

## APPETIZERS

### FRIED BRUSSELS SPROUTS | 14

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

### PARMIGIANA RIVISITATA | 14

Breaded eggplant, yellow tomato sauce, smoked Mozzarella.

### 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, Sunday Sauce and melted Mozzarella.

### GRILLED CALAMARI | 16

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

## FLAT IRON PIZZA

### 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

Stuffed banana peppers, sliced cherry peppers, Mozzarella, Marinara.

### MARGHERITA | 16

Basil pesto, tomato confit, fresh Mozzarella di Bufala.

## 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

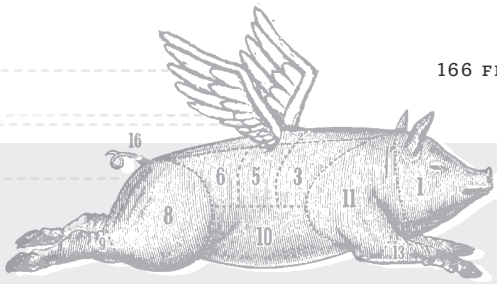


THE ITALIAN "DOZEN"  
11 OF NANI'S MEATBALLS | 50

MARINARA SAUCE  
JAR OF OUR FAMILY SAUCE | 6

## Lunch Special:

LARGE HOUSE OR CAESAR SALAD  
and ONE PIZZA to share | 20



## \$10 LUNCH PRIX FIXE

PICK  
**1**

Soup  
House Salad  
Caesar Salad  
Brussels Sprouts  
Meatball  
Risotto of Day

PICK  
**1**

Half Chicken Florentine  
2 Meatball Sliders  
2 Porchetta Sliders  
Side of Pasta  
Half Sausage & Camp

## FAMILY FAVORITES

### THE FAMILY'S SPAGHETTI AND MEATBALLS | 13

Freshly made spaghetti in Nani's famous  
Sunday Sauce, Ricotta, meatballs\*.

### BUCATINI CARBONARA | 15

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\*\* | 15

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

## SIDES

### MEATBALL\* | 6

### ITALIAN SAUSAGE | 6

### TRUFFLE-PARMESAN FRIES | 6

### RISOTTO OF THE DAY | 8

### EGGPLANT PARMESAN | 8

### MARKET VEGETABLE | 6

### 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.

\*VEGETARIAN MEATBALLS are available at the same price.

GLUTEN-FREE MEATBALLS available with a modest upcharge.

\*\*BEYOND MEAT® burgers and ground sausage available with a modest upcharge.

## SPECIALTIES

### FORMAGGI RAVIOLI | 13

Vignarola and Grana Padano.

### PORCHETTA E GNUDI | 14

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

### BUCATINI ALLA MATRICIANA | 13

Guanciale, tomato confit, white wine, Pecorino.

### CACIO E PEPE | 11

Pappardelle, cracked black pepper, Pecorino.

## SANDWICHES

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

### ITALIAN PULLED PORK SLIDERS (3) | 12

Slow-roasted Porchetta with house rub, fennel, garlic,  
lemon-dressed arugula, Pecorino-Romano, pickled onions.

### PITILLO BOMB | 14

Giant Nani meatball with Ricotta,  
smashed between a bianco roll.

### WAGYU BURGER | 15

A half-pound of American Wagyu beef topped with sliced  
Roma tomatoes and field greens on a toasted bianco roll.

### CHICKEN FLORENTINE PANINI | 13

Spinach, grilled chicken, marinated Roma tomatoes,  
red pepper aioli and Mozzarella,  
pressed on fresh daily baked bread.

### CHICKEN PARMESAN SANDWICH | 12

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

### FILET MIGNON and STUFFED PEPPER SANDWICH | 20

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