

# OSTERIA MENU

106

## ANTIPASTI

**FRITTURA MISTA ~ 15**  
Fried Calamari, Apple & Zucchini

**ARANCINI ~ 10**  
Riceballs, Peas & Mozzarella

**SFORMATO VERDURE ~ 12**  
Vegetable Soufflé

**POLPO GRIGLIATO ~ 16**  
Grilled Octopus, Tomato, Caperberry,  
Potatoes & Mushrooms

**\*BRANZINO CRUDO ~ 18**  
Cubed Sea Bass, Tomatillo, Jalapeno,  
Avocado & Red Onion

**COZZE E SALSICCIA ~ 14**  
Steamed Mussels with Sausage in  
Saffron Sauce

**FAGIOLI ALL'UCCELLETO ~ 12**  
Cannellini Beans with  
Pork Sausage & Sage

**POLPETTE AL POMODORO ~ 10**  
Veal Meatballs in Tomato Sauce

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

**\*CARPACCIO DI MANZO ~ 14**  
Thin Sliced Raw Filet Mignon  
Arugula & Parmesan

## PASTA

**RAVIOLI DI ZUCCA ~ 16**  
Butternut Squash Ravioli in a  
Butter, Sage & Parmesan Sauce

**CAVATELLI ALLA SALSICCIA ~ 17**  
Hot Sausage Ragù & Bell Peppers

**FETTUCCINE ALLA BOLOGNESE ~ 17**  
Homemade Pasta with Meat Sauce

**PENNE GORGONZOLA ~ 16**  
Penne, Gorgonzola, Walnuts, Arugula

**PACCHERI ALLA PESCATORA ~ 18**  
Large Tube Pasta with Mixed Seafood

**TORTELLINI TOSCANI ~ 17**  
Fresh Tortellini Pasta with Prosciutto,  
Mushroom & Creamy Tomato Sauce

**TROFIE AL PESTO ~ 18**  
Pesto Sauce, Shrimp & Potatoes

## SOUP OF THE DAY ~ 8

ASK YOUR SERVER

## BRUSCHETTA

SERVED OVER TOASTED TUSCAN BREAD

**AI FUNGHI E TARTUFO ~ 9**  
Wild Mushrooms, Fontina Cheese,  
Truffle Oil

**SALSICCIA E TALEGGIO ~ 8**  
Sausage & Taleggio Cheese

**BRUSCHETTA TOSCANA ~ 8**  
Sautéed Chicken Liver, Goat Cheese  
& Carmalized Onions

**RUCOLA E GAMBERI ~ 10**  
Arugula, Shrimp & Pink Sauce

**BOQUERONES ~ 10**  
Marinated Anchovies with Pickled Red  
Onion, Celery Pesto & Black Olives

## MEATS & CHEESES

**FORMAGGI MISTI ~ 16**  
Selection of Four Cheeses  
(Chef's Choice)  
Honey, Onion Jam

**AFFETTATI MISTI ~ 16**  
Selection of Cured Meats  
(Chef's Choice)

**COMBINATION PLATTER ~ 30**  
Assorted Cured Meats & Cheeses  
(Chef's Choice)

## DESSERTS

**TIRAMISÙ ~ 8**  
**CHOCOLATE SOUFFLÉ ~ 8**  
**CRÉME CARAMEL ~ 8**  
**PANNA COTTA ~ 8**  
**APPLE CAKE ~ 8**  
**PISTACCHIO CREME BRÛLÉE ~ 8**

## INSALATE

**INSALATA DI PERA ~ 10**  
Pear, Arugula & Taleggio Cheese

**INSALATA DI BARBABIETOLE ~ 10**  
Red Beets, Asparagus &  
Fried Goat Cheese

**INSALATA MEDITERRANEA ~ 10**  
Mixed Greens, Tomatoes, Olives,  
Cucumber, Onions & Feta Cheese

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

## SECONDI

**PAILLARD DI POLLO ~ 18**  
Grilled Chicken Breast with Arugula, Onions,  
Cherry Tomatoes & Ricotta Salata

**SALTIMBOCCA ALLA ROMANA ~ 22**  
Veal Scallopine, Prosciutto and Sage  
in a White Wine Sauce  
with Sautéed Garlic Spinach

**BRASATO D'AGNELLO ~ 21**  
Braised Lamb Shank over  
Mashed Potatoes

**PAN-SEARED DUCK BREAST ~ 22**  
with Red Wine Reduction  
& Mushroom Risotto

**TAGLIATA DI MANZO ~ 25**  
Sliced Rib-Eye Steak with Arugula  
& Parmesan Cheese

**SALMONE AL PEPE ROSA ~ 20**  
Sautéed Salmon in a Pink Peppercorn Sauce  
with Broccoli

**PAN SEARED BRANZINO ~ 21**  
Branzino Filet Sautéed in White Wine with  
Cherry Tomatoes & Almonds

## SIDES

**MASHED POTATOES ~ 7**  
**SAUTÉED GARLIC SPINACH ~ 7**  
**SAUTÉED BROCCOLI ~ 7**  
**CRISPY BRUSSEL SPROUTS ~ 7**  
**GARLIC STRING BEANS ~ 7**