

## *Our Special Suppliers*

Pasta  
made fresh at Agostinis, Canberra

Tuna  
confit at Agostinis, Canberra

Pork  
by Barossa Fine Foods, South Australia

Flour  
Pane di Altamura, Puglia Italy

Goats cheese & yoghurt  
Meredith Dairy, Victoria

Cannoli Shells  
by local supplier Cannoli Brothers, Canberra

## *Classici*

Sourdough v,n \$9  
Vegemite & butter or jam & peanut butter

Breakfast Risotto v, gf, veg opt \$19  
Arborio, cows milk, cinnamon & honey  
with orange poached pears...  
think Italian porridge!

Eggs in RED v, gf \$22  
Baked eggs, capsicum, tomato, basil  
& chick peas

Sosta Frittata v,gf \$20  
Spinach, capsicum, tomato & parmigiano

Breakfast Frico v, gf \$22  
Montasio cheese & egg pancake filled  
with & tomato & potato

Croissant v, n \$8  
Red berry jam or Nutella

Egg & Bacon Roll \$16  
with provolone cheese & chilli  
tomato relish

Wagyu Steak Sandwich \$30  
with roasted capsicum, caramelised onions,  
provolone cheese, mustard & rocket

Eggs your way \$15  
with sourdough

Extra  
+poached egg \$4      +pan-fried spinach \$4.5  
+bacon \$6.5      +pan-fried mushrooms \$6  
+avocado \$5.5

## *Stazione dei Panini*

Select your style of bread + your topping

1 piece of pane della casa - open sandwich

2 pieces of pane della casa - closed sandwich +\$2

Piadina - flat bread

+ orange & cinnamon ricotta & poached fruit v \$16

+ smashed avocado, peas, mint & goat cheese v, ve opt \$22

+ oven-baked mushrooms, fried eggs, scamorza, spinach & romesco v, ve opt \$23

+ cherry tomato, buffalo mozzarella & basil v \$19

+ mortadella, tomato, mozzarella & pistachio pesto n \$22

+ pork & fennel meatballs, mozzarella & rocket \$24

+ eggplant, tomato, pesto & stracciatella n, v \$19

+ smoked salmon, cream cheese, capers pickled cucumber & dill \$25

+ fried chicken, apple, fennel & pickled cabbage slaw & mustard mayonnaise \$25

## *Insalata*

Winter v, gf, ve opt \$24  
Roast beetroot, baby carrots, radicchio, halloumi & ruby grapefruit

Sosta Fattoush v \$22  
Cucumber, cherry tomato, dill & yoghurt with crispy flatbread

Nicoise gf, df \$28  
House-confit tuna, olives, green beans, boiled eggs, roast capsicum & pickled chilli

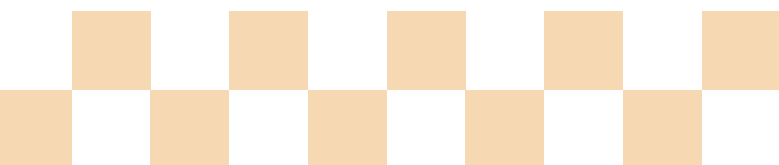
## *Pasta*

Spaghetti v \$34  
pomodoro with burrata & lemon zest

Orecchiette \$30  
with pork & fennel sausage, broccolini & chilli

## *Fritti*

Fries gf, df, ve \$12  
with rosemary and sea salt



## Café

Espresso   Macchiato   Piccolo	\$4.5
Cappuccino   Flat White   Latte	\$5
Long Black   Mocha   Chai Latte	
Hot Chocolate	
Oat   Almond   Soy milk	+ \$1
Extra shot   Decaf	

## Tè

EBT   Earl Grey   Peppermint	\$5
Ginger & Lemongrass   Chamomile	

## Succo e Bevande

Orange Juice	\$8
Carrot, celery & apple Juice	\$9
+ ginger	\$2
+ tumeric	\$2
+ mint	\$1
San Pellegrino Chinotto	\$6
San Pellegrino Limonata	\$6
San Pellegrino Aranciata Rossa	\$6
Lemon lime & bitters	\$6

*Speak to our staff  
about this week's  
Red Shedder  
specials*

## Spritz + Vino + Birra

Sosta Spritz		\$20
Cinzano Rosso, Aperol, prosecco & mint		
Prosecco	G	B
NV Marsuret Prosecco DOC, Extra Dry, Treviso Italy	\$17	\$80
Vino Bianco	G	B
2023 Bartolome Pinot Grigio, Friuli Veneto Italy	\$11	\$55
2021 Colutta, Friulano DOC, Friuli Veneto Italy	\$17	\$78
2023 Clonakilla, Riesling, Murrumbateman NSW		\$80
Vino Rosatto	G	B
2021 Grace Etna Rosato, Neretto Mascalese, Sicily Italy	\$18	\$80
Vino Rosso	G	B
2022 Poggio Anima Sangiovese Igt Toscana Italy	\$11	\$55
2022 Poliziano Chianti Colli Senesi Toscana Italy	\$17	\$78
2022 Clonakilla "Hilltops" Shiraz, Murrumbateman, NSW		\$80
Birre		
Peroni Nastro Azzurro Capri 4.2%		\$8
Birra Moretti Italy 4.9%		\$11
Bentspoke CBR Crankshaft 5.8%		\$12
Peroni "Libera" Italy 0%		\$10

Payment via all cards attract a 1.65% surcharge.

A surcharge of 15% applies on Sundays  
and public holidays.

