



DINNER at Osteria 166

APPETIZERS

FRIED BRUSSELS SPROUTS | 14

Crispy Pancetta, roasted fennel, blistered tomato, arugula, lemon, Gorgonzola and fennel pollen.

ROASTED SWEET POTATO | 9

Slow roasted sweet potato, calabrian spiced honey drizzle.

OCTOPUS POLPETTE | 15

Parsley Aioli.

MOZZARELLA BRACIOLE | 17

House made Mozzarella rolled with Prosciutto, hard boiled egg, Ricotta, topped with pistachio and served with garlic croutons and crispy kale.

MOZZARELLA STUFFED ARTICHOKE | 14

Panko-breaded artichoke hearts stuffed with fresh Mozzarella, finished with a balsamic glaze and served with Marinara and roasted squash and apple 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.

"THE CARL" | 14

House-made Italian sausage topped with our giant meatball, sautéed banana peppers, onions, Sunday Sauce 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 roma tomato slices 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 and topped with roasted mushrooms, arugula and pickled onion with garlic aioli.

SOUP & SALAD

(side/entrée)

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, tomatoes, and Parmesan cheese with a lemon vinaigrette.

FIG SALAD | 9/14

Dried figs, shaved fennel, crispy Prosciutto, Williams pear, sunflower seeds, Gorgonzola, swiss chard and arugula with a spiced apple cider vinaigrette.

ENDIVE SALAD | 9/14

Roasted sweet & Yukon potatoes, roasted beets, toasted hazelnuts, golden raisins, northern beans, Ricotta salata with a sherry vinaigrette.

ANTIPASTO SALAD | 14

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

OSTERIA'S CAESAR SALAD | 9/15

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

Add GRILLED CHICKEN or PORCHETTA | 6

GRILLED SHRIMP | 7

PETITE FILET MIGNON or SALMON | 9



THE ITALIAN "DOZEN"

11 OF NANI'S MEATBALLS | 50

MARINARA SAUCE

JAR OF OUR FAMILY SAUCE | 6

FAMILY FAVORITES

THE FAMILY'S SPAGHETTI and MEATBALLS | 18

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

BUCATINI CARBONARA | 25

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 | 23

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 | 25/21

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 PARMESAN | 25

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

CHICKEN PARMESAN | 21

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

SIDES

MEATBALL* | 6

ITALIAN SAUSAGE | 6

TRUFFLE-PARMESAN FRIES | 6

RISOTTO OF THE DAY | 8

MARKET VEGETABLE | 6

EGGPLANT PARMESAN | 8

STUFFED BANANA PEPPER | 8

FRESH KETTLE CHIPS | 4

SIDE OF PASTA | 7

Choose any pasta with choice of Marinara sauce, Sunday Sauce,
Alfredo sauce, Cacio e Pepe, 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.

SPECIALTIES

SALMONE ALLA FIORENTINA | 28

Tomato confit, roasted leeks, garlic, rosemary butter
and farro risotto.

HUNTER-STYLE LAMB SHANK | 29

Garlic, rosemary, gremolata, roasted carrot, red wine
with rosemary mashed potatoes.

CARNE A RAGU | 27

Red wine braised oxtail, Prosciutto, Pancetta, tomato,
and tagliatelle pasta.

CHICKEN CACCIATORE OSSO BUCCO | 23

Rosemary risotto and pickled onions.

FORMAGGI RAVIOLI | 21

House made herb & cheese ravioli tossed in Marinara.

ROASTED DUCK BREAST | 34

Figs, almond sauce, Goat cheese polenta, fried brussels
and fennel with mint.

PAN SEARED SEABASS | 36

Parmesan pea risotto and today's sauce proposal.

FILETTO | 34

Twin 4 oz filet mignon with Cacio e Pepe risotto,
roasted caulini and roasted beetroot demi.

PORCHETTA E GNUDI | 23

Chestnut flour Gnudi, Italian pulled pork, rendered Pancetta,
swiss chard, caramelized onion and clarified pork jus.

FLAT IRON PIZZA

ENDIVE | 16

Tomato confit, braised endive, garlic, Prosciutto,
Goat cheese and pine nuts.

WORKINGMAN'S DEAD | 16

Garlic oil base, wild mushrooms, toasted hemp seeds, chicken
sausage, roasted peppers, spinach, smoked Mozzarella
and roasted garlic.

OSTERIA PEPPERONI | 14

Parmigiano-Reggiano cream sauce, pepperoni and Mozzarella.

STUFFED PEPPER | 15

Stuffed banana peppers, basil, garlic, Ricotta,
Mozzarella and Marinara.

MARGHERITA | 14

Basil pesto, tomato confit and fresh Mozzarella di Bufala.

MORTADELLA & SAUSAGE | 17

Olive oil, Italian sausage, Mortadella, Mozzarella and pistachios.