



DINNER at Osteria 166

APPETIZERS

CACIO E PEPE FRITELLE | 11

Parmesan & Asiago sfinge in fresh cracked black pepper, Parmesan and parsley.

FRIED BRUSSEL SPROUTS | 14

Crispy Pancetta, blistered tomatoes, arugula, fresh lemon and fennel pollen.

MUSSELS | 16

New Zealand green lipped mussels, calabrian chilies, red chilies, pesto, garlic, pine nuts and white wine finished with mint.

SPRING BURATTA | 17

House-made Mozzarella stuffed with cream and Ricotta cheese, roasted asparagus, mustard greens, crispy leek planks and mustard croutons.

MOZZARELLA STUFFED ARTICHOKE | 14

Panko-breaded artichoke hearts stuffed with fresh Mozzarella, finished with a balsamic glaze, Marinara and asparagus-tomato bruschetta.

STUFFED PEPPER RISOTTO STICKS | 14

Our signature appetizer. Crispy, lightly-breaded risotto sticks with herbs, banana pepper, Italian sausage and Pecorino Romano with pepperoncini-infused rosé sauce.

BUFFALO CALAMARI | 14

Breaded calamari, sweet & hot peppers, hot sauce, shaved carrot & celery 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)

WAGYU BURGER | 15

A half-pound of American Wagyu beef topped with a roma tomato slice and field greens on a toasted bianco roll.

FILET MIGNON and STUFFED PEPPER SANDWICH | 19

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

VEAL SANDWICH | 17

Breaded veal cutlet pan-fried topped with roasted mushrooms, arugula and pickled onion with garlic aioli.

SOUP & SALAD

(side/entrée)

ZUPPA DI GIORNO | 4/6

Chef's daily seasonal creation.

AUNTIE KIM'S PASTA FAGIOLI | 4/6

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

OSTERIA HOUSE SALAD | 7/13

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

QUINOA and RADISH SALAD | 9/14

Black quinoa, heirloom tomato & asparagus relish, pickled garden radish, shaved watermelon radish, diced cucumber, baby kale and Goat cheese with a dill vinaigrette.

WILD GREENS and SPRING FRUIT SALAD | 9/14

Swiss chard and baby kale with mandarin oranges, dried banana chips, strawberries, dehydrated chickpeas and apples with a caramelized orange-vanilla vinaigrette.

OSTERIA'S CAESAR SALAD | 9/15

Crisp Romaine hearts, caesar dressing, heirloom cherry tomato halves, anchovy, toasted focaccia croutons and Parmigiano-Reggiano.

SEARED AHI TUNA SALAD | 14/22

Avocado puree, sweet potato puree, radish sticks, arugula and crispy cancha with a soy & honey vinaigrette.

ROASTED BEET SALAD | 9/13

Roasted golden & red beets, field greens, squash blossoms, apple juice candied pecans, shaved Midnight Moon cheese with a beet juice & sherry vinaigrette.

ANTIPASTO CHOPPED SALAD | 14

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

Add GRILLED CHICKEN or PORCHETTA | 6

GRILLED SHRIMP | 7

A PETITE FILET MIGNON or SALMON | 9



THE ITALIAN "DOZEN"

11 OF NANI'S MEATBALLS | 50

MARINARA SAUCE
JAR OF OUR FAMILY SAUCE | 6

SPECIALTIES

SEARED SALMON | 27

Pan-seared Norwegian salmon over swiss chard and farro risotto with rendered Pancetta, topped with a lemon butter sauce and a crispy leek plank.

FORMAGGI RAVIOLI | 19

House-made herb & cheese ravioli with a warm vegetable stew of mushrooms, asparagus, garlic, eggplant and tomatoes topped with fresh basil.

PORCHETTA E GNOCCHI | 21

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

SMOKED DUCK *and* ANGEL HAIR | 24

Rendered, house-made duck "bacon," swiss chard, sun-dried tomato, toasted pine nut, roasted garlic and caramelized onion.

PAN SEARED SEABASS | 36

Wild mushroom risotto topped with sauce proposal.

ROASTED PORK TOMAHAWK | 32

Rhubarb puree and a roasted purple cauliflower head with sorrel.

CHICKEN UN MATTONE | 29

10 oz airline breast seared under a brick with rosemary smashed potatoes, white truffle pan dripping butter and shaved summer truffles.

OXTAIL RAGU | 24

Red wine-braised oxtail, Italian mirepoix, rosemary, rosemary smoke, tomato confit, wild mushrooms and tagliatelle pasta.

FILETTO | 34

Twin 4 oz filet mignon with cacio e pepe risotto, grilled asparagus and crispy eggplant topped with demi-glaze and tomato relish.

SIDES

BURSTING TOMATO GRATIN | 8

MEATBALL* | 6

ITALIAN SAUSAGE | 6

TRUFFLE-PARMESAN FRIES | 6

RISOTTO OF THE DAY | 8

MARKET VEGETABLE | 6

EGGPLANT PARMESAN | 8

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

CHICKEN LASAGNA | 20

Fresh pasta layered with breaded chicken, tomatoes and breaded eggplant 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 take on an old favorite. Our house-made rendered pancetta in a light Parmesan cream, with fresh cracked black pepper, garlic and bucatini pasta topped with fresh egg yolk and Pecorino-Romano.

SAUSAGE *and* CAMPANELLE | 22

Your choice of our house-made herb & chicken sausage or Italian sausage, with broccolini, garlic and rosé sauce tossed with campanelle pasta.

VEAL *or* CHICKEN MILANESE | 24 / 20

Your choice of lightly-breaded chicken or veal with arugula salad, pickled onions, fresh herbs, capers and spaghetti Aglio e Olio with a 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

SQUASH BLOSSOM *and* BURRATA | 15

Marinara, squash blossoms and house-made burrata.

ROASTED GRAPE | 16

Crispy Pancetta, arugula, pine nuts, roasted red grapes, Goat cheese and lemon oil.

WORKINGMAN'S DEAD | 16

Wild mushrooms, toasted hemp seeds, chicken sausage, roasted peppers, spinach, Ricotta, roasted garlic and olive oil.

CARNIVORE | 17

Soppresata, Prosciutto, Pancetta, Sunday Sauce, Mozzarella and Parmigiano-Reggiano.

STUFFED PEPPER | 15

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

OSTERIA PEPPERONI | 13

Parmigiano-Reggiano cream sauce, Pepperoni and Mozzarella.

OSTERIA "NEAPOLITAN" | 15

Tomato confit, Mozzarella di Bufala and Ricotta.

MARGHERITA | 13

Basil pesto, tomato confit and fresh Mozzarella.