



ō·ster·í·a *A humble restaurant where friends gather to casually enjoy their wine with food*

Formaggi & Salumi Bar

HOUSE CRAFTED

- MOZZARELLA** 5
- BURRATA** *CREAMY SWEET CENTER, FIRM EDGE* 9
- RICOTTA** *FRESH, CREAMY, & SLIGHTLY SWEET* 5
- CAPRA RICOTTA** *ORGANIC GOAT MILK RICOTTA* 6
- BRESAOLA** *RED WINE CURED BEEF* 6
- CICCIOLI** *SUCCULENT BRAISED PULLED PORK* 5
- SALAME** 6

IMPORTED

- SALUMERIA BIELLESE SOPRESSATA PICANTE** 8
- PARMACOTTO MORTADELLA** 6
- SALUMERIA BIELLESE COPPA** 7
- PROSCIUTTO DI SAN DANIELE** 11
- GALLONI PARMA PROSCIUTTO** 9
- SPECK** 9

CHEFS' ASSORTMENTS: MEATS 16 / CHEESES 14

Antipasti

- GRILLED CIABATTA BREAD** *ACCOMPANIED WITH PESTO, PARMESAN & BALSAMIC VINEGAR* 4
- MEATBALL SLIDERS** 7
- SEASONAL BRUSCHETTA** 7
- LOBSTER FONDUTA** *MASCARPONE & ARTICHOKE HEARTS* 12
- TOASTED MARCONA ALMONDS** 3
- HOUSE-MARINATED OLIVES** 4

- ROASTED RED PEPPERS** 4
- FRUTTI DI MARE** *LUMP CRAB, SHRIMP, CALAMARI & CECI BEAN AIOLI* 11
- WHOLE GRILLED ARTICHOKE** *LEMON-ROASTED WITH GARLIC AIOLI* 9
- STEAMED P.E.I. MUSSELS** *SPICY SAUSAGE, TOMATOES & FENNEL* 11
- SEASONAL SOUP** 6

Salads

- CAESAR** *WHITE ANCHOVY, SHAVED PECORINO* 5
- ROASTED BEET & HAZELNUT** 5
- HOUSE PINENUTS, SALAME & GORGONZOLA** 6
- SPINACH SALAD** *SLICED APPLES, SMOKED GOAT CHEESE, WARM BACON VINAIGRETTE & CANDIED WALNUTS* 7
- SHRIMP ROMAINE, ARUGULA, CICI BEAN, TOMATOES & SMOKED RICOTTA SALATA** 12

- SHAVED LAMB** *GOAT CHEESE, OLIVES & ROASTED PEPPERS* 12
- GRILLED AHI TUNA** *WINTER CITRUS, CORONA BEANS, ARUGULA, GRAPEFRUIT VINAIGRETTE* 13
- CHOPPED ROTISSERIE CHICKEN, PANCETTA, RED ONION & BLEU CHEESE** 11
- GRILLED BISTECCA** *TOMATOES, AVOCADO, GORGONZOLA & MUSTARD VINAIGRETTE* 13

Panini

- ITALIAN DIP** *PRIME RIB & PROVOLONE* 13
- EGGPLANT ARUGULA WALNUT PESTO, RED PEPPER & ONION AGRODOLCE** 10
- COLORADO LAMB** *GOAT CHEESE & OLIVE TAPENADE* 10
- CHICKEN PARMESAN** *HOUSE FOCACCIA, MOZZARELLA, FONTINA* 11

- PORCHETTA CUBANO** *CICCIOLI, PROSCIUTTO & PROVOLONE* 10
- FENNEL SAUSAGE** *PEPPERS, ONIONS, PROVOLONE & SPICY AIOLI* 10
- CLASSIC ITALIAN HOUSE FLATBREAD, FONTINA, CHERRY PEPPER RELISH** 10
- HOUSE CURED PASTRAMI** *FRIULIAN COLE SLAW, TOMATO AIOLI & FONTINA* 13

Pizza

- WILD MUSHROOM & ROBIOLA** *TRUFFLE OIL* 11
- MARGHERITA** *SAN MARZANO TOMATO, BASIL & MOZZARELLA* 11
- ARTISAN** *GOAT CHEESE, OLIVES, ROASTED RED PEPPER, CHILI & FRESH OREGANO* 11
- CARNE** *SAUSAGE, MEATBALL, PEPPERONI & HOUSE RICOTTA* 13
- PUGLIAN** *SHRIMP, CHORIZO, CHILIES & HOUSE BURRATA* 14

- RAPINI** *GARLIC, HOUSE SAUSAGE, CALABRIAN CHILE FLAKES & FRESH MOZZARELLA* 12
- CARBONARA** *PANCETTA, EGG & PECORINO TOSCANO* 11
- HOUSE SAUSAGE** *PARMESAN, RED ONION & FRESH OREGANO* 11
- PROSCIUTTO** *ARUGULA & FRESH MOZZARELLA* 12
- BUTTERNUT SQUASH** *GORGONZOLA, PINE NUTS & SAGE* 11

Secondi

- BRAISED PORK SHOULDER** *CANNELLINI BEAN PUREE, SAUTEED RAPINI & BACON* 19
- LOCAL NATURALLY RAISED CHICKEN** *BUTTERNUT SQUASH BREAD PUDDING, BROWN BUTTER & SAGE EMULSION* 17
- GRILLED COLORADO LAMB SIRLOIN** *BUTTERNUT SQUASH RISOTTO & MAPLE BRUSSEL SPROUTS* 21

- TUSCAN RUBBED BISTECCA** *CRISPY PARMESAN POTATO & TRUFFLED FONTINA FONDUTA* 20
- PANCETTA WRAPPED JUMBO PRAWNS** *SHRIMP FONDUTA, CRAB & ALMOND GREEN BEANS* 22
- SEARED SEA SCALLOPS** *CANNELLINI BEAN RAGOUT, ORECCHIETTE & FRESH HERBS* 21
- EGGPLANT PARMESAN** *SAN MARZANO TOMATO & FRESH MOZZARELLA* 15



Sunday Night Special Slow Roasted Suckling Pig



Thank you for allowing us to include a gratuity of 20% to parties of six or more