

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	LA QUERCIA PROSCIUTTO BUFFALO MOZZARELLA 16.95

SALADS

MIXED GREENS · SEASONAL GREENS, WALNUTS, DRIED CHERRIES, PARMESAN, WALNUT VINAIGRETTE 8.95
ARUGULA · PEPPERED BACON, PARMESAN, MEDJOO DATES, E.V.O.O. 9.95
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 · BROWN BUTTER, SAGE, PARMIGIANO.....	-	16.95
RICOTTA CAVATELLI · WILD MUSHROOMS, PARMESAN BROTH.....	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
CRISPY POLENTA · BRAISED BLACK LENTILS, ROOT VEGETABLES, LA TUR	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.....	6.95
ROASTED LOCAL ROOT VEGETABLES.....	5.95

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, PASTA TO SHARE,
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 KENNEBEC POTATOES · CHILIES, HERBS, ROASTED GARLIC AIOLI

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

WHITE BEAN SPREAD · TOASTED ROSEMARY, GARLIC

PRIMI

CHEF'S SEASONAL SELECTION

SOMETIMES RISOTTO, SOMETIMES PASTA, BUT ALWAYS DELICIOUS!

(FOR THE TABLE)

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

CRISPY POLENTA

BRAISED BLACK LENTILS, ROOT VEGETABLES, LA TUR

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!"**