



BOOK YOUR NEXT PARTY WITH US!



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and request availability



VEGETERIAN



GLUTEN FRIENDLY

## ANTIPASTI & INSALATE

### FRITTURA MISTA

Fried calamari, shrimp, lemon mustard aioli, and marinara sauce. 23

### POLPETTE SICILIANE

Homemade Sicilian meatballs, tomato sauce, parmigiano. 18

### ZUCCHINI BLOOSOMS

Filled with ricotta, spinach, four blend cheeses, fig jam. 18

### CAPRESE BURRATA

Heirloom tomato, imported burrata, lemon zest extra virgin olive oil. 19

### BRUSCHETTA AL POMODORO

Chopped tomato, garlic, basil. 14

### CHARCUTERIE BOARD

Selection of Imported Italian cured meat and cheeses. 28 (serves two)

### FRESH OYSTERS

Horse radish, tabasco, mignonette  
Half dozen 21 | One dozen 39

### CAPRESE FLATBREAD

organic heirloom sliced tomato, pesto oil, fresh burrata. 20

### AHI TUNA TARTARE

Ponzu, soy sauce, lemon zest, avocado, jalapeno infused oil. served with crostini. 22

### ARTICHOKE SALAD

Arugula, artichoke, shaved parmesan, lemon honey dressing. 16

### CAESAR SALAD

Romaine lettuce, shaved parmesan cheese, croutons. 12

### MEAT LOVER FLATBREAD

tomato sauce, mozzarella, italian sausage, crispy bacon, pepperoni, parmesan cheese. 24



## CHEF'S SPECIALS

### LINGUINE VONGOLE AMALFI

Manila clams, garlic, lemon zest white wine sauce. 32

### LOBSTER TERMIDOR

stuffed with mozzarella cheese, italian herbs, served with fettucine pink sauce, MP

### BACON WRAPS SHRIMP

Shrimp bacon wrap Cayenne crusted shrimp in a spicy tomato sauce, over parmigiano risotto 38

### SPINACH FLATBREAD

pancetta, spinach, mascarpone truffle cheese, figs jam. 22

### VEAL OSSOBUCO

veal ossobuco, over saffron risotto in a red wine reduction. 48

### RISOTTO MASCARPONE

Arborio rice, crispy mushroom, mascarpone cheese 32

## PASTE

Gluten-Free penne +\$3 | . add chicken +\$5 | shrimp +\$9 | . burrata +\$5 | meatballs +\$8

### LASAGNA VEGETARIANA

Rosted vegetales, pesto bechamel sauce. 25

### SPAGHETTI CARBONARA

Crispy guanciale ( Italian bacon), egg yolk, pecorino cream sauce. 22

### PAPARDELLE BOLOGNESE

Slowly cooked beef and pork ragú. 24

### PENNETTE SALSICCIA E VODKA

Italian sausage, diced tomato, green peas, pink vodka sauce, 25

### GNOCCHI CACIO E PEPE

Ricotta filled gnocchi with creamy black pepper sauce. 22

### LASAGNA BOLOGNESE

Beef and pork ragu, mozzarella cheese bechamel sauce. 27

### RAVIOLI PORCINI

Creamy mushroom sauce. 26

### SPAGHETTI MEATBALLS

homemade meatballs, tomato sauce. 19

### FETTUCCINE ALFREDO E POLLO

Creamy alfredo sauce, organic roasted chicken. 23

### TORTELLINI EMILIANI

Cheese tortellini, green peas, crispy ham, creamy parmesan sauce. 24

### PENNE MATRICIANA

Guanciale ( Italian bacon),onion, diced tomatoes light tomato sauce.19

### LOBSTER RAVIOLI

Roasted cherry tomato vodka sauce. 32

## CHEESE WHEEL

PAPPARDELLE SHORTRIB M.P



## ENTREES

### POLLO ALLA PARMIGIANA

NY style organic chicken breast, bread crusted, fresh mozzarella, over spaghetti tomato sauce. 30

### SALMONE VINO BIANCO

Fresh salmon, chardonnay dijon mustard sauce, garlic spinach mashed potatoes. 32

### RIBEYE SICILIANA

14oz Ribeye steak lightly breaded, served with seasonal veggies. 46

### TONNO LIVORNESE

Big eye tuna, roasted potato, olives, capers, onion, chopped tomatoes, livornese style. 34

### CIOPPINO

shrimp, clams, mussels, light tomato sauce, over crostini. 35

### SHORT RIB AL CHIANTI

Slowly braised beef shortrib, over creamy polenta in chianti wine reduction sauce. 42

## SIDES

### GARLIC BREAD

Served with tomato sauce. 9

### ROASTED POTATOES

Italian herbs butter 6

### SAUTEE VEGGIES

Garlic, white wine 8

### MASHED POTATOES

Traditional 8

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. A 18% gratuity charged for parties of 6 or more.



OSTERIA

COTTO E MANGIATO

ITALIAN EATERY

