

ANTIPASTI

BRUSCHETTA FUNGI & TARTUFO ~ 17

Toasted Focaccia, Mixed Mushroom, Fontina Cheese & Truffle Oil

BRUSCHETTA PROSCIUTTO CRUDO ~ 18

Toasted Focaccia, Prosciutto Crudo (24 Months) & 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

OSTERIA MENU 106

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 SALSAICCIA ~ 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 BARBABEIOLA ~ 18

Roasted Red and Yellow Beets, Asparagus & Fried Goat Cheese

SNOW PEA SALAD ~ 16

Julienned 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