



LUNCH 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.

## 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 Soppresata, 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.

## 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 canellini 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 & red beets, roasted garlic & carrot, wild greens, lemon vinaigrette and crumbled Mozzarella curd.

### GRILLED ROMAINE "CAESAR" | 15

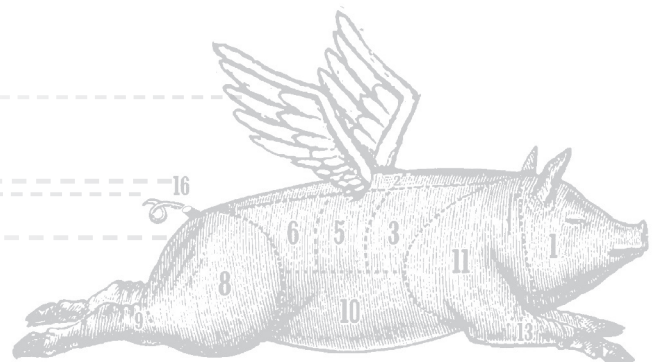
Crisp Romaine hearts quickly char-grilled, drizzled with our house-made Caesar dressing, chopped tomato, toasted focaccia crouton and Parmigiano-Reggiano with lemon and anchovy.

### ANTIPASTO CHOPPED SALAD | 14

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

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

### A PETITE FILET MIGNON or SALMON | 9



## SANDWICHES

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

### ITALIAN PULLED PORK SANDWICH | 12

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

### EGGPLANT SANDWICH | 10

Crispy, breaded eggplant with garlic aioli, fresh tomatoes and greens with pesto and goat cheese.

### OSTERIA ROYAL SANDWICH | 14

Our house-recipe Italian sausage, Capicola, Provolone, roasted peppers & onion with lettuce, tomato and garlic aioli on a focaccia roll.

### "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.

### CHICKEN FLORENTINE PANINI | 13

Sautéed spinach, roasted chicken, tomato bruschetta and Provolone pressed on fresh-baked bread.

### CHICKEN PARMESAN SANDWICH | 12

Breaded chicken pan-fried, 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.

### VEAL SANDWICH | 17

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

## FAMILY FAVORITES

### CHICKEN LASAGNA | 14

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

### THE FAMILY'S SPAGHETTI *and* MEATBALLS | 13

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

### BUCATINI CARBONARA | 15

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 | 15

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

## SPECIALTIES

### SEARED SALMON | 18

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

### FORMAGGI RAVIOLI | 15

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

### BRAISED CHICKEN TAGLIATELLE | 15

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

### PORCHETTA E GNOCCHI | 14

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

### SMOKED DUCK *and* ANGEL HAIR | 15

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.



THE ITALIAN "DOZEN"  
11 OF NANI'S MEATBALLS | 50