

The OSTERIA

DINNER | SPRING

CASUAL ITALIAN

ANTIPASTI ORDER A SELECTION FOR THE TABLE TO SHARE

HOUSE-MARINATED OLIVES ORANGE, ROSEMARY 4.95	STEFANO BURRATA · OLIVE OIL, CROSTINI..... 11.95
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
LOCAL ASPARAGUS BURRATA, PEA SHOOTS, LOCAL RADISHES 11.95	ANTIPASTI BOARD FRA' MANI SALAME, VERMONT SOFT-RIPENED GOAT CHEESE, WARM HOUSE FOCACCIA 15.95
BRAISED ARTICHOKE OLIVE OIL, HERBS, FARM EGG 12.95	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
CAPRESE · ROASTED TOMATO, FRESH MOZZARELLA, BASIL, EVOO 10.95
HOUSE-PICKLED BEETS · ARUGULA, GORGONZOLA, WALNUTS 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
SWEET PEA & RICOTTA AGNOLOTTI · PEA BROTH, GRANA, CRISPY PROSCIUTTO	-	15.95
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 PANELLA CAKE · LOCAL ASPARAGUS, GRILLED ONIONS, SARDINIAN FETA.....	17.95
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 WHITEFISH · SPRING VEGETABLES, POTATO PURÉE, HERB BROTH.....	26.95
DUROC PORK CHOP · LOCAL ASPARAGUS, ARTICHOKE, SPRING ONION	27.95
PAN-ROASTED SCALLOPS · LA QUERCIA PANCETTA, ALMONDS, SWEET PEA PURÉE, GREMOLATA	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
LOCAL ASPARAGUS	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

LOCAL SWEET PEA & RADISH BRUSCHETTA

ROASTED ORGANIC CARROTS

SARDINIAN FETA, CRUSHED PISTACHIOS, HERBS

CHEF'S SEASONAL SELECTION

PASTA

(FOR THE TABLE)

HAND-ROLLED CAVATELLI · SNAP PEAS, GARLIC, GRANA

TORTIGLIONI · ALL-NATURAL CHICKEN RAGU

MAIN COURSE

(CHOOSE ONE)

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

CRISPY PANELLA CAKE · LOCAL ASPARAGUS, GRILLED ONIONS, SARDINIAN FETA

PAN-ROASTED WHITEFISH · SPRING VEGETABLES, POTATO PURÉE, HERB BROTH + \$5

PAN-ROASTED SCALLOPS · LA QUERCIA PANCETTA, ALMONDS, SWEET PEA PURÉE, GREMOLATA + \$8

DUROC PORK CHOP · LOCAL ASPARAGUS, ARTICHOKE, SPRING ONION +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!"**