

Antipasti

HOUSE SALAD Reg. 9 (Side 5)

leafy greens, cherry tomatoes, shredded carrots, black olives, croutons, Italian vinaigrette add grilled chicken breast \$7 or salmon \$8 to regular salad

CLASSIC CAESAR SALAD Reg. 9 (Side 5)

romaine, classic caesar dressing, croutons, parmigiano reggiano add grilled chicken breast \$7 or salmon \$8 to regular salad

ROASTED BEET SALAD 10

roasted beets, beet vinaigrette, goat cheese, local greens

FLATBREAD 9

garlic cream sauce, mozzarella-provolone, side of marinara sauce

OSTERIA MEATBALLS 8

2 meatballs with pomodoro, parmigiano reggiano, speck of goat cheese, micro basil

ARANCINI 10

2 arancini with parmesan risotto croquettes, mozzarella, micro basil, arrabbiata sauce

SALMON CAKES 13

2 salmon cakes served with remoulade, green onions & lemon zest

CHICKEN STRIPS 13

chicken strips deep fried and served with a side of french fries and dipping sauce

RISOTTO 8

parmigiano reggiano

ZUPPA DEL GIORNO 6

(soup of the day)

VEGETABLE OF THE DAY 6 FRENCH FRIES 5

Artísan Pízzas

HAND-TOSSED NEAPOLITAN - OR - CRISPY THIN

MARGHERITA 14

San Marzano tomato sauce, fresh mozzarella, parmigiano reggiano, micro basil, EVOO

PEPPERONI CLASSICO 15

San Marzano tomato sauce, Old World Pepperoni, mozzarella-provolone

SAUSAGE AND PEPPERS 17

San Marzano tomato sauce, Italian sausage, roasted peppers, mozzarella-provolone

BIANCO 16

garlic cream sauce, chicken, spinach, mozzarella-provolone

FUNGI 16

garlic cream sauce, roasted mushrooms, mozzarella-provolone

VEGETARIAN 17

San Marzano tomatoes, mozzarella-provolone, red onions, roasted mushrooms, black olives, roasted red peppers

BUILD YOUR OWN 13

San Marzano tomato sauce, mozzarella-provolone

ADDITIONAL TOPPINGS \$2 EACH:

pepperoni
 chicken
 Italian sausage
 roasted red peppers
 red onions
 black olives
 spinach
 anchovies

Entrees & Pastas

TRADITIONAL CARBONARA 24

house-made fettuccine, pancetta, egg yolk, parmigiano reggiano

FETTUCCINE BOLOGNESE 24

house-made fettuccine, parmigiano reggiano, micro basil

TORTELLINI 30

house made stuffed pasta with ricotta, braised beef brisket, spinach, parmigiano reggiano

RAVIOLI 22

house-made, filled with mozzarella & ricotta, garlic spinach, pomodoro sauce add bolognese sauce or a meatball \$4 or chicken breast \$7

CAVATELLI 22

house-made cavatelli & sausage, roasted red peppers, arrabbiata sauce, parmigiano reggiano, micro basil

PASTA POMODORO 14

house-made fettuccine, micro basil, parmigiano reggiano add a meatball \$4 or chicken breast \$7

CHICKEN PARMESAN 19

fried chicken cutlet, mozzarella, pomodoro, micro basil, with a side of pasta

CHICKEN PICCATA 24

lightly breaded pan seared chicken cutlet, capers, white wine garlic sauce & potato gnocchi

FRENCHED CHICKEN BREAST 24

(drumette attached) naturally raised chicken, potato gnocchi, parmigiano reggiano, spinach

PERCH DINNER 25

lightly breaded pan fried perch, risotto, spinach, roasted red peppers, grape tomatoes, lemon zest

ATLANTIC SALMON 34

pan seared salmon, potato gnocchi, maitake mushrooms, spinach, parmigiano reggiano

Desserts

TIRAMISU 9

lady fingers, mascarpone, espresso, chocolate

LIMONCELLO CAKE 9

lemon infused sponge cake, Italian mascarpone topped with white chocolate curls

CARROT CAKE 9

3 layers of perfectly spiced carrot cake made with freshly shredded carrots and raisins, topped with real cream cheese frosting and white chocolate

2 CANNOLI 8

CHOCOLATE TORTE 9

house made, flourless, dense chocolate torte

Beverages

ACQUA PANNA SPRING WATER 6 SAN PELLEGRINO SPARKLING WATER 6
SOFT DRINKS 3 COFFEE 3 ESPRESSO 4

FREE DOWNTOWN STREET PARKING

WEEKDAYS AFTER 6 P.M. ALL DAY SATURDAY AND SUNDAY.