



DINNER at Osteria 166

## APPETIZERS

### **BURATTA ALFORNO** | 17

House-made Mozzarella stuffed with cream and Ricotta cheese, baked with plum tomatoes and shallots, with a balsamic glaze, fresh basil and crispy eggplant "crostinis."

### **MOZZARELLA STUFFED ARTICHOKE** | 14

Panko-breaded whole artichokes stuffed with fresh Mozzarella, a balsamic glaze and Marinara sauce.

### **POLLO FRITTO** | 11

Crispy, fried boneless chicken thighs with Agrodolce sauce and Italian pickled vegetables.

### **STUFFED PEPPER RISOTTO STICKS** | 14

Crispy, lightly-breaded risotto sticks with herbs, banana pepper, Italian sausage and Pecorino-Romano with spicy cream sauce.

### **BUFFALO CALAMARI** | 14

Breaded calamari, sautéed sweet & hot peppers and hot sauce over dressed greens with crumbled Gorgonzola.

### **"THE CARL"** | 13

House-made Italian sausage topped with our giant meatball, sautéed banana peppers, onions and melted Mozzarella.

## SANDWICHES

*Served with freshly-made kettle chips (french fries or side salad \$2)*

### **"KOBE" BURGER** | 16

A half-pound of American Wagyu beef grilled over olive wood embers, topped with caramelized onions, fresh Mozzarella, garlic aioli, roma tomatoes and mixed greens.

### **VEAL SANDWICH** | 17

Crispy, breaded veal topped with Prosciutto, roasted mushrooms, Cacciocavalli cheese and roasted garlic aioli, with an arugula salad.

### **ITALIAN PULLED PORK SANDWICH** | 12

Slow-roasted Porchetta with house rub, fennel, garlic, Pecorino-Romano and arugula salad on a garlic buttered bianco roll.

### **CHICKEN PARMESAN SANDWICH** | 12

Breaded chicken, pan-fried and topped with Marinara, Mozzarella and Parmesan on garlic bread.

### **FILET MIGNON and STUFFED PEPPER SANDWICH** | 19

Half-pound filet mignon topped with a roasted stuffed banana pepper on a fresh, garlic bread roll.

## SOUP & SALAD

*(side/entrée)*

### **ZUPPA DI GIORNO** | 4/6

Chef's daily seasonal creation.

### **AUNTIE KIM'S PASTA FAGIOLE** | 4/6

Auntie Kim's specialty. Rich, tomato-cheese broth, escarole and cannellini beans.

### **OSTERIA HOUSE SALAD** | 7/13

Field greens, artichoke relish, marinated olives and tomatoes with a lemon vinaigrette.

### **KALE and**

### **ROASTED VEGETABLE SALAD** | 9/13

Toasted sunflower seeds, dried cherries, herbed goat cheese and warm roasted root vegetables tossed in a honey-apple vinaigrette.

### **ROASTED BEET and**

### **MOZZARELLA CURD SALAD** | 8/12

Roasted golden and red beets, roasted garlic and carrot, wild greens, lemon vinaigrette and crumbled mozzarella curd.

### **GRILLED ROMAINE "CAESAR"** | 15

Crisp Romaine hearts quickly char-grilled, drizzled with our house-made Caesar dressing, chopped tomato, toasted focaccia crouton and Parmigiano-Reggiano with lemon and anchovy.

### **ANTIPASTO CHOPPED SALAD** | 14

Chopped tomato, cucumber, soppressata, artichoke, Romaine, olives, fresh Mozzarella, red wine vinaigrette with crispy Pancetta and crostinis.

### **Add GRILLED SHRIMP, CHICKEN or PORCHETTA to any salad** | 6

### **A PETITE FILET MIGNON or SALMON** | 9



## THE ITALIAN "DOZEN"

**11 OF NANI'S MEATBALLS** | 50

## SPECIALTIES

### SEARED SALMON | 27

Pan-seared over kale and farro risotto with Pancetta, topped with a lemon Beurre blanc and crispy leeks.

### FORMAGGI RAVIOLI | 19

House-made herb & cheese ravioli with a warm vegetable stew of eggplant, bell peppers, zucchini and tomatoes topped with fresh basil.

### BRAISED SHORT RIB CANNELLONI | 26

Wild mushroom duxelles, Asiago cheese and house-made pasta topped with a demi cream sauce and blistered grape tomatoes.

### BRAISED CHICKEN TAGLIATELLE | 22

Chicken braised with vegetables in local amber ale over house-made tagliatelle pasta tossed with roasted garlic, fresh herbs, roasted tomatoes and shallots.

### FILETTO | 34

Twin 4oz filet mignon grilled over olivewood embers with risotto, charred broccolini and crispy eggplant topped with demi glaze and tomato relish.

### VEAL NEOPOLITAN | 26

Breaded veal, smoked fresh Mozzarella, eggplant and Marinara with linguini.

### PORCHETTA E GNOCCHI | 21

Italian pulled pork, Ricotta dumplings, crispy Pancetta, escarole, caramelized onion and pork jus.

### SCALLOPS *and* SHRIMP BRUCIATTO | 30

Roasted hominy & tomato risotto, seared shrimp and diver scallops, with Parmesan crema and arugula salad.

### SMOKED DUCK *and* ANGEL HAIR | 24

Crispy, house-made duck breast "bacon," Italian kale, sun-dried tomato, toasted pine nut, roasted garlic and caramelized onion.

## SIDES

### MEATBALL\* | 6

### ITALIAN SAUSAGE | 6

### TRUFFLE-PARMESAN FRIES | 6

### RISOTTO OF THE DAY | 8

### EGGPLANT PARMESAN | 8

### MARKET VEGETABLE | 6

### STUFFED BANANA PEPPER | 5

### FRESH KETTLE CHIPS | 4

### SIDE OF PASTA | 7

Choose any pasta with choice of Marinara sauce, Sunday Sauce, Alfredo sauce, Aglio e Olio or Basil Pesto Parmesan.

### SIDE OF SUNDAY SAUCE | 4

The Pitillo Family recipe is traditionally prepared on Sundays. Slow-cooked pork, beef and the finest tomatoes are simmered all day.

## FAMILY FAVORITES

### OSTERIA SURF *and* TURF | 32

Roasted tomato & shallot risotto topped with grilled 4 oz filet mignon, crispy calamari and demi glaze.

### SMOKED PORK BRACIOLE | 26

Slow roasted pork loin rolled with sausage, roasted peppers, spinach and fresh Mozzarella over hot pepper & Parmesan risotto.

### CHICKEN LASAGNA | 20

Fresh pasta layered with breaded chicken, tomatoes and breaded eggplant, baked with Caciocavallo cheese in Alfredo sauce.

### THE FAMILY'S SPAGHETTI *and* MEATBALLS | 17

Freshly made spaghetti in Nani's famous Sunday Sauce and meatballs.\*

### BUCATINI CARBONARA | 24

Our house-made pancetta in Parmesan cream, with ground black pepper, garlic and bucatini pasta topped with fresh egg yolk and Pecorino-Romano.

### CHICKEN SAUSAGE *and* CAMPANELLE | 22

Our house-made herb & chicken sausage, broccolini, garlic, tomato and cream sauce tossed with campanelle pasta and Parmigiano-Reggiano.

### VEAL *or* CHICKEN MILANESE | 24 / 20

Your choice of lightly-breaded chicken or veal with arugula salad, pickled onions, grape tomatoes, spaghetti Aglio e Olio and lemon-butter sauce.

### VEAL *or* CHICKEN PARMESAN | 24 / 20

Your choice of lightly-breaded chicken or veal baked with Marinara sauce, Mozzarella and Parmigiano-Reggiano over spaghetti.

## FLAT IRON PIZZA

### BELLA LEAH | 15

Roasted fennel and tomatoes, crispy Prosciutto, goat cheese and toasted almonds topped with a sweet balsamic glaze.

### WORKINGMAN'S DEAD | 17

Wild mushrooms, crunchy hemp seeds, chicken sausage, roasted peppers, spinach, smoked Mozzarella, roasted garlic and olive oil.

### ARTICHOKE *and* ARUGULA | 16

Mozzarella, Parmesan crema and tomato with a fresh arugula salad and lemon vinaigrette.

### CARNIVORE | 16

Select, house-cured Soppressata, Prosciutto, house sausage and bacon with Sunday sauce, mozzarella and Parmigiano-Reggiano.

### STUFFED PEPPER | 15

Sliced banana pepper, basil, garlic, Ricotta, Mozzarella and Marinara sauce.

### OSTERIA PEPPERONI | 13

Our Parmigiano-Reggiano cream, Pepperoni and Mozzarella.

### MARGHERITA | 13

EVOO, basil pesto, plum tomato confit, fresh Mozzarella and sea salt.