

# OSTERIA MENU

106

## ANTIPASTI

### MEATS & CHEESES

**ANTIPASTI MISTO ~ 32**  
Selection of Meat & Cheese  
with Mixed Olives

**TRIO DI BRUSCHETTA ~ 16**

Stracciatella e Mortadella  
Pomodoro  
Funghi e Fontina

**BRUSSEL SPROUT GRATIN ~ 16**

Brussel Sprouts Baked  
in Creamy Cheese Sauce

**FRITTURA MISTA ~ 20**

Fried Calamari, Apple & Zucchini

**ARANCINI ~ 16**

Riceballs, Peas & Mozzarella

**CARCIOFI FRITTI ~ 19**

Deep Fried Artichokes with Aioli  
in a Parmesan Basket

**POLIPO GRIGLIATO ~ 26**

Grilled Octopus, Tomato, Caperberry,  
Potatoes & Mushrooms

**COZZE E CROSTONI ALL'AGLIO ~ 17**

Steamed Mussels in White Wine Saffron  
Sauce with Toasted Garlic Bread

**\*TUNA TARTARE ~ 19**

Chopped Sushi-Grade Tuna with  
Fresh Avocado & Ginger

**POLPETTE AL POMODORO ~ 17**

Veal Meatballs in Tomato Sauce

**VITELLO TONNATO ~ 21**

Slow-Roasted, Thin-Sliced Veal with  
a Creamy Tuna Sauce

**\*CARPACCIO DI MANZO ~ 22**

Thin Sliced Raw Filet Mignon  
Arugula & Parmesan

**SOUP OF THE DAY ~ 14**

CHEF'S CHOICE

## PASTA

**RAVIOLI DI ZUCCA ~ 21**

Home-made Butternut Squash Ravioli in a  
Butter, Sage & Parmesan Sauce

**RIGATONI ALLA NORMA ~ 20**

Rigatoni with Eggplant Ragù  
& Ricotta Salata

**CAVATELLI ALLA SALSICCIA ~ 23**

Slow-Cooked Hot Sausage &  
Bell Pepper Ragù with Cavatelli

**FETTUCCINE ALLA BOLOGNESE ~ 25**

Homemade Fettuccine in a  
Traditional Meat Sauce

**GNOCCHI PORCINI ~ 25**

Fresh Potato Gnocchi in a  
Porcini Mushroom Sauce

**PACCHERI ALLA PESCATORA ~ 28**

Large Tube Pasta with  
Mixed Seafood

**TORTELLINI TOSCANI ~ 24**

Fresh Tortellini with Prosciutto,  
Mushroom & Creamy Tomato Sauce

**BUCATINI ALLA GRICIA ~ 26**

Pecorino Romano with Guanciale

## SIDES

MASHED POTATOES ~ 9

SAUTÉED GARLIC SPINACH ~ 9

ROASTED POTATOE ~ 9

BRUSSEL SPROUTS ~ 12

## INSALATE

**INSALATA DI PERA ~ 16**

Pear, Arugula & Choice of  
Taleggio or Gorgonzola Cheese

**INSALATA ESOTICA ~ 18**

Arugula, Endive & Heart of Palm  
Avocado & Pecorino Calabrese

**INSALATA MEDITERRANEA ~ 15**

Mixed Greens, Tomatoes, Olives,  
Cucumber, Onions & Feta Cheese

**SNOW PEA SALAD ~ 15**

Snow Peas, Mint & Pecorino Romano

**INSALATA DI QUINOA ~ 22**

Quinoa, Baby Kale with Grilled Shrimp

## SECONDI

**POLLO AL FORNO ~ 27**

Organic deboned Half Chicken &  
Roasted Cauliflower in a Rosemary,  
White Wine Demi-Glace

**VITELLO PICCATA ~ 31**

Thin-Sliced Veal with Sautéed Garlic  
Spinach in Lemon-Caper Sauce

**BRASATO D'AGNELLO ~ 34**

Braised Lamb Shank over  
Mashed Potatoes

**TAGLIATA DI MANZO ~ 38**

Sliced NY Strip Steak with Arugula  
& Parmesan Cheese

**SALMONE ALLA ARANCIA ~ 30**

Pan-Seared Salmon in  
Orange-Almond Sauce with Grilled  
Asparagus & Caramelized Onion

**MERLUZZO CON RISO VENERE ~ 32**

Pistacchio Crusted Atlantic Cod  
with Forbidden Rice &  
Semi-Dried Tomatoes