



Osteria A humble restaurant where friends gather to casually enjoy their wine with food

### Denver Restaurant Week \$35

(Choose 1 item)

### Formaggi & Salumi Bar

#### HOUSE MADE

- MOZZARELLA FRESH STRETCHED DAILY
- RICOTTA FRESH, CREAMY & SLIGHTLY SWEET
- CAPRA RICOTTA ORGANIC GOAT'S MILK RICOTTA
- COPPA PORK SHOULDER
- CICCIOLI SUCCULENT BRAISED PULLED PORK

#### IMPORTED

- SOPRESSATA PICANTE SPICY PORK SAUSAGE
- MORTADELLA WITH PISTACHIO
- SAPORE SEMI FIRM COW'S MILK
- ROBIOLA SOFT RIPENED, CREAMY
- GORGONZOLA PICANTE CAVE AGED

Upgrade to Burrata for \$3  
Upgrade to Prosciutto di Parma \$4

### Antipasti

- GRILLED CIABATTA BREAD PESTO, PARMESAN, BALSAMIC VINEGAR
- MEATBALL SLIDERS
- SEASONAL BRUSCHETTA RICOTTA, GREMOLATA, WILD MUSHROOM, SUNDRIED TOMATO
- ARANCINI BUTTERNUT SQUASH RISOTTO, MAPLE AGRODOLCE, CAPRA RICOTTA

- WHOLE GRILLED ARTICHOKE LEMON-ROASTED, GARLIC AIOLI
- CALAMARI FRESNO CHILE, RED PEPPER AGRODOLCE VINAIGRETTE
- STEAMED P.E.I. MUSSELS SPICY SAUSAGE, SAN MARZANO TOMATO, FENNEL

(Choose 1 item)

### Insalate

\*add to any salad— (2) Grilled Shrimp 3, Rotisserie Chicken 4, or Steak 5

- CAESAR WHITE ANCHOVY, SHAVED PARMESAN, CAESAR DRESSING
- HOUSE PINE NUT, SALAMI, GORGONZOLA, RED WINE VINAIGRETTE
- ARUGULA PARMESAN, LEMON VINAIGRETTE
- POACHED PEAR CANDIED WALNUT, GORGONZOLA, BALSAMIC VINAIGRETTE
- ROASTED BEET APPLE, HAZELNUT, RICOTTA SALATA, BROWN BUTTER VINAIGRETTE
- QUINOA TUSCAN KALE, ROASTED CAULIFLOWER, SWEET POTATO, APPLE VINAIGRETTE
- SEASONAL SOUP

(Choose 1 item)

### Panini

All Panini served with choice of Arugula Salad or Potato Salad

- ROTISSERIE CHICKEN ROASTED RED PEPPER, BASIL PESTO, FONTINA
- CUBANO HOUSE CURED PICKLE, CICCIOLI, PROSCIUTTO, PROVOLONE
- LAMB MEATBALL ARUGULA PESTO, SMOKED PEPPER-TOMATO JAM, GOAT CHEESE
- CLASSIC ITALIAN MORTADELLA, PROSCIUTTO, SALAMI, PROVOLONE
- SHORT RIB SMOKED PROVOLONE, GRILLED RED ONION, HORSERADISH AIOLI
- EGGPLANT RED PEPPER AGRODOLCE, ARUGULA WALNUT PESTO, MOZZARELLA

Upgrade to Chicken Parmesan for Sandwich for \$3

### Pizza

- BUTTERNUT SQUASH PINE NUT, SAGE, BROWN BUTTER, GORGONZOLA
- ARTISAN GOAT CHEESE, OLIVE TAPENADE, ROASTED RED PEPPER, CHILI, OREGANO
- HOUSE SAUSAGE CARAMELIZED ONION, FRESNO CHILI, FONTINA
- WILD MUSHROOM & ROBIOLA TRUFFLE OIL
- MARGHERITA SAN MARZANO TOMATO, BASIL
- CARBONARA\* PANCETTA, EGG, PECORINO TOSCANO

Upgrade to Prosciutto, Carne or Fig Pizza for \$3

### Secondi

- LOCAL NATURALLY RAISED CHICKEN GREEN BEAN, MASCARPONE & CHIVE POTATO
- EGGPLANT PARMESAN FRESH MOZZARELLA, TOMATO FENNEL SAUCE, BASIL
- LAMB MEATBALLS CREAMY POLENTA, CAPRA RICOTTA, SMOKED TOMATO BRODO
- WHOLE ROASTED PIG SAUSAGE CANNELLINI BEANS, TALEGGIO POLENTA, RAPINI PESTO

Upgrade to Scallops, Rabbit or Short Ribs for \$6

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS\*

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*\*\* ALL INGREDIENTS ARE NOT LISTED, PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES\*\*

CHEF FRANK BONANNO

### Sunday Night Special Slow Roasted Suckling Pig

THANK YOU FOR ALLOWING US TO INCLUDE A GRATUITY OF 20% TO PARTIES OF 6 OR MORE

