

The OSTERIA

DINNER | SPRING

CASUAL ITALIAN

ANTIPASTI ORDER A SELECTION FOR THE TABLE TO SHARE

HOUSE-PICKLED BEETS WHIPPED RICOTTA, ARUGULA.....9.95	CRISPY CALAMARI · TOMATO SAUCE..... 12.95
HOUSE-MARINATED OLIVES ORANGE, ROSEMARY 4.95	GRILLED OCTOPUS · FINGERLING POTATOES..... 15.95
MINI VEAL MEATBALLS SIMPLE TOMATO SAUCE ..11.95	ANTIPASTI BOARD FRA' MANI SALAME, PARMIGIANO REGGIANO, WHITEBEAN SPREAD, CROSTINI 15.95
PARMIGIANO REGGIANO CHIANTI WINE JELLY9.95	PROSCIUTTO JAM WHIPPED GOAT CHEESE, CROSTINI9.95

SALADS

BABY GEM CECI BEAN, SNAP PEAS, SHAVED RADISHES, SARDINIAN FETA10.95
ARUGULA · PEPPERED BACON, PARMESAN, MEDJOOOL DATES, E.V.O.O. 9.95
CLASSIC CAESAR · ROMAINE HEARTS, GARLIC CROUTONS10.95
ROASTED TOMATO CAPRESE · HAND-PULLED MOZZARELLA, BASIL, E.V.O.O. 11.95
CHOPPED SALAD ROASTED CHICKEN, ROMAINE, CELERY, FENNEL, TOMATOES, MUSTARD VINAIGRETTE.....12.95

PASTAS

	SIDE	FULL
SPAGHETTI ARRABIATA CRUSHED TOMATOES, OLIVE OIL, CALABRIAN CHILIES 8.95	8.95	15.95
CACIO E PEPE · SPAGHETTI, PECORINO, BLACK PEPPER 8.95	8.95	15.95
HAND-ROLLED GNOCCHI · ROSEMARY BUTTER, TOMATO SAUCE -	-	17.95
RICOTTA CAVATELLI · SUGAR SNAP PEAS, GARLIC 10.95	10.95	18.95
PENNE · SPICY TOMATO CREAM SAUCE, ALL-NATURAL CHICKEN, FRESH MOZZARELLA..... 10.95	10.95	18.95
SEAFOOD LINGUINE · SCALLOPS, SHRIMP, CALAMARI, DIAVOLO SAUCE -	-	23.95
SEASONAL MARKET RISOTTO · ASK ABOUT TODAY'S PREPARATION -	-	M.P.

SPECIALTIES

CHICKEN MARIO · INSPIRED BY CHEF MARIO OF SOSTANZA IN FLORENCE18.95
SEAFOOD STEW · SEARED SCALLOPS, MARKET FISH, SHRIMP, TOASTED CIABATTA 24.95
PAN-SEARED SCALLOPS ROASTED YUKON GOLD POTATO, MUSHROOMS, LEMON CREAM 29.95
SLAGEL FARM DRY-AGED FILET MIGNON GORGONZOLA CRUST, PARMESAN CRUST, OR 30 YEAR-AGED BALSAMIC..... 36.95
CREEKSTONE FARMS ALL-NATURAL SHORT RIB · POTATO PURÉE, RED WINE SAUCE..... 24.95
SLAGEL FARM DRY-AGED RIBEYE · AGED BALSAMIC, CRISPY ONIONS 45.95
MARKET FISH · ASK ABOUT TODAY'S PREPARATIONM.P.

SIDES

SPICY PICKLED PEPPERS.....4.95
WHIPPED POTATOES6.95
SEASONAL VEGETABLE6.95
SAUTÉED SPINACH ROASTED GARLIC, CHILI FLAKES6.95
CRISPY FINGERLING POTATOES GARLIC, HERBS.....6.95

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**

41.95/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

WHITE BEAN SPREAD · TOASTED ROSEMARY, GARLIC

HOUSE-PICKLED BEETS · WHIPPED RICOTTA, ARUGULA

CREAMY POLENTA · SLAGEL FARMS PORK RAGÙ

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

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

CREEKSTONE FARMS ALL-NATURAL SHORT RIB

POTATO PURÉE, RED WINE SAUCE

MARKET FISH

ASK ABOUT TODAY'S PREPARATION + M.P.

PAN-SEARED SCALLOPS

ROASTED YUKON GOLD POTATO, MUSHROOMS, LEMON CREAM + \$8

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 VEGETABLE

41.95 PER GUEST

ITALIAN DINNER PARTY ANTIPASTI & PASTA

25.95 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!"**