OSTERIA DA SU

Welcome to Osteria Da Su.

In Italian, *'Da Su'* means From Su. This is a place for me to bring together my long years of Italian culinary journey and Korean heritage.

Some dishes have more Korean influence, while in others the accent is more subtle. As a whole, I hope to weave my Korean roots through authentic Italian cooking.

Buon appetito!

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APERITIVI

Selezione di Pane 8
housemade focaccia & grissini, sourdough, Sicilian olive oil

Suppli di Riso 14
crispy rice croquette, kimchi, guanciale, seaweed mayo

Zucchini Bruschetta (V) 14
grilled sourdough, homemade ricotta, Neapolitan-style zucchini

Salumi Misti 28
salami, parma ham, prosciutto cotto, garden pickle, olive

ANTIPASTI

Green Apple Salad (V) 16
baby gem lettuce, celery, almond, golden raisins

Insalata Condiglione 18
tomato, string beans, tuna, olive, soy marinated egg

Korean Pepper Fritto 16
Korean cucumber pepper, prawn, doenjang mayo

Pesce Crudo 24
amberjack, cabbage, orange dressing

Beef Tartare 28
caper, kimchi, artichoke, Korean pear

Prices are subject to 10% service charge and 9% GST

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PRIMI

Tortelli di Galbi Jjim 32
braised pork, butter sage sauce, leek

Spaghetti alle Vongole 28
deshelled Asari clams, minari, confit cherry tomato

Farfalle all'Amatriciana 24
tomato, pepper, pecorino cream, yangnyeom glazed guanciale chips

Tagliatelle al Ragu 30
beef & pork ragu, gochujang, parmesan

Lasagna di Dakgalbi 28
Korean marinated chicken, bechamel, mozzarella

Cacio e Pepe (V) 22
rigatoni, sesame, pepper, pecorino romano

Abalone Risotto 36
abalone broth, white wine, butter

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SECONDI

Jeju Pork Loin Cutlet alla Valdostana 42
Handon loin, prosciutto cotto, fontina cheese, Korean slaw

Zupetta di Mare 42
grilled fish and assorted seafood stew, radish, minari

Black Angus Bistecca 58
striploin, perilla salsa verde, baked potatoes, rucola salad

Ossobuco alla Milanese 48
braised veal shank, saffron doenjang risotto

DOLCI

Dalgona Tiramisu 14
mascarpone, savoiardi, honeycomb toffee

Salame di Cioccolato 12
Guanaja 70% dark chocolate, biscotti, vanilla gelato

Insalata di Frutta 12
seasonal fruits, kumquat & peach sorbet

Pistachio Crème Brulee 12
pistachio, ricotta cream, candied pistachio

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