

# The OSTERIA

DINNER | AUTUMN

CASUAL ITALIAN

## ANTIPASTI ORDER A SELECTION FOR THE TABLE TO SHARE

SEASONAL SOUP · CHEF'S SELECTION .....	4.95	CRISPY CALAMARI · TOMATO SAUCE.....	12.95
HOUSE-MARINATED OLIVES ORANGE, ROSEMARY .....	4.95	GRILLED OCTOPUS · FINGERLING POTATOES.....	13.95
PARMESAN-CRUSTED SWEET ONIONS.....	8.95	ANTIPASTI BOARD FRA' MANI SALAME, VERMONT SOFT-RIPENED GOAT CHEESE, WARM HOUSE FOCACCIA .....	15.95
MINI VEAL MEATBALLS SIMPLE TOMATO SAUCE .....	10.95	PROSCIUTTO PLATTER · BUFFALO MOZZARELLA .	16.95

## SALADS

MIXED GREENS · SEASONAL GREENS, WALNUTS, DRIED CHERRIES, PARMESAN, WALNUT VINAIGRETTE .....	8.95
ARUGULA · PEPPERED BACON, PARMESAN, MEDJOL DATES, E.V.O.O. ....	9.95
HOUSE-PICKLED BEETS · ARUGULA, GORGONZOLA, WALNUTS.....	10.95
CLASSIC CAESAR · ROMAINE HEARTS, GARLIC CROUTONS .....	10.95
BABY GEM · PENTA BLEU CHEESE, DATES, SHAVED SWEET ONION.....	10.95
ROASTED TOMATO CAPRESE · HAND-PULLED MOZZARELLA, BASIL, E.V.O.O. ....	11.95
CHOPPED SALAD · ROASTED CHICKEN, ROMAINE, CELERY, FENNEL, TOMATOES, MUSTARD VINAIGRETTE .....	11.95

## PASTAS

	SIDE	FULL
SPAGHETTI ARRABIATA · CRUSHED TOMATOES, OLIVE OIL, CALABRIAN CHILIES.....	7.95	13.95
CACIO E PEPE · SPAGHETTI, PECORINO, BLACK PEPPER .....	8.95	15.95
HAND-ROLLED GNOCCHI · ROSEMARY BUTTER, TOMATO SAUCE .....	-	16.95
LOCAL PUMPKIN RAVIOLI · HEIRLOOM TOMATOES, BASIL, PARMIGIANO REGGIANO.....	-	16.95
RICOTTA CAVATELLI · BROWN BUTTER, SAGE, PARMIGIANO .....	10.95	17.95
PENNE · SPICY TOMATO CREAM SAUCE, ALL-NATURAL CHICKEN, FRESH MOZZARELLA.....	10.95	17.95
SEASONAL MARKET RISOTTO · ASK ABOUT TODAY'S PREPARATION .....	-	M.P.

## SPECIALTIES

ROASTED, ALL-NATURAL CHICKEN THIGHS · WARM SEASONAL PANZANELLA SALAD.....	17.95
BRAISED BLACK LENTILS & ROOT VEGETABLES · CRISPY POLENTA, LA TUR CHEESE .....	18.95
CHICKEN MARIO · INSPIRED BY CHEF MARIO OF SOSTANZA IN FLORENCE .....	18.95
SEAFOOD STEW · SEARED SCALLOPS, MARKET FISH, SHRIMP, TOASTED CIABATTA .....	23.95
PAN-ROASTED FAROE ISLANDS SALMON · SALSA VERDE, SHAVED FENNEL SALAD, FENNEL POLLEN .....	31.95
SLAGEL FARM DRY-AGED FILET MIGNON GORGONZOLA CRUST, PARMESAN CRUST, OR 30 YEAR-AGED BALSAMIC.....	36.95
CREEKSTONE FARM ALL-NATURAL SHORT RIB · POTATO PURÉE, RED WINE SAUCE.....	23.95
SLAGEL FARM DRY-AGED RIBEYE · AGED BALSAMIC, CRISPY ONIONS .....	45.95

## SIDES

SPICY PICKLED PEPPERS .....	4.95
WHIPPED POTATOES .....	6.95
SEASONAL VEGETABLE .....	6.95
BRAISED BLACK LENTILS.....	????
ROASTED LOCAL ROOT VEGETABLES.....	????

*The Famous*  
**ITALIAN DINNER PARTY**

This is how it's done in our favorite restaurants in Italy.  
Your meal will be served family style, and it will include  
**ANTIPASTI TO SHARE, TWO PASTA DISHES,  
A MAIN COURSE, AND SEASONAL SIDE**

**39.95/GUEST · SEE OPPOSITE SIDE**

**OSTERIA: (OH-STEY-REE-YAH)** A CASUAL ITALIAN TAVERN where people gather to enjoy antipasti with wine, a plate of pasta or an Italian feast, all served with the warmth and hospitality of family. Welcome.

# Tonight's DINNER PARTY

This is how it's done in our favorite restaurants in Italy. Your meal will include everything featured below. (Would you like seconds of antipasti or pasta? Just ask!)

## ANTIPASTI

(FOR THE TABLE)

ROASTED GARLIC

BALSAMIC VINEGAR, EXTRA VIRGIN OLIVE OIL

CRISPY KENEPEC POTATOES · CHILIS & HERBS, ROASTED GARLIC AIOLI

ROOT VEGETABLE & CECI BEAN SALAD · KALE, SARDINIAN FETA CHEESE

WHITE BEAN SPREAD · TOASTED ROSEMARY, GARLIC

## PRIMI

(FOR THE TABLE)

CHEF'S SEASONAL SELECTION

## MAIN COURSE

(CHOOSE ONE)

CHICKEN MARIO · AN OSTERIA FAVORITE INSPIRED BY CHEF MARIO OF SOSTANZA IN FLORENCE, ITALY

ROASTED, ALL-NATURAL CHICKEN THIGHS · WARM SEASONAL PANZANELLA SALAD

SEAFOOD STEW · SEARED SCALLOPS, MARKET FISH, SHRIMP, TOASTED CIABATTA

CREEKSTONE FARMS ALL-NATURAL SHORT RIB

POTATO PURÉE, RED WINE SAUCE

BRAISED BLACK LENTILS & ROOT VEGETABLES

CRISPY POLENTA, LA TUR CHEESE

PAN-ROASTED FAROE ISLANDS SALMON

SALSA VERDE, SHAVED FENNEL SALAD, FENNEL POLLEN + \$10

SLAGEL FARM DRY-AGED FILET MIGNON

GORGONZOLA CRUST, PARMESAN CRUST, OR 30 YEAR AGED BALSAMIC + \$12

SLAGEL FARM DRY-AGED RIBEYE

AGED BALSAMIC, CRISPY ONIONS + \$20

## FOR THE TABLE

SEASONAL MARKET VEGETABLE

## 39.95 PER GUEST

ITALIAN DINNER PARTY ANTIPASTI & PASTA

24.95 PER GUEST

Yes, we have pages and pages of tempting Italian varietals and cellars filled with hand-selected bottles of wine for you to choose from (obsess over if you like). Sometimes you're just in the mood for something that will taste delicious with what you are having for dinner, so put down the wine list and tell us **"JUST BRING ME WINE!"**