



DINNER at Osteria 166

APPETIZERS

FRIED BRUSSELS SPROUTS | 14

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

PARMIGIANA RIVISITATA | 14

Breaded eggplant, yellow tomato sauce, smoked Mozzarella.

KING CRAB | 16

De-shelled with Almost Burnt Cream.

GNOCCHI VERDI | 14

Spinach infused gnocchi, tomato cloud and sage butter sauce.

STUFFED PEPPER RISOTTO STICKS | 14

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

JEWELS OF SPRING BURRATA | 18

Hand-made Burrata, shaved garden radish, spring pea pesto, shaved asparagus, Prosciutto, served with warm olive bread.

"THE CARL" | 14

House-made Italian sausage topped with our giant meatball, sautéed cherry peppers, onions, melted Mozzarella.

GRILLED CALAMARI | 16

Arugula, parsley sauce, potatoes, whipped garlic, Calabrian marinated grilled calamari and charred lemon.

ERIC KLOSS'S SEARED SCALLOPS | 14

Bartlett pear, fennel, Pancetta, argula, limoncello vinaigrette.

Eric is the winner of this season's Osteria 166 Employee Menu Challenge

SOUP & SALAD

(side/entrée)

AUNTIE KIM'S PASTA FAGIOLI | 4/6

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

OSTERIA HOUSE SALAD | 7/13

Field greens, artichoke relish, marinated olives, tomatoes, Grana Padano, lemon mint vinaigrette.

BEET SALAD | 8/14

Roasted beets, citrus, blackberry, fresh Ricotta, hazelnuts, fennel frond, orange-hazelnut vinaigrette.

ANCIENT GRAIN SALAD | 9/15

Barley, black quinoa, farro, fresh fennel, arugula, preserved tomato, dehydrated chickpeas, tomato vinaigrette.

SPRING HAS SPRUNG | 9/15

Shaved asparagus, fava beans, spring peas, cucumber, shallot, Grana Padano, spinach, toasted walnut vinaigrette.

ANTIPASTO WEDGE | 14

Heart of Romaine, chopped tomato, cucumber, soppressata, artichoke, olives, fresh Mozzarella, pickled onion, anchovies, crispy Pancetta, crostini, red wine vinaigrette.

OSTERIA'S CAESAR SALAD | 9/15

Crisp chopped Romaine, anchovy, toasted focaccia croutons, Parmigiano-Reggiano, caesar dressing.

Add GRILLED CHICKEN or PORCHETTA | 6

GRILLED SHRIMP | 7

PETITE FILET MIGNON or SALMON | 9

SCALLOPS | 12

SANDWICHES

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

FILET MIGNON and STUFFED PEPPER SANDWICH | 20

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

WAGYU BURGER** | 15

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

VEAL SANDWICH | 17

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

FAMILY FAVORITES

THE FAMILY'S SPAGHETTI and MEATBALLS | 18

Freshly made spaghetti in Nani's famous Sunday Sauce, Ricotta, 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, 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, Romano, 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 with spaghetti.

CHICKEN PARMESAN | 21

Lightly-breaded chicken baked with Marinara sauce, Mozzarella and Parmigiano-Reggiano with 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

GRILLED SCALLOPS | 34

Almond celery leaf gremolata, celery root puree, smashed fingerling potatoes, black garlic vinaigrette.

PORK TOMAHAWK | 29

Roasted carrot puree, roasted asparagus, black garlic risotto.

BRAISED LAMB | 34

Red wine, carrot, fresh herbs, cracked pepper and pappardelle pasta.

FORMAGGI RAVIOLI | 22

Vignarola and Grana Padano.

PAN SEARED SEABASS | 38

Fava bean risotto and today's sauce proposal.

PORCHETTA E GNUDI | 24

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

FILETTO | 34

Spring onion and potato hash, grilled asparagus, blackberry "ketchup".

FLAT IRON PIZZA

BURRATA | 16

Artichoke salad, olives, arugula, Marinara, house-made Burrata.

PORCHETTA | 17

Broccolini, whipped garlic, porchetta, Provolone.

WORKINGMAN'S DEAD | 16

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

OSTERIA PEPPERONI | 15

Parmigiano-Reggiano cream sauce, pepperoni, Mozzarella.

STUFFED PEPPER | 16

Sliced cherry peppers, sliced stuffed banana peppers, Mozzarella, Marinara.

MARGHERITA | 16

Basil pesto, tomato confit, Mozzarella di Bufala.

LET OUR TEAM CATER YOUR NEXT EVENT

Contact **Alexis Schmitz** at Alexis@OccasionsWNY.com

