

APPETIZERS

FRIED BRUSSELS SPROUTS | 14

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

OYSTERS IN SNOW | 17

Crab & cheese stuffed great white oysters, rosemary and aromatic salt.

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.

WINTER BURRATA | 16

Warm baked Burrata, toasted olive bread, coriander & honey spiced blood orange gastrique and dates

"THE CARL" | 14

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 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 canellini beans.

OSTERIA HOUSE SALAD | 7/13

Field greens, artichoke relish, marinated olives, tomatoes, and shaved Parmesan-Reggiano with a lemon vinaigrette.

WINTER SALAD | 9/15

Field greens, Granny Smith apples, dried cherries, cashews, pickled red onion, goat cheese, roasted sweet potato, and maple vinaigrette.

SPINACH SALAD | 9/15

Roasted brussel sprouts, pomegranate seeds, roasted beets, toasted almonds, shaved Parmesan, and lemon poppy seed vinaigrette.

ANTIPASTO SALAD | 14

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

OSTERIA'S CAESAR SALAD | 9/15

Crisp Romaine, 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 Guanciale 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

Lightly-breaded veal baked with Sunday sauce, Mozzarella and Parmigiano-Reggiano over spaghetti.

CHICKEN PARMESAN | 21

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

SALMON | 28

Cauliflower & chestnut purees, artichoke croquette, charred broccolini, browned rosemary butter.

HUNTER-STYLE LAMB SHANK | 29

Garlic, roasted carrot, red wine and tomato with rosemary mashed potatoes.

WILD BOAR IN DOLCE E FORTE | 27

Braised boar in "sweet-and-strong" sauce, served with house-made Tagliatelle pasta.

PIZZOCCHERI | 27

Charred cabbage, house-made Nduja, roasted squash, served with buckwheat fettuccini.

FORMAGGI RAVIOLI | 22

House-made herb & cheese ravioli with a warm vegetable stew of mushrooms, chestnuts, squash, and rosemary.

PAN SEARED SEABASS | 36

Parmesan pea risotto and tonight's sauce proposal.

PORCHETTA E GNUDI | 24

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

FILETTO | 34

Twin 4oz filet mignon with roasted potato and cipollini onion hash, cauliflower puree, caulini.

ERIC KLOSS'S CONFIT CHICKEN CASSOULET | 27

Chicken drum & thigh, Porchetta, Pancetta, Italian sausage, Dorati, fennel and white beans.

FLAT IRON PIZZA

SPEZIATO | 16

Hot cherry peppers, house-made nduja, marinara, wild mushrooms, mozzarella.

WORKINGMAN'S DEAD | 16

Wild boomers, toasted hemp seeds, chicken sausage, roasted peppers, spinach, smoked Mozzarella and roasted garlic.

OSTERIA PEPPERONI | 15

Parmigiano-Reggiano cream sauce, pepperoni and Mozzarella.

STUFFED PEPPER | 16

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

MARGHERITA | 15

Basil pesto, tomato confit and fresh Mozzarella di Bufala.

SQUASH & GORG | 15

Roasted squash, Gorgonzola, brussel sprout leaves, raisins, sunflower seeds and Marinara.