



APPETIZERS



Assorted Salumi *La Quercia Prosciutto (Iowa), prosciutto di Parma, speck, pancetta, and assorted olives* \$14

Burrata or Buffalo Mozzarella *with fresh tomatoes or roasted peppers, and extra virgin olive oil* \$9

Fresh Gamberoni *flash fried and tossed with hot peppers and gorgonzola* \$13

Mussels Posillipo *choice of a zesty red or white wine sauce, with extra virgin olive oil and garlic* appetizer - \$12 entree - \$25

Grilled Baby Calamari *on a bed of arugula, tomatoes, and olives* \$12

Stuffed Baked Tomato *with Italian rice, shrimp and parmesan* \$10



INSALATE

Insalata di Rucola *e Parmigiano* \$7

Insalata Freisse *with housemade gorgonzola dressing* \$9

Insalata di Barbabietole *red beets, gorgonzola, and mustard vinaigrette* \$9

PASTA E RISOTTO



Spaghetti Chitarra al Pomodoro *spaghetti with a sauce of fresh tomatoes, basil, and extra virgin olive oil* \$13

Homemade Spinaci Gnocchi Ragù *spinach gnocchi with beef and mushrooms* \$18

Lasagne Verdi al Forno alla Bolognese \$16

Rigatoni Three Pigs *pancetta, prosciutto, and sausage* \$17

Spaghetti Nere ai Frutti di Mare *clams, mussels, shrimp, and calamari with spicy red sauce* \$20

Homemade Pappardelle alla Bolognese \$18

Risotto *with shrimp, asparagus, mushrooms, and fresh tomatoes* \$19

Whole Wheat Linguine *with assorted fresh mushrooms in a light pomodoro sauce* \$18

Homemade Spinaci Pappardelle Primavera *with assorted fresh vegetables* \$19

Pasta del Giorno

ENTREES



Fresh Cod *in a light broth of clams, leeks, tomatoes, garlic, and white wine* \$25

Grilled Gamberoni *wrapped with or without pancetta over white Tuscan beans* \$28

Pollo Arrostito *in a rosemary garlic demi glaze served with potato and broccoli rabe* \$23

Maiale alla Milanese *topped with arugula, tomatoes, and parmesan shavings* \$24

Bistecca di Manzo *bone in sirloin steak (choice dry-aged 7-10 days) 15 oz with cream spinaci and pommes de Terre* \$35

Hanger Steak Florentine Style *lightly brushed with extra virgin olive oil and fresh rosemary spinach, served with pommes de Terre* \$28

Costoletta di Vitello *veal chop 14 oz, grilled and served with assorted wild mushrooms and light demi glaze* \$39

All of our meats are provided by Pat LaFrieda (New York) and come from Creekstone Farm in Pennsylvania.

SIDES



\$7

Asparagi *grilled asparagus with lemon and parmesan*

Broccoli di Rape *garlic and extra virgin olive oil*

Spinaci alla Romana *spinach with cream and parmesan*

Pommes de Terre

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

OSTERIA

FINE WINES, PASTAS, GRILLED MEATS & FISH