

PER LA TAVOLA

Baked Rock Shrimp and Artichoke Dip	\$15
housemade ricotta, spinach, piquillo peppers, crostini	
Fried Olives Stuffed with Sausage	\$9
housemade sausage, spicy tomato sauce	
Fresh Mozzarella Wrapped in Speck	\$13
oven baked in a spicy marinara	
Italian Chicken Soup	\$8
housemade pasta, chicken broth, parmesan	
Sauteed Calamari	\$11
artichoke hearts, charred tomato, garlic, white wine, lemon, crostini	
Carne Crudo	\$13
prime sirloin, housemade flatbread, red onion, caper, parm, wild arugula, aged balsamic, lemon-chili oil	
Frico Caldo	\$9
montasio potato cake, granny smith apples, pistachio butter, wild arugula	

Assorted Cheeses	\$8 (3), \$14 (5), \$28 (10)
• pecorino toscano (sheep) • provolone picante (cow)	
• montasio (cow) • parmigiano reggiano (cow)	
• cacio di bosco (sheep) • pecorino perfetto (sheep)	
• humboldt fog (goat) • fontina fontal (cow)	
• ricotta salata (cow) • gorgonzola dolce (cow)	
Salumi (each)	\$5
• san daniele prosciutto • soppressata piccante	
• speck • salame toscano • coppa • porchetta	
Bruschetta (each)	\$4
• roasted fennel puree, roasted peppers, alici	
• roasted garlic mascarpone, italian tuna salad	
• truffle ricotta spinach, sun-dried tomato, caramelized onion	
• chicken liver, rendered speck, Salina capers	
Woodstone Fired Olives	\$7
• gaeta • green and black cerignola • bosana	
• green and black castelvetro • taggiasca	

INSALATA

Osteria Chop - escarole, roasted peppers, olives, salame toscano, provolone picante, capers, artichokes, red wine vinaigrette.....	\$11
Grilled Fennel and Radicchio - apples, oranges, endive, mojave gold raisins, toasted hazelnut vinaigrette.....	\$10
Butter Lettuce - roasted pears, shaved onion, marinated shiitake mushrooms, ricotta salata, sherry vinaigrette.....	\$11
Wild Arugula - lemon, parmesan, fig balsamic vinaigrette.....	\$10

PIZZA

PANINI

Porchetta	\$19
tonnato sauce, red onion, capers, artichoke, spinach	
Guido Sarducci	\$17
mascarpone, mushrooms, sausage, caramelized onion, swiss chard, wild arugula	
Quattro Stagioni	\$19
olive oil, artichoke hearts, prosciutto, tomato, assorted mushrooms, olives, fresh basil, housemade mozzarella	
Verdure	\$17
grilled onions, zucchini, eggplant, fresh mozzarella, arugula	
Housemade Lamb Sausage	\$19
tomato mint olive tapanade, rapini, chili flakes, provolone, basil	
Bianco	\$16
mascarpone, ricotta, pecorino, parmesan, fresh italian herbs	
Salumi	\$19
tomato sauce, soppressata, sausage, salame toscano, mozzarella	
Truffle	\$19
olive oil, housemade ricotta, mushroom duxelle, cacio de bosco	
Americano	\$16
tomato sauce, mozzarella, fresh basil	

Prosciutto and Arugula	\$12
fontina, roasted peppers, olive oil, kalamata olive foccacia	
Pesto Eggplant Parmesan	\$11
fresh mozzarella, basil foccacia	
Lamb Sausage	\$11
caramelized balsamic chippolini, ricotta salata, butter lettuce, lemon oil	
Italian Tuna	\$11
tuna salad, capers, red onions, blistered cherry tomatoes	
Grilled Skirt Steak	\$14
caramelized onions, roasted peppers, fresh basil, olive oil	

PRIMI

Tagliatelle - braised rabbit, roasted figs, parsnips, carrots, spinach, ricotta salata.....	\$19
Goat Cheese and Spinach Ravioli - butternut squash, toasted hazelnuts, sage, brown butter.....	\$18
Housemade Pappardelle - braised lamb ragu, mint, parmesan.....	\$18
Orecchiette - rapini, housemade provolone, sausage, piquillo peppers, garlic, hot chili oil.....	\$17
Housemade Gnocchi - sauteed wild mushrooms, black truffle mascarpone.....	\$18
Garganelli - baked pasta, meatballs, housemade sausage, San Marzano tomatoes, mozzarella.....	\$18
Bucatini Amatriciana - guanciale, meatballs, San Marzano tomatoes, fresh basil, chili flakes.....	\$19

CONTORNI - \$6

Fried Brussels Sprouts
Truffle Italian Fries