



LUNCH 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.

### 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.

## 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

Soppressata, 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.

## 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 canellini 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.

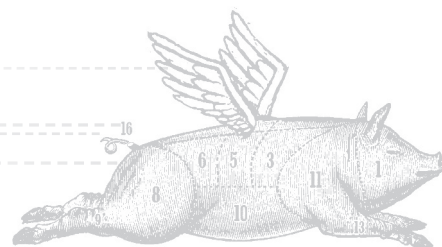
### ANTIPASTO CHOPPED SALAD | 14

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



## 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, lemon-dressed arugula and pickled onion on a toasted bianco roll.

### ITALIAN PANINI | 14

Soppressata, Prosciutto, marinated roma tomatoes, alfalfa sprouts, fresh Mozzarella, olive & pepper tapenade and red pepper aioli pressed on fresh-baked bread.

### EGGPLANT SANDWICH | 11

Crispy, breaded eggplant with garlic aioli, marinated roma tomatoes and field greens with pistachio-basil pesto and Goat cheese.

### WAGYU BURGER | 15

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

### CHICKEN FLORENTINE PANINI | 13

Grilled chicken, spinach, tomato bruschetta, red pepper aioli and Mozzarella on fresh-baked bread.

### CHICKEN PARMESAN SANDWICH | 12

Breaded chicken crispy-fried topped with Marinara, Mozzarella and Parmesan on a rustic garlic roll.

### CHICKEN MILANESE SANDWICH | 13

Breaded chicken crispy-fried with arugula salad, pickled onion, Parmigiano-Reggiano and lemon butter on a rustic garlic 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.

## FAMILY FAVORITES

### CHICKEN LASAGNA | 14

Fresh pasta layered with breaded chicken, tomatoes and breaded eggplant 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 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 | 15

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

## SPECIALTIES

### SEARED SALMON | 18

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 | 15

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

### OXTAIL RAGU | 17

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

### PORCHETTA E GNOCCHI | 14

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

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

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

## SIDES

### BURSTING TOMATO GRATIN | 8

### 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

MARINARA SAUCE  
JAR OF OUR FAMILY SAUCE | 6