

The OSTERIA

CASUAL ITALIAN

DINNER	
WINTER	2010

OSTERIA: (OH-STEHR-REE-YAH) A casual Italian tavern where people gather to enjoy antipasti with wine, a plate of pasta or an Italian feast, all served with the warmth and hospitality of family. Benvenuto.

COCKTAILS

SPICED APPLE MARTINI - SKYY VODKA	8.95	ITALIAN COSMO - SKYY CITRUS, LIMONCELLO.....	10.95
AMARETTO SOUR - AMARETTO LAZZARONI	9.95	ITALIAN SIDECAR - TUACA, ORANGECELLO.....	9.95

ANTIPASTI ORDER A SELECTION FOR THE TABLE TO SHARE

HOUSE-MARINATED OLIVES - LEMON, ROSEMARY..	3.95	BACCALA - SALTED COD, YUKON GOLD POTATOES	5.95
MARINATED MOZZARELLA - CHILES, OLIVE OIL.....	3.95	MINI VEAL MEATBALLS - SIMPLE TOMATO SAUCE.....	6.95
SEASONAL SOUP	3.95	HOUSEMADE CHICKEN SAUSAGE - LENTILS	6.95
CREAMY POLENTA - MUSHROOM RAGU	4.95	CRISPY CALAMARI - TOMATO SAUCE.....	8.95
CRISPY CALABRIAN POTATOES - LEMON AIOLI.....	4.95	CARPACCIO -WAGYU BEEF, CELERY SALAD.....	9.95
GRILLED BABY OCTOPUS - ROASTED POTATOES	5.95	LA QUERCIA PROSCIUTTO-BUFFALO MOZZARELLA.....	10.95
PARMESAN CRUSTED SWEET ONIONS.....	5.95	ARTISANAL CHEESE PLATE - A SELECTION OF 3.....	10.95

SALADS

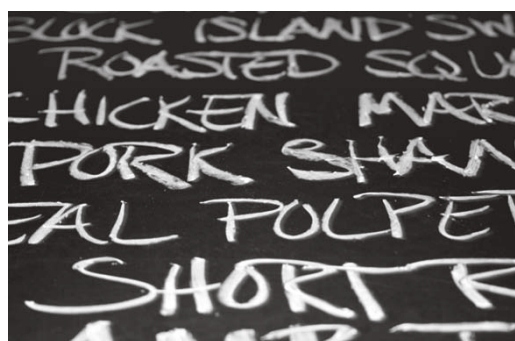
CAPRESE - OVEN-ROASTED TOMATOES, MOZZARELLA	5.95
ROASTED BEETS - GOAT CHEESE & AGED BALSAMIC	6.95
FRISSE - PEARS, HOOKS FARM BLEU CHEESE, WALNUT VINAIGRETTE	6.95
ARUGULA SALAD- PEPPERED BACON, PARMESAN, MEDJOOOL DATES, E.V.O.O.	6.95
CLASSIC CAESAR - ROMAINE HEARTS & GARLIC CROUTONS	7.95
CHOPPED SALAD - ROASTED CHICKEN, ROMAINE, CELERY, TOMATOES, MUSTARD VINAIGRETTE	10.95

PASTAS

	SIDE	FULL
PENNE - SPICY TOMATO CREAM, CHICKEN & FRESH MOZZARELLA	7.95	14.95
SPAGHETTI ARRABIATA - CRUSHED TOMATOES, OLIVE OIL, CALABRIAN CHILIS	5.95	11.95
SEASONAL MARKET RISOTTO - ASK ABOUT TODAY'S PREPARATION	-	MP
HAND-ROLLED CAVATELLI - WILD MUSHROOMS	7.95	15.95
PAPPARDELLE - CHEF DAVID'S SIGNATURE THREE-MEAT RAGU	8.95	16.95
CASARECCIA - ESCAROLE, CANNELINI BEANS, PROSCIUTTO BROTH	6.95	12.95
GNOCCHI - HOUSEMADE SAUSAGE, FENNEL, PARMESAN BROTH	-	13.95
HANDMADE SPINACH-RICOTTA RAVIOLI - BROWN BUTTER, WHITE TRUFFLE OIL	-	14.95

SPECIALTIES

CHICKEN MARIO - AN OSTERIA FAVORITE INSPIRED BY CHEF MARIO OF SOSTANZA IN FLORENCE, ITALY	15.95
SEAFOOD STEW - DIVER SEA SCALLOPS, SHRIMP, MARKET FISH	18.95
SALMON - OLIVE OIL POTATO PUREE, BROCCOLINI	19.95
DIVER SEA SCALLOPS - CAULIFLOWER, SAFFRON SAUCE	23.95
PAN-SEARED TROUT - SUNCHOKES, BROWN BUTTER VINAIGRETTE	19.95
WINTER VEGETABLE FARRO - SLAGEL FARMS EGG	13.95
SLOW-COOKED PORK SHANK - TUSCAN KALE & WHITE BEANS	18.95
BRAISED SHORT RIB - PARSNIP PUREE, RED WINE SAUCE	19.95
ROASTED DUCK BREAST - GLAZED TURNIPS, DRIED CHERRIES	21.95
FILET MIGNON - GORGONZOLA CRUST, PARMESAN CRUST OR 30 YEAR AGED BALSAMIC	28.95



The Famous ITALIAN DINNER PARTY

This is how it's done in our favorite restaurants in Italy. Your meal will be served family style and include the following:

ANTIPASTI TO SHARE, TWO PASTA DISHES,
A MAIN COURSE & SIDE DISHES

38.95 PER PERSON

SEE OTHER SIDE

DIGREGORIO DEDICAZIONE

CHEF/PARTNER:
DAVID DIGREGORIO

We believe in fostering partnerships with local farmers. From all-natural beef, chicken and pork to the season's freshest produce, we are passionate about preparing great tasting ingredients to enhance their natural flavors. In this, we share with you the true beauty of Italian tradition, food and culture.

LA QUERCIA PROSCIUTTO • MAPLE LEAF FARM DUCK • DAKOTA FARM SHORT RIB • RUSHING WATERS TROUT

