

Primi - Organic Greens

***The Osteria Board** Roasted Tomato and Pepper Relish, Crisp Ciabatta, Roasted Garlic Flat Bread, Daily Bruschetta, Artisan Meats & Cheeses, Warm Country Olives **15/2**

Mozzarella Tasting Caprese Cherry Bites of Mozzarella, Burrata, Olive Oil, Heirloom Tomatoes, Garlic Chips **10**

Citrus Anchovies Warm Olives, Oven Dried Tomatoes, Baby Greens, Herb Oil **10**

***Tuna Tartar** Sweet Onion, Capers, Avocado, Sesame Lime Vinaigrette, Ciabatta **12**

Crispy Calamari Pepperoncini, Watercress Organic Tomatoes, Citrus Cream **10**

Osteria Baby Greens, Organic Tomatoes Cucumbers, Mozzarella, Balsamic Vinaigrette **6**

Caesar Panzanella Country Bread, Organic Tomatoes, Red Onions, Olives, Crisp Romaine, Lemon-Mustard

Vinaigrette **7**

***Roasted Beets Goat Cheese** Baby Greens, Toasted Pistachios **8**

The Ultimate Pasta & Fagioli Pastina, Winter Vegetables, 3 Bean Soup **7**

Seared Scallops Crisp Pancetta, Sweet Peas, Caramelized Onions, White Truffle Cream **14**

The Bruschetta Board Smoked Salmon, Artichoke & Parmesan, Caramelized Fig & Prosciutto, Olives, Tomatoes and Olive Oil **12**

Pizza from our Wood Fire Oven

Pizza Margherita D.O.P.

Fior di Latte Mozzarella, San Marzano Tomatoes, Basil, Extra Virgin Olive Oil **10**

Pulled Roasted Chicken

Caramelized Figs, Confit Tomatoes, Smoked Mozzarella **14**

Shiitake Wild Mushrooms

Porcini, Cremini, Scallions, Fontina, Mozzarella, Truffle Oil **14**

Cacciatore

Bell Peppers, Mushrooms, Onions, Sausage, Mozzarella, Tomatoes **14**

Smoked Salmon

Shaved Sweet onions, Dill Marscapone Cheese, Golden Caviar **18**

Artichokes

Artichokes, Braised Pancetta, House Made Burrata, Pecorino Romano **14**

Pancetta & Gorgonzola

Crispy Pancetta, Bleu Cheese, Mozzarella, Extra Virgin Olive Oil, Arugula **12**

Let's Meat

Sausage, Salami, Pancetta, Scallions, Tomatoes, Mozzarella **15**

Prosciutto & Figs

Gorgonzola, Arugula, Figs, Prosciutto, Fig-Balsamic **15**

Four Cheese Calzone

Prosciutto di Parma, Mozzarella, Ricotta, Fontina, Parmigiano **14**

Signature Salads

Pulled Herb Roasted Chicken

Radicchio, Endive, Bib Lettuce, Tomatoes, Capers, Olives, Toasted Pistachios, Creamy Herb Dressing **12**

Tuna Sweet Corn, Eggs, Chopped

Romaine, Green Olives, Mozzarella, Tomatoes, Balsamic, Olive Oil **13**

Herb Crusted Steak Caesar Grilled

Romaine, Organic Tomatoes, Parmigiano, Garlic Crostini, Anchovy Vinaigrette **15**

Signature Plates

Tomato Caper Halibut Olives, Capers, Basil, Stewed Tomatoes **18**

Wood Fired Half Chicken Lemon Glaze, Artichokes, Fingerling Potatoes, Olives **16**

***Seared Salmon** Capers, Orecchiette, Lemon Mushroom Sauce **17**

***Hanger Steak** Gorgonzola Butter, Garlic, Roasted Tomatoes, Porcini Wild Mushrooms **16**

Cabernet Braised Beef Short Ribs Sweet Savory Glazed Cipollini Onions, Arugula, Roasted Corn, Gnocchi **17**

Grilled Sausage Mushrooms, Roasted Tomatoes, Bell Peppers, Fingerling Potatoes, Wine Reduction **17**

Chicken Parmigiana Buffalo Mozzarella, Herb Tomato Sauce, Bolognese Spaghetti **16**

Handmade Pasta

Fettuccine Alfredo Egg Fettuccine with the original recipe from Alfredo Dilelio circa 1921 **10**

Four Cheese Ravioli Ricotta, Marscapone, Mozzarella, Parmigiano, Tomato Herb Sauce **13**

Spaghetti Bolognese Three Meat Sauce, Veal, Beef, Pork **12**

Butternut Squash Ravioli Roasted Butternut Squash, Amaretto Cookies, Toasted Almonds, Parmigiano Sage Sauce **13**

Florentine Gnocchi Potato Ricotta Dumplings, Spinach, Asiago Sage Butter Sauce **13**

Tagliatelle Braised Lamb Shank Ragu, Parmesan **15**

Linguine Menage a Trois Scallops, Shrimp, Calamari, Roasted Tomato Sauce **16**

Osteria Lasagna Not your ordinary Lasagna. Baked Pappardelle, Parmigiano Cream, Three Meat Bolognese **16**