

The OSTERIA

DINNER | WINTER

CASUAL ITALIAN

ANTIPASTI ORDER A SELECTION FOR THE TABLE TO SHARE

HOUSE-MARINATED OLIVES ORANGE, ROSEMARY 4.95	GORGONZOLA & PEAR BRUSCHETTA 9.95
PARMESAN-CRUSTED SWEET ONIONS 8.95	CRISPY CALAMARI · TOMATO SAUCE 12.95
MINI VEAL MEATBALLS · SIMPLE TOMATO SAUCE 10.95	GRILLED OCTOPUS FINGERLING POTATOES 13.95
CAPRESE ROASTED TOMATO, FRESH MOZZARELLA, BASIL, EVOO 10.95	ANTIPASTI BOARD FRA' MANI SALAME, VERMONT SOFT-RIPENED GOAT CHEESE, WARM HOUSE FOCACCIA 15.95
'NDUJA STUFFED DATES BLACK PEPPER BACON, PEPPERONATA 10.95	LA QUERCIA PROSCIUTTO BUFFALO MOZZARELLA 15.95

SALADS

ARUGULA SALAD · PEPPERED BACON, PARMESAN, MEDJOOOL DATES, EVOO 9.95
SEASONAL GREENS · TOASTED WALNUTS, DRIED MICHIGAN CHERRIES, GRANA, WALNUT VINAIGRETTE 9.95
LITTLE GEM LETTUCE · GORGONZOLA CHEESE, MAMA LIL'S PEPPERS, BLACK PEPPER BACON DRESSING 10.95
ROASTED BEETS · WINTER CITRUS, ARUGULA, PISTACHIOS 10.95
CLASSIC CAESAR · ROMAINE HEARTS, GARLIC CROUTONS 10.95
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
SLAGEL FARMS OXTAIL RAVIOLI · HERB SALAD, GRANA -		17.95
HAND-ROLLED GNOCCHI · ROSEMARY BUTTER, TOMATO SAUCE -		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
SEAFOOD LINGUINI · SCALLOPS, SHRIMP, SQUID, DIAVOLO SAUCE -		23.95
SEASONAL MARKET RISOTTO · ASK ABOUT TODAY'S PREPARATION -		M.P.

SPECIALTIES

CRISPY POLENTA · ROOT VEGETABLES, GOAT CHEESE, PARSLEY OIL 16.95
CHICKEN MARIO · INSPIRED BY CHEF MARIO OF SOSTANZA IN FLORENCE 18.95
SEAFOOD STEW · SEARED SCALLOPS, MARKET FISH, SHRIMP, TOASTED CIABATTA 23.95
ALL-NATURAL ROASTED CHICKEN THIGHS · WINTER PANZANELLA 19.95
FAROE ISLANDS SALMON · GULF SHRIMP, SPINACH, CREAMY LOBSTER BROTH 29.95
PAN-ROASTED SCALLOPS · PRESERVED MEYER LEMON RISOTTO 29.95
SLAGEL FARMS 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 23.95
SLAGEL FARMS DRY-AGED RIBEYE · AGED BALSAMIC, CRISPY ONIONS 45.95

SIDES

SPICY PICKLED PEPPERS 4.95
WHIPPED POTATOES 6.95
SEASONAL VEGETABLE 6.95
SAUTÉED SPINACH 6.95
ROASTED ORGANIC CARROTS 6.95
RAPINI GARLIC AND CHILI 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, 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

GORGONZOLA & PEAR BRUSCHETTA

WINTER VEGETABLE FARRO RISOTTO

CHEF'S SEASONAL SELECTION

PASTA

(FOR THE TABLE)

ORECCHIETTE · RAPINI, HOUSE-MADE SAUSAGE

HAND-ROLLED GNOCCHI · ROSEMARY BUTTER, TOMATO SAUCE

MAIN COURSE

(CHOOSE ONE)

CRISPY POLENTA · ROOT VEGETABLES, GOAT CHEESE, PARSLEY OIL

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

CREEKSTONE FARMS ALL-NATURAL SHORT RIB · POTATO PURÉE, RED WINE SAUCE

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

ALL-NATURAL ROASTED CHICKEN THIGHS · WINTER PANZANELLA

FAROE ISLANDS SALMON · GULF SHRIMP, SPINACH, CREAMY LOBSTER BROTH + \$8

PAN-ROASTED SCALLOPS · PRESERVED MEYER LEMON RISOTTO + \$8

SLAGEL FARMS DRY-AGED FILET MIGNON

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

SLAGEL FARMS 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!"**