

divino

OSTERIA

DIVINE FOOD & WINE

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

Housed within the storied walls of the former Sebel Townhouse—once frequented by icons like Frank Sinatra, David Bowie, and The Clash, and the site of unforgettable events including Sir Elton John's wedding—Divino Osteria is now a warm tribute to Italy's vibrant culinary heritage. Blending the inviting spirit of family-style dining with a touch of modern elegance, it offers an experience that delights both devoted lovers of Italian cuisine and those simply seeking a cozy yet refined meal. From the moment you step inside, your senses are sure to be captivated.

Founded by Anthony Alafaci, a plumber by trade, 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, limoncello 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. Making a point of purchasing local produce sustainably, he artistically plates every plate with pride.

Together, 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, Osterias were gathering places for friends and family to enjoy simple, hearty meals together, with an emphasis on community and warmth.

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 enjoy an unforgettable dining experience that feels like home, so take a seat, relax, and we'll take care of the rest!

MENU ON BACK

AUTUNNO

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Nel Frattempo

- Olives, marinated with garlic, basil oil, fresh herbs, dried oregano, pane carasau **V, DF – 9.5**
Mixed salumi plate with chef selected cheese, olives, Italian grilled marinated vegetables - **16pp**
Freshly shucked oyster, chardonnay vinegar, fennel seed dressing **GF, DF – 7ea**
Add a glass of sparkling wine, spritz or negroni –19

Pane e Pizzette (6" dia)

- Puffed baked woodfired pane, topped with garlic olive oil, rosemary dust **V, DF – 12.5**
Pizzetta Funghi- Fior di Latte, mixed mushrooms, fried enoki mushrooms, EVO Oil **V – 18**
Pizzetta Marinara – pomodoro, basil, oregano, EVO Oil - **17**
Pizzetta Diavolina - Fior di latte, san marzano tomatoes, hot salami, straciatella, house made chilli honey - **21**

Antipasti

- La Stella Burrata with Sicilian peperonata, onion, almonds, balsamic glaze, croutons **V – 28**
Grilled calamari, Calabrian chilli sundried tomatoes salmoriglio **GF, DF – 29**
Kingfish crudo mosaic, yuzu & buttermilk dressing, lumpfish caviar, wildflowers **GF – 29**
Beef carpaccio, kale chips, shimeji mushrooms, porcini powder, walnut, honey mustard, miso mayo, pickled daikon **GF – 29**
Flame roasted bone marrow, pickled rainbow carrots, cherry vinegar gel, grilled brioche – **26**
Roasted pumpkin arancini with smoked scamorza cheese, truffle pecorino & truffle mayo **V – 25**

Pasta

- Risotto alla carbonara, pancetta, peppercorns, egg yolk & pecorino romano sauce **GF – 41**
Maccheroni, lamb osso buco ragù, truffle pecorino – **40**
Ricotta e spinaci filled agnolotti, brown butter & sage sauce **V – 38**
Lemon parsley spaghetti, crab meat cherry tomato, chilli, garlic & herb toasted breadcrumbs **DF – 46**
Campanelli alla norma, eggplant, napoletana sauce, basil, la stella cacio ricotta **V – 36**
Gluten Free pasta available on request at an additional charge - 6.

Secondi

- Market fish, peas two ways, pickled turnip, salmoriglio & lemon cheek **GF, DF – 49**
"True North" Wagyu MB S9+ 200g, lemon, watercress salad & salmoriglio **GF, DF – 87**
Panfried duck breast smoked, pear jus, charred leeks, beetroot puree **GF, DF – 53**
Wagyu MB5+ brisket braised overnight slowly, house rub, fried soft polenta & pickled daikon **GF, DF – 48**
Lamb cutlet, herb crusted, sweet potato puree, potato terrine, red wine jus **GF, DF – 49**
Tomahawk steak 1.2kg, rocket, wine jus, mushroom jus, lemon wedge (2-3 people) **GF, DF – 195**
Grass fed Fillet di Manzo 220g, burnt cauliflower puree, parsnip chips, rosemary powder **GF – 58**
Fire roasted cauliflower steak, paprika, salmoriglio and chickpea cream lemon cheek **V, DF – 35**

Contorni & Insalata

- Autumn leaf salad, pickled pear, shaved parmesan, balsamic vinegar dressing **GF, V – 16**
Rosemary & sea salt roasted potatoes **GF, V, DF – 16**
Brussel sprouts, balsamic glaze, almonds **GF, V, DF – 16**
Pan fried broccolini chilli garlic, breadcrumbs **V, DF – 16**

Leave it to the Chef (Groups of 4+)

- Leave it to chef Andrea to fill you up with 3 courses, we guarantee you won't leave hungry!! - **85pp**
(Add dessert -11pp)

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 service charge of 10% is added to tables of 8 or more.
Sundays attract a 10% surcharge and public holidays attract a 15% surcharge.