

# The OSTERIA

DINNER | SUMMER

CASUAL ITALIAN

## ANTIPASTI ORDER A SELECTION FOR THE TABLE TO SHARE

HOUSE-MARINATED OLIVES ORANGE, ROSEMARY ..... 4.95	CRISPY CALAMARI · TOMATO SAUCE..... 12.95
PAPPA AL POMODORO · E.V.O.O., GRANA.....7.95	LA QUERCIA PROSCIUTTO SEASONAL GARNISH ..... 15.95
MINI VEAL MEATBALLS SIMPLE TOMATO SAUCE ..... 11.95	GRILLED OCTOPUS · FINGERLING POTATOES..... 15.95
HEIRLOOM TOMATO CAPRESE BURRATA, BASIL, E.V.O.O. .... 12.95	ANTIPASTI BOARD FRA' MANI SALAME, PARMIGIANO REGGIANO, HOUSE-MADE GIARDINIERA, CROSTINI ..... 15.95

## SALADS

ARUGULA · PEPPERED BACON, PARMESAN, MEDJOL DATES, E.V.O.O. .... 9.95
HOUSE-PICKLED BEETS · WHIPPED RICOTTA, ARUGULA ..... 9.95
PANZANELLA · HEIRLOOM TOMATOES, CIABATTA, CUCUMBERS, SHAVED ONIONS, OLIVES ..... 9.95
CLASSIC CAESAR · ROMAINE HEARTS, GARLIC CROUTONS ..... 10.95
CHOPPED SALAD ROMAINE, ROASTED CHICKEN, CELERY, FENNEL, TOMATOES, AVOCADO, SPICY RED PEPPERS, CROUTONS, GRANA, MUSTARD VINAIGRETTE ..... 12.95

## PASTAS

CACIO E PEPE · SPAGHETTI, PECORINO, BLACK PEPPER ..... 15.95
HAND-ROLLED GNOCCHI · ROSEMARY BUTTER, TOMATO SAUCE ..... 17.95
PACHERI · SLAGEL FARM PORK RAGÙ..... 18.95
RICOTTA CAVATELLI · HOUSE MADE SAUSAGE, LOCAL CHERRY TOMATOES, SPINACH..... 18.95
PENNE · SPICY TOMATO CREAM SAUCE, ALL-NATURAL CHICKEN, FRESH MOZZARELLA..... 18.95
SEAFOOD LINGUINE · SCALLOPS, SHRIMP, CALAMARI, DIAVOLO SAUCE ..... 24.95
SEASONAL MARKET RISOTTO · ASK ABOUT TODAY'S PREPARATION ..... M.P.

## SPECIALTIES

CHICKEN MARIO · INSPIRED BY CHEF MARIO OF SOSTANZA IN FLORENCE ..... 18.95
ROASTED CHICKEN THIGHS · MARSALA, MUSHROOMS..... 18.95
* SEAFOOD STEW · SEARED SCALLOPS, MARKET FISH, SHRIMP, TOASTED CIABATTA ..... 24.95
* PAN-SEARED SCALLOPS · HEIRLOOM CHERRY TOMATOES, SHAVED ONIONS, HERBS, BASIL OIL ..... 29.95
PARMESAN CRUSTED DUROC PORK CHOP · SUMMER GIARDINIERA..... 26.95
* 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 PREPARATION ..... M.P.

## SIDES

SPICY PICKLED PEPPERS ..... 4.95
WHIPPED POTATOES ..... 6.95
SEASONAL VEGETABLE ..... 6.95
SAUTÉED SPINACH ROASTED GARLIC, CHILI FLAKES ..... 6.95
CRISPY FINGERLING POTATOES GARLIC, HERBS..... 6.95
RICOTTA CAVATELLI LOCAL TOMATOES, SPINACH ..... 8.95
PENNE · MOZZARELLA, SPICY TOMATO CREAM SAUCE 8.95

### 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**  
**MAIN COURSE**  
**SEASONAL SIDE**

41.95/GUEST · SEE OPPOSITE SIDE

**OSTERIA: (OH-STE-H-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.

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

# 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

PAPPA AL POMODORO · E.V.O.O., GRANA

FRA MANI ROSA SALAME · PIAVE SAPORE, CECI BEANS

MINI VEAL MEATBALLS · SIMPLE TOMATO SAUCE

## 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

PARMESAN-CRUSTED DUROC PORK CHOP · SUMMER GIARDINIERA

ROASTED CHICKEN THIGHS · MARSALA, MUSHROOMS

CREEKSTONE FARMS ALL-NATURAL SHORT RIB

POTATO PURÉE, RED WINE SAUCE

\* MARKET FISH

ASK ABOUT TODAY'S PREPARATION + M.P.

\* PAN-SEARED SCALLOPS

HEIRLOOM CHERRY TOMATOES, SHAVED ONIONS, HERBS, BASIL OIL + \$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

**WE HAVE A LONG LIST of GREAT WINES,**  
yet sometimes you want to be suprised with a varietal that will perfectly  
pair with your dinner. If that's how the mood strikes, you need only say  
**“JUST BRING ME WINE, PLEASE!”**

**DOWNLOAD THE LETTUCEEATS APP** and become a Frequent Diner.  
Earn points every time you dine at any LETTUCE ENTERTAIN YOU Restaurant.



\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS