

# 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 EXTRA VIRGIN OLIVE OIL, BASIL .....7.95	GRILLED OCTOPUS · FINGERLING POTATOES..... 13.95
PARMESAN-CRUSTED SWEET ONIONS..... 8.95	ANTIPASTI BOARD FRA' MANI SALAME, VERMONT SOFT-RIPENED GOAT CHEESE, WARM HOUSE FOCACCIA ..... 15.95
MINI VEAL MEATBALLS SIMPLE TOMATO SAUCE ..... 10.95	LA QUERCIA PROSCIUTTO SEASONAL LOCAL FRUIT..... 16.95

## SALADS

MIXED GREENS · SEASONAL GREENS, WALNUTS, DRIED CHERRIES, PARMESAN, WALNUT VINAIGRETTE ..... 8.95
ARUGULA · PEPPERED BACON, PARMESAN, MEDJOL DATES, E.V.O.O. .... 9.95
PANZANELLA · LOCAL TOMATOES, CUCUMBER, BASIL, TOASTED CIABATTA, SHAVED ONION, OLIVES ..... 9.95
HOUSE-PICKLED BEETS · ARUGULA, GORGONZOLA, WALNUTS ..... 10.95
CLASSIC CAESAR · ROMAINE HEARTS, GARLIC CROUTONS ..... 10.95
LOCAL HEIRLOOM TOMATO CAPRESE · HAND-PULLED MOZZARELLA, BASIL, E.V.O.O. .... 11.95
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
CASARECCIA · BASIL, WALNUT PESTO, PARMESAN.....	8.95	15.95
HAND-ROLLED GNOCCHI · ROSEMARY BUTTER, TOMATO SAUCE .....	-	16.95
HAND-MADE TAGLIATELLE · HEIRLOOM TOMATOES, BASIL, PARMIGIANO REGGIANO.....	-	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
SEASONAL MARKET RISOTTO · ASK ABOUT TODAY'S PREPARATION .....	-	M.P.

## SPECIALTIES

CRISPY FRIED LOCAL TOMATO · ROASTED EGGPLANT, GOAT CHEESE, ARUGULA.....	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 · SUMMER VEGETABLE RAGÙ .....	26.95
PAN-ROASTED SCALLOPS · LOCAL TOMATOES, HERBS, BASIL OIL.....	29.95
SLAGEL FARM DRY-AGED FILET MIGNON GORGONZOLA CRUST, PARMESAN CRUST, OR 30 YEAR-AGED BALSAMIC.....	36.95
CREEKSTONE FARM ALL-NATURAL SHORT RIB · POTATO PURÉE, RED WINE SAUCE.....	23.95
COLORADO RACK OF LAMB · LOCAL STONE FRUIT .....	43.95
SLAGEL FARM 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
LOCAL CORN, MAMA LIL'S PEPPERS, BASIL.....	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.



SAY WINE PLEASE!  
THE ONLY WAY TO MAKE IT EVEN BETTER, IS TO ENJOY IT WITH THE PERFECT WINE. HERE ARE SOME FAVORITE SELECTIONS, BOTH WINE AND DRY, THAT PAIR WELL WITH OUR DAILY OFFERINGS OF ARTISANAL CHEESE.  
GORGONZOLA DOLCE  
TO PELLEGRINO, SIC  
DELLA TORRE ALLE  
2001  
NO PARMIGIANO  
PALAZZINO, TU  
SCANSANO  
CANY 201  
TO TART  
SOAVE  
ENETT  
Y DA

# 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  
EXTRA VIRGIN OLIVE OIL, BASIL

LOCAL TOMATO  
CUCUMBER, ONION, HERBS

CHEF'S SEASONAL SELECTION

## PASTA

(FOR THE TABLE)

CASARECCIA · BASIL, WALNUT PESTO, PARMESAN

PENNE · ROASTED EGGPLANT, SPICY TOMATO SAUCE

## 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 FRIED LOCAL TOMATOES · ROASTED EGGPLANT, GOAT CHEESE, ARUGULA

PAN-ROASTED WHITEFISH · SUMMER VEGETABLE RAGÙ + \$5

PAN-ROASTED SCALLOPS · LOCAL TOMATOES, HERBS, BASIL OIL + \$8

COLORADO RACK OF LAMB · LOCAL STONE FRUIT + \$9

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 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!"**