

# The OSTERIA

DINNER | WINTER

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..... 15.95
MINI VEAL MEATBALLS SIMPLE TOMATO SAUCE ..11.95	ANTIPASTI BOARD FRA' MANI SALAME, VERMONT SOFT-RIPENED GOAT CHEESE, WARM HOUSE FOCACCIA ..... 15.95
WHITE BEAN BRUSCHETTA TOASTED ROSEMARY, GARLIC OIL ..... 11.95	LA QUERCIA PROSCIUTTO BUFFALO MOZZARELLA ..... 16.95

## SALADS

MIXED GREENS SEASONAL GREENS, WALNUTS, DRIED CHERRIES, PARMESAN, WALNUT VINAIGRETTE ..... 9.95
ARUGULA · PEPPERED BACON, PARMESAN, MEDJOO DATES, E.V.O.O. .... 9.95
CLASSIC CAESAR · ROMAINE HEARTS, GARLIC CROUTONS ..... 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..... 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 · WILD MUSHROOMS, PARMESAN BROTH..... 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 FLORENCE ..... 18.95
SEAFOOD STEW · SEARED SCALLOPS, MARKET FISH, SHRIMP, TOASTED CIABATTA ..... 24.95
PAN SEARED SCALLOPS SWEET POTATO PUREE, LA QUERCIA PANCETTA, MUSHROOMS ..... 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 SEASONAL PREPARATION ..... M.P.

## SIDES

SPICY PICKLED PEPPERS ..... 4.95
WHIPPED POTATOES ..... 6.95
SEASONAL VEGETABLE ..... 6.95
SWEET POTATO PUREE..... 6.95
ROASTED ORGANIC CARROTS ..... 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**

**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.

# 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

ROASTED ORGANIC CARROTS · SARDINIAN FETA, PISTACHIOS, SPICY CRÈME FRAICHE

ARUGULA AND SHAVED FENNEL SALAD · WINTER CITRUS, EXTRA VIRGIN OLIVE OIL

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

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 SEASONAL PREPARATION

### PAN SEARED SCALLOPS

SWEET POTATO PUREE, LA QUERCIA PANCETTA, MUSHROOMS + \$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 WINTER 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!"**