

# The OSTERIA

CASUAL ITALIAN

**DINNER**

**SPRING 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

ITALIAN SANGRIA - RED OR WHITE .....	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	FONDUTA - PECORINO, SPINACH, CROSTINIS.....	7.95
MARINATED MOZZARELLA - CHILES, OLIVE OIL.....	3.95	SHORT RIB BRUSCHETTA - CHILIS, CELERY LEAVES..	7.95
SEASONAL SOUP .....	3.95	PEPPERONATA BRUSCHETTA - RICOTTA .....	7.95
CRISPY CALABRIAN POTATOES - LEMON AIOLI.....	4.95	CRISPY CALAMARI - TOMATO SAUCE.....	8.95
GRILLED BABY OCTOPUS - ROASTED POTATOES .....	5.95	LOCAL ASPARAGUS - SHAVED MUSHROOMS, ARUGULA..	8.95
PARMESAN CRUSTED SWEET ONIONS .....	5.95	LA QUERCIA PROSCIUTTO - BUFFALO MOZZARELLA....	10.95
MINI VEAL MEATBALLS - SIMPLE TOMATO SAUCE.....	6.95	ARTISANAL CHEESE PLATE - A SELECTION OF 3.....	10.95

## SALADS

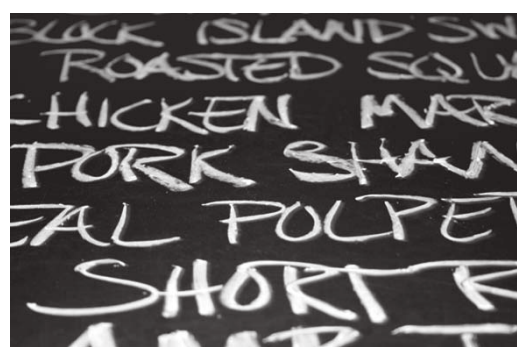
CELERY & GRANA SALAD - TOASTED WALNUTS, LEMON, OLIVE OIL .....	5.95
CAPRESE - OVEN-ROASTED TOMATOES, MOZZARELLA .....	6.95
ROASTED BEETS - GOAT CHEESE & AGED BALSAMIC .....	6.95
ARUGULA SALAD- PEPPERED BACON, PARMESAN, MEDJOL DATES, E.V.O.O. ....	6.95
CLASSIC CAESAR - ROMAINE HEARTS & GARLIC CROUTONS .....	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
GEMELLI - SAGE, BROWN BUTTER .....	5.95	11.95
HAND MADE GNOCCHI - SIMPLE TOMATO SAUCE .....	-	12.95
MEZZI RIGATONI - CHICKEN RAGU .....	6.95	12.95
HANDMADE SPINACH-RICOTTA RAVIOLI - BROWN BUTTER, WHITE TRUFFLE OIL .....	-	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
LINGUINE - MAINE LOBSTER, LOCAL ASPARAGUS .....	-	19.95

## SPECIALTIES

SPRING VEGETABLE FARRO - SLAGEL FARMS EGG .....	13.95
CHICKEN MARIO - AN OSTERIA FAVORITE INSPIRED BY CHEF MARIO OF SOSTANZA IN FLORENCE, ITALY .....	15.95
CHICKEN MILANESE - SPRING SALAD .....	15.95
SLOW-COOKED PORK SHANK - TUSCAN KALE & WHITE BEANS .....	18.95
SEAFOOD STEW - SHRIMP, LOBSTER, MARKET FISH .....	19.95
PAN ROASTED SALMON - SALSA VERDE, SPINACH .....	19.95
LEMON CRUSTED WHITEFISH - HERB SALAD .....	19.95
BRAISED SHORT RIB - POTATO PUREE, RED WINE SAUCE .....	19.95
GRILLED SKIRT STEAK - YUKON GOLD POTATO, AGED BALSAMIC .....	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 • MILLER POULTRY AMISH CHICKEN • MICK KLUG FARMS • DAKOTA FARM SHORT RIB • SLAGEL FARMS EGG

