

OSTERIA MENU

106

ANTIPASTI

TRIO DI BRUSCHETTA ~ 12
(SELECTION OF 3)
CHEF'S CHOICE

FRITTURA MISTA ~ 16
Fried Calamari, Apple & Zucchini

ARANCINI ~ 12
Riceballs, Peas & Mozzarella

CARCIOFI FRITTI ~ 16
Deep Fried Artichokes with Aioli
in a Parmesan Basket

POLIPO GRIGLIATO ~ 19
Grilled Octopus, Tomato, Caperberry,
Potatoes & Mushrooms

COZZE E CROSTONI ALL'AGLIO ~ 14
Steamed Mussels in White Wine Saffron
Sauce with Toasted Garlic Bread

GAMBERI E CECI ~ 18
Grilled Head-on Wild Shrimp with Chick-Peas
in a Lemon Dressing

POLPETTE AL POMODORO ~ 12
Veal Meatballs in Tomato Sauce

VITELLO TONNATO ~ 18
Slow-Roasted, Thin-Sliced Veal with
a Creamy Tuna Sauce

***CARPACCIO DI MANZO ~ 16**
Thin Sliced Raw Filet Mignon
Arugula & Parmesan

MEATS & CHEESES

FORMAGGI MISTI ~ 18
Selection of Four Cheeses
(Chef's Choice)
Honey, Onion Jam

AFFETTATI MISTI ~ 18
Selection of Cured Meats
(Chef's Choice)

COMBINATION PLATTER ~ 34
Assorted Cured Meats & Cheeses
(Chef's Choice)

SOUP OF THE DAY ~ 10
CHEF'S CHOICE

PASTA

RAVIOLI DI ZUCCA ~ 18
Home-made Butternut Squash Ravioli in a
Butter, Sage & Parmesan Sauce

RIGATONE ALLA NORMA ~ 17
Rigatone with Eggplant Ragu
& Ricotta Salata

CAVATELLI ALLA SALSICCIA ~ 19
Slow-Cooked Hot Sausage Ragù &
Bell Peppers with Cavatelli Pasta

FETTUCINE ALLA BOLOGNESE ~ 19
Homemade Fettuccine Pasta in a
Traditional Meat Sauce

GNOCCHI GORGONZOLA ~ 18
Fresh Gnocchi in creamy Gorgonzola Cheese
with Walnuts & Arugula

PACCHERI ALLA PESCATORA ~ 22
Large Tube Pasta with
Mixed Seafood

TORTELLINI TOSCANI ~ 20
Fresh Tortellini Pasta with Prosciutto,
Mushroom & Creamy Tomato Sauce

TROFIE AL PESTO E GAMBERI ~ 19
Trofie with Shrimp & Potatoes in
a Garlic Pesto Sauce

DESSERTS

TIRAMISÙ ~ 9
CHOCOLATE SOUFFLÉ ~ 9
PANNA COTTA ~ 9
CAPPUCCINO SEMIFREDO ~ 9
CREME BRÛLÉE ~ 9
RICOTTA CHEESECAKE ~ 9

INSALATE

INSALATA DI PERA ~ 12
Pear, Arugula & Gorgonzola Cheese

INSALATA DI BARBABIETOLE ~ 13
Red Beets, Asparagus &
Fried Goat Cheese

INSALATA MEDITERRANEA ~ 11
Mixed Greens, Tomatoes, Olives,
Cucumber, Onions & Feta Cheese

SNOW PEA SALAD ~ 12
Snow Peas, Mint &
Pecorino Romano

SECONDI

PAILLARD DI POLLO ~ 19
Grilled Chicken Breast with Arugula, Onions,
Cherry Tomatoes & Ricotta Salata

VITELLO PICCATA ~ 24
Thin-Sliced Veal with Sautéed Garlic Spinach
in Lemon-Caper Sauce

BRASATO D'AGNELLO ~ 24
Braised Lamb Shank over
Mashed Potatoes

PETTO D'ANATRA ~ 27
Pan-Seared Duck Breast & Poached Pear
with Butternut Squash Pureé

TAGLIATA DI MANZO ~ 26
Sliced Rib-Eye Steak with Arugula
& Parmesan Cheese

SALMONE ALLA MOSTARDA ~ 24
Sautéed Salmon with Apple Mustard Sauce
Potatoes & Vegetables

DENTICE COZZE E VONGOLE ~ 27
Red Snapper Fillet with Mussels, Clams
& Blue Potatoes in Saffron Sauce

SIDES

MASHED POTATOES ~ 7
SAUTÉED GARLIC SPINACH ~ 8
SAUTÉED BROCCOLI ~ 7
BRUSSEL SPROUTS ~ 9
GARLIC STRING BEANS ~ 7