

PER LA TAVOLA

Soup of the Day -\$7

Salumi & Cheese Plate - san danielle prosciutto, finocchiona, parmigiano reggiano, fontina fontal.....\$12

Fried Olives Stuffed with Sausage - housemade sausage, parmesan, spicy tomato sauce\$9

Carne Crudo - toasted hazelnuts, black truffle oil, chilis, crispy guanciale\$15

Baked Housemade Ricotta & Goat Cheese - candied grape tomatoes, marjoram.....\$11

Porchetta Tonnato - lemon arugula, caper, shaved parmesan\$12

Chicken Drumsticks - one pound of wings with calabrese pepper tequila sauce\$14

Roasted Beets - with toasted pinenuts, crescenza cheese, basil.....\$6

Barlotti Beans - with italian tuna, pickled cipolini onions\$6

Peppadew Peppers - stuffed with fontina and prosciutto cotto, calabrese, banana wax peppers, roasted garlic, herbs\$6

Assorted Woodstone Fired Olives -\$7

Bruschetta (each) -\$6

~eggplant parmesan, smoked mozzarella, basil~

~housemade ricotta, puréed fig, san danielle prosciutto~

~spinach pesto, wild mushrooms, pecorino toscano~

INSALATA

Osteria Chop - escarole, roasted peppers, olives, soppressata, provolone picante, capers, artichokes, red wine vinaigrette.....\$12

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

Wild Arugula - roasted squash, hazelnuts, herbed goat cheese, san danielle prosciutto.....\$11

PRANZO

Fusilli Buffalo Ragu - san marzano tomatoes, chilis, parmigiano reggiano.....\$11

Foie Gras Ravioli - braised oxtail, wild mushrooms, roasted butternut squash, truffle cream.....\$11

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

Spaghetti & Chicken Meatballs - stewed tomatoes, basil, fontina\$10

House Ground Meatloaf Burger - caramelized onion, fontina cheese, escarole, fresh tomato sauce, truffle fries.....\$15

Grilled Skirt Steak and Egg - sautéed spinach, grilled onion, fried egg, truffle vinaigrette\$17

Eggplant Parmesan Panini - san danielle tomatoes, basil, housepulled fresh mozzarella\$10

Speck & Brie Panini - basil pesto, roasted peppers, toasted garlic.....\$12

Porchetta Panini - mozzarella, shaved fennel, swiss chard, grilled red onion, porcini mostarda.....\$12

Grilled Organic Chicken Breast - escarole, pine nut, currant, artichoke, shallot, truffle fries, maletti balsamic.....\$15

PIZZA

Americano - san marzano tomato sauce, mozzarella, fresh basil\$8/15

Soppressata - san marzano tomato sauce, soppressata, mozzarella.....\$9/17

Sausage - san marzano tomato sauce, housemade sausage, mozzarella\$9/17

Guido Sarducci - mascarpone, mushrooms, housemade sausage, caramelized onion, swiss chard, wild arugula.....\$10/19

Bianco - mozzarella, mascarpone, ricotta, pecorino, parmesan, Italian herbs\$8/16

Quattro Stagioni - olive oil, artichoke hearts, prosciutto, roasted tomato, mushrooms, olives, basil, fresh mozzarella.....\$11/19

Salumi - san marzano tomato sauce, soppressata, housemade sausage, finocchiona, mozzarella\$11/19

CONTORNI - \$7 EACH

Fried Brussels Sprouts with Pomegranate / Truffle Italian Fries
Beef Meatballs with Spicy Tomato Sauce

Executive Chef/Partner Paul O'Connor
Chef de Cuisine Graham Lovelace Sous Chef Carter Light Pastry Chef Marc Chonczynski

Gratuity of 20% may be added to parties of 5 or more