

PER LA TAVOLA

Woodstone Fired Olives\$7
• black & green cerignola • green castelvetroano
• empeltre • picholine • gaeta • arbequina • nicoise
Housemade Provolone Sausage\$13
slowed cooked fennel & tomato, wilted spinach
Steamed P.E.I. Mussels\$14
pan-fried artichokes, grilled fennel, tangerine fume
Baked Housemade Ricotta & Goat Cheese\$11
candied grape tomatoes, marjoram
Charred Calabrian Octopus\$13
san danielle prosciutto, potato, toasted garlic, lemon confit
Fried Olives Stuffed with Housemade Sausage\$9
parmesan, spicy tomato sauce

Assorted Cheeses\$8 (3), \$15 (5), \$29 (9)
• provolone piccante (cow) • housemade robiola (cow)
• parmigiano reggiano (cow) • gorgonzola dolce (cow)
• humboldt fog (goat) • pecorino moliterno w/ truffle (sheep)
• ricotta salata (cow) • fontina fontal (cow)
• cabra al vino (goat)
Salumi By The Ounce (each)\$6
• san danielle prosciutto • soppressata
• speck • finocchiona • porchetta • prosciutto cotto

Carne Crudo\$15
toasted hazelnuts, black truffle oil, chilis, crispy guanciale, arugula
Ahi Tuna Carpaccio & Foie Gras\$18
toasted brioche, granny apple, saffron wine jelly, toasted hazelnuts, arugula, black truffle oil
Porchetta Tonnato\$12
lemon, arugula, caper, shaved parmesan
Fococcino with Speck\$7
trampetti olive oil, basil, sea salt
Housemade Mozzarella\$12
braised escarole, pine nuts, currants, caramelized shallots, artichokes, mint pesto

Bruschetta (each)\$6
• eggplant parmesan, smoked mozzarella, basil
• spinach pesto, wild mushrooms, pecorino toscano
• housemade ricotta, pureed fig, san danielle prosciutto
Antipasti (each)\$6
• roasted beets, toasted pineuts, crescenza cheese, basil
• barlotti beans, italian tuna, pickled cippolini onions
• pappadew peppers stuffed with fontina & prosciutto cotto, calabrese peppers, banana peppers, roasted garlic, fresh herbs

INSALATA

Osteria Chop - escarole, roasted peppers, artichoke hearts, capers, finocchiona, provolone piccante, olives, red wine vinaigrette.....\$12

Radicchio & Endive - roasted pecans, sliced pears, oranges, marinated figs, fennel, grilled apple vinaigrette.....\$12

Arugula Salad - roasted squash, crushed hazelnuts, lemon herb goat cheese, san danielle prosciutto, honey balsamic.....\$11

PRIMI

Littleneck Clam Linguini - san marzano tomatoes, banana peppers, rendered guanciale, sauteed leeks.....\$29

Lasagna - housemade sausage & ricotta, tomatoes, fresh mozzarella\$19

Foie Gras Ravioli - braised oxtail, assorted wild mushrooms, roasted butternut squash, truffle cream.....\$22

Fusilli Buffalo Ragu - san marzano tomatoes, chilis, parmigiano reggiano.....\$19

Spaghetti & Chicken Meatballs - stewed tomatoes, sage, fontina.....\$18

Cavatelli - housemade provolone sausage & charred celery, roasted red peppers, herbed chicken broth.....\$19

Butternut Squash Risotto - roasted italian almonds, mojave raisins, poached pears, watercress, black truffle oil.....\$22

SECONDI

Italian Breakfast - eggs, housemade sausage, speck, baked cannellini beans, charred tomatoes, crostini, arugula salad.....\$17

Pan Roasted Skate- lobster/tarragon mashed potatoes, wilted watercress, saffron cream\$27

SRF Black Label Striploin - italian twice baked potato with guanciale butter, roasted chanterelles & caramelized onion.....\$45

Stuffed Acorn Squash - farro, grappa cranberries, eggplant, wild mushrooms, pumpkin seeds, fontina cheese.....\$21

Grilled Quail - wrapped in speck, stuffed with pears, pinenuts & pannatone, grilled radicchio, sunflower honey.....\$25

Pan Seared Veal Chop - balsamic rapini, housemade ricotta gnocchi, glazed baby carrots, sweet onion relish\$39

Braised Pork Shank - garlic chard, sweet potato cake, wild mushroom demi.....\$24

CONTORNI - \$7 each

Beef Meatballs with Sauce / Garlic Spinach
Truffle Fries/ Fried Brussel Sprouts with Pomegranate

PIZZA

Mona Lisa\$18
butternut squash puree, figs, housemade robiollo cheese, black truffle oil, toasted pumpkin seeds
Guido Sarducci\$18
mascarpone, button mushrooms, housemade sausage, swiss chard, caramelized onion, wild arugula
Quattro Stagioni\$19
olive oil, artichoke hearts, prosciutto, roasted tomato, mushrooms, cerignola olives, fresh basil, housemade mozzarella
That's Amore\$19
chicken meatballs, basil pesto, sunnyside-up egg, shaved fennel, ricotta salata, calabrese pepper, roasted tomatoes

Bianco\$16
mozzarella, mascarpone, ricotta, pecorino, parmesan, Italian herbs
Salumi\$19
san marzano tomato sauce, soppressata, housemade sausage, finocchiona, mozzarella
Americano\$15
san marzano tomato sauce, mozzarella, fresh basil
Melanzane alla Parmigiano\$17
eggplant, goat cheese, charred tomatoes, pancetta, oregano, crispy leeks
Mamma Luke\$18
broccoli rabe, prosciutto cotto, provolone piccante, hot peppers, taggiasca olives