alla Spina

Sydney Lager, Mountain Culture 395ml	14
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Birre in Bottiglia

Moretti, Menabrea, Peroni Nastro Azzurro	10
Leggera (3.5%) Libera (0%)	

Bibite

Santa Vittoria Still or Sparkling Water 750ml	10
Chinotto, Limonata, Aranciata Rossa	5.5
Coca Cola , Coke No Sugar, Fanta, Sprite, Solo	5.5
Pink Lemonade, Lemon Lime Bitters	6
Orange, Pineapple, Apple Juices	6

Bollicine

		Glass	½ Bottle	Bottle
NV Ruggeri Argeo Prosecco DOC	Veneto, Italy	15		75
NV Dalwood Estate Hunter River Sparkling Chardonnay	Hunter Valley, NSW	17		72
2023 Emmalene Sparkling Pinot Rose (V)	Adelaide Hills, SA		45	85
2020 Castaldi Franciacorta Saten, Metodo Classico	Lombardy, Italy			160
2024 Wangolina Birds of a Feather Moscato (V)	Limestone Coast, SA	16		65

Bianco

2022 Tim Adams "Skilly Ridge Reisling (V)	Clare Valley, SA	16	40	72
2022 Craci Etna Bianco DOC	Sicily, Italy			125
2024 Emmalene Sauvignon Blanc (V)	Adelaide Hills, SA	15	35	68
2024 Soho 'Peggy' Sauvignon Blanc	Marlborough, NZ		40	78
2023 Monte Tondo Soave Classico DOC (V)	Veneto, Italy	16		69
2024 Tenuta Ulisse Pecorino Terre D'Abruzzo	Abruzzo, Italy			82
2023 Caldora Pinot Grigio Terre Siciliane	Sicilia, Italy	15		65
2022 Donnalaura Falanghina del Sannio DOP	Campania, Italy		65	115
2024 Wangolina Pinot Gris (V)	Limestone Coast, SA		32	59
2023 Sa Raja 'Kintari' Vermentino Superiore DOCG	Campania, Italy		46	89
2024 Nashdale Lane 'Social' Chardonnay	Orange, NSW	15	35	65
2024 Rocky Road Chardonnay	Margaret River, WA		45	85

Rosato

		Glass	½ Bottle	Bottle
2023 Lou Parais Alpes de Haute-Provence Rose' (V)	Provence, France	14		65
2021 San Salvatore 'Vetere' Rosaro IGP	Campania, Italy		45	95
2023 Tenuta Ulisse Rosato IGP	Abruzzo, Italy		38	75

Rosso

2023 Soho 'Bobby' Pinot Noir (V)	Marlborough, NZ	16	45	85
2023 Cembra Pinot Nero DOC	Trentino, Italy		40	75
2021 Due Lune Nero d'Avola, Nerello Mascalese IGT	Sicilia, Italy			145
2020 I Campi Valpolicella Superiore DOC	Abruzzo, Italy			99
2022 Cantina Cellaro Luma Nero d'Avola DOC	Sicilia, Italy		45	85
2023 Tin Shed 'Lazy Arvo' Grenache	Barossa Valley, SA			80
2020 Moscone Nebbiolo d'Alba DOC (V)	Piemonte, Italy		55	99
2018 Terre Natuzzi Chianti Riserva DOCG	Toscana, Italy	16	49	73
2022 Lungarotti Sangiovese IGT	Tuscany, Italy	16		69
2017 Giovanni Viberti Barolo Monvigliero DOCG (V)	Piedmont, Italy			270
2022 Contesa Montepulciano d'Abruzzo	Abruzzo, Italy		44	79
2021 Picardy Shiraz	Pemberton, WA		65	110
2022 Yangara Shiraz (B)	Mclaren Vale SA		42	79
2023 Wangolina Shiraz Cabernet (V)	Limestone Coast, SA	15		62
2021 Tumblong Hills J Block Cabernet Sauvignon	Gundagai, NSW	17		75
2018 Tenuta del Cerro Brunello di Montalcino DOCG	Toscana, Italy			235
2019 Cesari Amarone Della Valpolicella Classico DOCG	Veneto, Italy			180

divino

O S T E R I A

Dolci & Amari

Dolci

Affogato, amaretto biscotti, caffè	12
Frangelico, amaretto, add 4	
Divino pistacchio tiramisu	18
Semifreddo mandorlato, vanilla gelato quannel	18
Wonton cannolo, ricotta, chocolate	18
Sorbetto per scoop	6
Coffee, tea	5

Amari

Limoncello	12
Frangelico	12
Amaretto Di Saronno	12
Grappa	12
Sambuca	13
Galliano Black Sambuca	12
Amaro Del Capo	12
Braulio	12
Cynar	12
Baylis	12
Averna	13
Jefferson	16

Cognac

Grand Breul V.S.O.P. Cognac	16
St Agnes XO 15 YO	19
Delord Bas - Armagnac	23

Gin

Bulldog	12
Tanqueray	13
Bombay Sapphire	13
Hendricks	15

Tequila

Espolon Blanco	12
Espolon Reposado	14
Montelobos Blanco	16

Vodka

Sky	12
Belvedere	14
Grey Goose	14

Wiskey

Glen Grant Alboralis	12
Fireball	12
Jamison Black Barrel	14
Johnnie Walker Red	12
Johnnie Walker Black	14
Glenfiddich 12 YO	15
The Glenlivet 12 YO	15
Talisker Storm	16
Ardbeg 10 YO	18
Macallan 12 YO	22