

OSTERIA MENU

106

ANTIPASTI

BRUSCHETTA FUNGHI & TARTUFO ~ 17
Toasted Focaccia, Mixed Mushroom,
Fontina Cheese & Truffle Oil

BRUSCHETTA PROSCIUTTO CRUDO ~ 18
Toasted Focaccia, Prosciutto Crudo
(24Months) & Stracchino Cheese

BURRATA ~ 24
Prosciutto Crudo (24 months) Confit
Tomatoes, & Roasted Red Peppers

BRUSSEL SPROUT GRATIN ~ 18
Brussel Sprouts Baked in
Creamy Cheese Sauce

FRITTURA MISTA ~ 23
Lightly Fried Calamari, Zucchini & Apple

ARANCINI ~ 17
Riceballs, Peas & Mozzarella,
D.O.P Tomato Sauce

CARCIOFI FRITTI ~ 22
Fried Baby Artichokes in a
Crispy Parmigiano Crust & Aioli

POLIPO GRIGLIATO ~ 27
Grilled Octopus, Tomato, Caperberries,
Roasted Potatoes & Mushrooms

COZZE E CROSTINI ~ 18
Steamed Mussels in White Wine & Garlic
with Crostini

***TUNA TARTARE ~ 24**
Avocado, Cucumber, Ginger, Caperberries
& Radish

POLPETTE AL POMODORO ~ 19
Veal Meatballs, D.O.P Tomato Sauce &
Crostini

VITELLO TONNATO ~ 24
Slow-Roasted, Thin Sliced Veal, Creamy
Tuna Sauce, Lemon & Caperberries

***CARPACCIO DI MANZO ~ 23**
Thin Sliced Raw Filet Mignon, Arugula,
Parmigiano & Lemon EVOO

SOUP OF THE DAY ~ 16

PASTA

RAVIOLI DI ZUCCA ~ 24
Home-made Butternut Squash Ravioli, Butter,
Sage & Parmigiano Sauce

RIGATONI ALLA NORMA ~ 23
Eggplant Ragù & Ricotta Salata

CAVATELLI ALLA SALSICCIA ~ 25
Sweet & Spicy Slow-Cooked Sausage &
Bell Pepper Ragù

FETTUCCINE ALLA BOLOGNESE ~ 27
Home-made Fettuccine with
Traditional Meat Sauce

GNOCCHI AI PORCINI ~ 28
Home-made Potato Gnocchi,
Porcini Mushroom Cream Sauce

PACCHERI ALLA PESCATORA ~ 30
Mussels, Clams, Shrimp & Calamari
Tomato Sauce

TORTELLINI TOSCANI ~ 28
Veal Tortellini, Prosciutto, Mushroom,
Creamy Tomato Sauce

SPAGHETTONI ALLA GRICIA ~ 27
Pecorino Romano & Guanciale, served in a
Crispy Parmigiano Crust

SIDES

MASHED POTATOES ~ 10

SAUTÉED GARLIC SPINACH ~ 10

ROASTED POTATOES ~ 10

BRUSSEL SPROUTS ~ 13

INSALATE

INSALATA DI PERA ~ 17
Pear & Arugula, Choice of Taleggio
or Gorgonzola

INSALATA ESOTICA ~ 18
Arugula, Endive, Heart of Palm,
Avocado & Pecorino Calabrese

INSALATA MEDITERRANEA ~ 18
Mixed Greens, Tomatoes, Taggiasche
Olives, Cucumber, Onions & Feta

INSALATA DI BARBABIETOLA ~ 18
Roasted Red and Yellow Beets, Asparagus
& Fried Goat Cheese

SNOW PEA SALAD ~ 16
Juliened Snow Peas, Mint &
Pecorino Romano

SECONDI

POLLO AL FORNO ~ 32
Free-Range, Deboned Half Chicken,
Potato Medallions,
Rosemary White Wine Demi-Glacé

VITELLO PICCATA ~ 36
Thin-Sliced Veal, Sautéed Garlic Spinach,
Lemon-Caper Sauce

BRASATO D'AGNELLO ~ 38
Braised Lamb Shank &
Mashed Potatoes

TAGLIATA DI MANZO ~ 48
Sliced NY Strip Steak, Arugula,
Cherry Tomatoes & Parmigiano

SALMONE ALLA ARANCIA ~ 34
Pan-Seared Salmon, Grilled Asparagus &
Caramelized Onions, Orange-Almond Sauce

MERLUZZO CON RISO VENERE ~ 33
Pistacchio Crusted Atlantic Cod,
Forbidden Rice & Confit Tomato