

A LA CARTE LUNCH

A la carte lunches include fresh bread & butter, coffee, tea and standard dessert.

STEAK and KALE SALAD | \$17 pp

with tomatoes, pickled red onions, Romano cheese, and white balsamic vinaigrette

CHICKEN CAESAR SALAD | \$15 pp

with roasted marinated chicken, fresh chopped romaine, croutons, anchovy and house-made Caesar dressing

CHICKEN MILANESE SALAD | \$17 pp

with breaded chicken cutlet, arugula, pickled onions, tomato, shaved Parmigiano-Reggiano and lemon vinaigrette

ROASTED VEGETABLE and GRAINS SALAD | \$15 pp

farro with roasted zucchini, peppers, red onion and sun-dried tomato vinaigrette

ROASTED VEGETABLE TERRINE | \$16 pp

with goat cheese, squash and roasted peppers, served with rice pilaf

TOMATO, OLIVE and EGGPLANT RATATOUILLE | \$16 pp

over Parmesan risotto

WILD MUSHROOM RAVIOLI | \$19 pp

with lemon beurre blanc

ROASTED HADDOCK | \$17 pp

with citrus and herbs, served with rice pilaf and market vegetables

CHICKEN SAUSAGE and CAMPANELLE | \$16 pp

with broccolini and house-made chicken sausage in a spicy blush sauce

ROASTED HERB and CHEESE STUFFED CHICKEN BREAST | \$19 pp

with rice pilaf and market vegetables

CHICKEN or VEAL MILANESE | \$18/\$21 pp

with a lemon caper sauce, olive oil tossed penne pasta and arugula & tomato salad

FILET of SIRLOIN | \$17 pp

with roasted tomato demi glaze, served with rice pilaf and market vegetables

PETITE FILET MIGNON | \$19 pp

topped with a roasted garlic and demi glaze with rice pilaf and market vegetables

STANDARD DESSERT

Cookies and Brownies

Cheesecake and Dessert Bars

Ice Cream or Sherbet

Fresh Seasonal Fruit

UPGRADES

ARUGULA SIDE SALAD | \$5 pp

arugula, seasonal fruit and fennel in a warm, crispy pancetta dressing

HOUSE SIDE SALAD | \$5 pp

field greens, artichoke tomato relish, house-marinated olives and fresh grape tomatoes, served with a lemon parsley

CAESAR SIDE SALAD | \$5 pp

romaine lettuce, grape tomatoes, Parmesan cheese, croutons, anchovy and house-made Caesar dressing

CUP of SOUP | \$3 pp

House-made Pasta Fagioli

Chicken and Couscous

French Onion

Vegetarian Mushroom Bisque

PREMIUM DESSERT | \$5 pp

New York Cheesecake

Tiramisu

Gelato

Strawberry Shortcake

Peach Cobbler a la Mode

Chocolate Cake

Berries, Fresh Fruit and Cream



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