

The OSTERIA

CASUAL ITALIAN

DINNER

FALL 2010

OSTERIA: (OH-STE-H-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. Welcome.

COCKTAILS

SPICED APPLE MARTINI - APPLE INFUSED VODKA.....	9.95	ITALIAN SIDECAR - TUACA, ORANGECELLO.....	10.95
SEASONAL BELLINI.....	10.95	BRANDY ALEXANDER - REMY MARTIN, CHOCOLACELLO.	10.95
ITALIAN COSMO - SKYY CITRUS, LIMONCELLO.....	10.95	CLASSIC NEGRONI - HOUSEMADE SWEET VERMOUTH..	10.95

ANTIPASTI ORDER A SELECTION FOR THE TABLE TO SHARE

HOUSE-MARINATED OLIVES - ORANGE, ROSEMARY	3.95	PARMESAN-CRUSTED SWEET ONIONS.....	5.95
WHITE BEAN SPREAD - OLIVE OIL, CROSTINI.....	3.95	MINI VEAL MEATBALLS - SIMPLE TOMATO SAUCE.....	6.95
SEASONAL SOUP.....	3.95	FONDUTA - PECORINO, SPINACH, CROSTINIS.....	7.95
SPICY GIARDINARA.....	3.95	CRISPY CALAMARI - TOMATO SAUCE.....	8.95
MARINATED MOZZARELLA - CHILIES, OLIVE OIL.....	3.95	DUCK EGG BRUSCHETTA - LA QUERCIA PROSCIUTTO..	8.95
CRISPY CALABRIAN POTATOES - LEMON AÏOLI.....	4.95	LA QUERCIA PROSCIUTTO - BUFFALO MOZZARELLA....	10.95
GRILLED BABY OCTOPUS - ROASTED POTATOES.....	5.95	ARTISANAL CHEESE PLATE - A SELECTION OF 3.....	10.95

SALADS

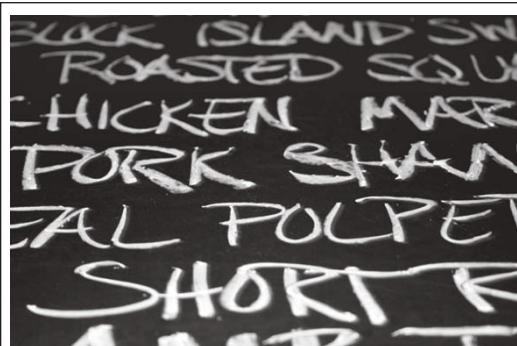
MIXED GREENS - PEARS & WALNUT VINAIGRETTE.....	6.95
ROASTED BEETS - SALEMVILLE GORGONZOLA, TOASTED HAZELNUTS.....	6.95
ARUGULA SALAD- PEPPERED BACON, PARMESAN, MEDJOOOL DATES, E.V.O.O.....	6.95
CLASSIC CAESAR - ROMAINE HEARTS & GARLIC CROUTONS.....	7.95
CHOPPED SALAD - ROASTED CHICKEN, ROMAINE, CELERY, TOMATOES, MUSTARD VINAIGRETTE.....	10.95

PASTAS

	SIDE	FULL
SPAGHETTI ARRABIATA - CRUSHED TOMATOES, OLIVE OIL, CALABRIAN CHILIS.....	5.95	11.95
ORECCHIETTE - HOUSEMADE SAUSAGE, OVEN DRIED TOMATOES.....	7.95	15.95
HANDMADE GNOCCHI - SIMPLE TOMATO SAUCE.....	-	12.95
HANDMADE SHORT RIB RAVIOLI - HERB SALAD.....	-	14.95
PENNE - SPICY TOMATO CREAM, CHICKEN & FRESH MOZZARELLA.....	7.95	14.95
SEASONAL MARKET RISOTTO - ASK ABOUT TODAY'S PREPARATION.....	-	M.P.
HAND-ROLLED CAVATELLI - WILD MUSHROOMS.....	7.95	15.95
PAPPARDELLE - CHEF DAVID'S SIGNATURE THREE-MEAT RAGU.....	8.95	16.95
TAGLIATELLE CARBONARA - SLAGEL GUANCIALE, PECORINO ROMANO, EGG.....	-	16.95
LINGUINE - MANILA CLAMS, FRESNO CHILIES, CRUSHED TOMATOES.....	-	17.95

SPECIALTIES

CHICKEN MARIO - AN OSTERIA FAVORITE INSPIRED BY CHEF MARIO OF SOSTANZA IN FLORENCE, ITALY.....	15.95
VEGETABLE LASAGNA BOLOGNESE - SIMPLE TOMATO SAUCE, PARMIGIANO REGGIANO.....	14.95
ALL-NATURAL ROASTED CHICKEN - CREAMY POLENTA, SPINACH.....	16.95
SLOW-COOKED PORK SHANK - TUSCAN KALE & WHITE BEANS.....	18.95
SEAFOOD STEW - LARGE PRAWNS, MARKET FISH.....	19.95
PAN-ROASTED SALMON - ROASTED CAULIFLOWER & WILD MUSHROOMS.....	19.95
BRAISED SHORT RIB - PARSNIP PUREE, RED WINE SAUCE.....	19.95
DAY BOAT COD - MANILA CLAMS, FINGERLING POTATOES.....	22.95
ROASTED VEAL TENDERLOIN - POTATO PUREE, BROCCOLI RABE.....	23.95
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.

