



APPETIZERS

FRIED BRUSSELS SPROUTS | 14

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

SMOKED EGGPLANT PARMESAN | 14

Smoked Mozzarella, confit tomatoes, breaded eggplant.

STUFFED PEPPER RISOTTO STICKS | 14

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

SUMMER BURRATA | 18

Olives, tomato confit, roasted carrots, roasted garlic, grilled onion pesto and crostinis.

"THE CARL" | 14

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

BUFFALO CALAMARI | 16

Breaded calamari, sautéed sweet and hot peppers and hot sauce over dressed greens with crumbled Gorgonzola.

CLAMS STEW | 17

Dozen clams with house sausage, hot peppers, caramelized onions, lemon, and grilled bread.

PRETTY BOY PORK BELLY | 13

Pork belly crostini, shaved brussel sprout slaw, honey mustard vinaigrette.

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

SALADS

(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, marinated olives, tomatoes, Grana Padano, artichoke relish, lemon parsley vinaigrette.

BEET SALAD | 8/14

Arugula, roasted fennel, goat cheese and hazelnuts with a citrus honey vinaigrette.

ANCIENT GRAIN SALAD | 9/15

Mixed greens, carrots, roasted broccolini, spicy cauliflower, grilled peppers, feta cheese, quinoa, farro and sunflower seeds with a balsamic shallot vinaigrette.

ANTIPASTO SALAD | 14

Chopped Romaine, chopped tomato, cucumber, artichoke, olives, Italian meats, fresh Mozzarella and crostinis in red wine vinaigrette.

OSTERIA'S CAESAR SALAD | 9/15

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

Add GRILLED CHICKEN or PORCHETTA | 6

GRILLED SHRIMP | 7

PETITE FILET MIGNON or SALMON | 9

Come for the food, leave as family.

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.

MAKE IT ITALIAN STYLE | +3

GUANCIALE, SPINACH, CARAMELIZED ONIONS AND AIOLI

FAMILY FAVORITES

THE FAMILY'S SPAGHETTI and MEATBALLS | 19

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 and 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.

OSTERIA 166 SPECIALTIES

FORMAGGI RAVIOLI | 22

Marinara and caponata.

PAN SEARED SEABASS | 38

Lemon Formaggi risotto and today's chef's preparation.

PORCHETTA E GNOCCHI | 24

Gnocchi, Italian pulled pork, rendered Pancetta, Swiss chard, caramelized onion, clarified pork jus.

FILETTO | 34

Risotto of the day with grilled asparagus, roasted cipollini onions.

FLAT IRON PIZZA

WORKINGMAN'S DEAD | 16

Chicken sausage, smoked Mozzarella, wild boomers, roasted peppers, roasted garlic, spinach, toasted hemp seeds.

OSTERIA PEPPERONI | 15

Pepperoni, Mozzarella, Parmigiano-Reggiano cream sauce.

STUFFED PEPPER | 16

Mozzarella, sliced cherry peppers, sliced stuffed banana pepper and marinara.

MARGHERITA | 16

Fresh Mozzarella di Bufala, tomato confit, basil pesto.

THE SUNRISE | 16

Speck, fresh Mozzarella, over easy eggs, fresh herbs, garlic oil base, red pepper flake.



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

MARINARA SAUCE
JAR OF OUR FAMILY SAUCE | 6

Let us feed you, your way.

We're happy to announce that we now offer Beyond Meat® burgers & ground sausage.

**Available with a modest upcharge.

