



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

Formaggi & Salumi Bar

HOUSE MADE

MOZZARELLA FRESH STRETCHED DAILY 9
BURRATA CREAMY SWEET CENTER, FIRM EDGE 12
RICOTTA FRESH, CREAMY, SLIGHTLY SWEET 9
CAPRA RICOTTA ORGANIC GOAT'S MILK RICOTTA 9
COPPA SPICE RUBBED, DRY CURED PORK 10
CICCIOLI SUCCULENT BRAISED PULLED PORK 10

IMPORTED

SAPORE FIRM, NUTTY, COWS MILK 10
ROBIOLA SOFT RIPENED, CREAMY 11
GORGONZOLA PICANTE CAVE AGED 9
UBRIACONE RED WINE AGED 10
SOPRESSATA PICANTE SPICY PORK SAUSAGE 9
PARMA PROSCIUTTO AGED 18 MONTHS 12
SPECK SMOKED PROSCIUTTO 10

CHEF'S ASSORTMENTS: MEATS OR CHEESES 21

Antipasti

GRILLED CIABATTA BREAD ACCOMPANIED WITH PESTO, PARMESAN, BALSAMIC VINEGAR 7
MEATBALL SLIDERS 9
SEASONAL BRUSCHETTA SPECK, GORGONZOLA RICOTTA, WALNUTS, POMEGRANATE APPLES 14
ARANCINI BUTTERNUT SQUASH, CAPRA RICOTTA, BRUSSELS SPROUTS, MAPLE AGRODOLCE 13
TOASTED MARCONA ALMONDS 7

WHOLE GRILLED ARTICHOKE LEMON-ROASTED, GARLIC AIOLI 15
GRILLED OCTOPUS CHORIZO, ROASTED POTATOES, TOMATO VINAIGRETTE 16
STEAMED P.E.I. MUSSELS SPICY SAUSAGE, SAN MARZANO TOMATO, FENNEL 17
SEASONAL SOUP 6
HOUSE-MARINATED OLIVES 6

Insalate

Add to any salad — Steelhead Trout 8, (2) Grilled Shrimp 4, Rotisserie Chicken 5 or Steak* 8

CAESAR* WHITE ANCHOVY, SHAVED PARMESAN 7
HOUSE PINE NUTS, SALAMI, GORGONZOLA, RED WINE VINAIGRETTE 8
ARUGULA PARMESAN, LEMON VINAIGRETTE 6
ROASTED BEET ROASTED CAULIFLOWER, APPLES, GORGONZOLA, BROWN BUTTER VINAIGRETTE 12
POACHED PEAR LOLLA ROSSA, GORGONZOLA, DRIED CRANBERRIES, WALNUTS 13

CHOPPED* ROTISSERIE CHICKEN, PANCETTA, PICKLED RED ONION, EGG, BLEU CHEESE 16
QUINOA BABY KALE, CRANBERRIES, ALMONDS GOAT CHEESE, APPLE CIDER VINAIGRETTE 15
N*STRIP SALAD* ARUGULA, ASPARAGUS, PORTABELLA MUSHROOMS, PARMESAN 18

Panini

Served with choice of Arugula Salad or Potato Salad

ROTISSERIE CHICKEN ROASTED RED PEPPER, BASIL PESTO, FONTINA 14
LAMB MEATBALL ARUGULA PESTO, GOAT CHEESE, SMOKED PEPPER-TOMATO JAM 16
CUBANO HOUSE CURED PICKLE, CICCIOLI, PROSCIUTTO, PROVOLONE 15
SMOKED TURKEY HOUSE SAUSAGE STUFFING, CRANBERRY MOSTARDA, FRESH MOZZARELLA 14

CLASSIC ITALIAN MORTADELLA, PROSCIUTTO, SALAMI, PROVOLONE 14
CHICKEN PARMESAN SANDWICH MARINARA, PESTO, MOZZARELLA, HOUSE FOCACCIA 17
EGGPLANT CRISPY EGGPLANT, RED PEPPER AGRODOLCE, FRESH MOZZARELLA 13

Pizza

BUTTERNUT SQUASH GORGONZOLA, PINE NUTS, BUTTERNUT CREMA, BROWN BUTTER 16
ARTISAN GOAT CHEESE, OLIVE TAPENADE, ROASTED RED PEPPER, CHILI, OREGANO 14
CARNE SAUSAGE, MEATBALL, PEPPERONI, HOUSE RICOTTA 17
PROSCIUTTO SAN MARZANO TOMATO, FRESH MOZZARELLA, PROSCIUTTO DI PARMA, ARUGULA SALAD 19

SHRIMP CHORIZO, SWEET PEPPER, BURRATA, PECORINO 17
FIG & GOAT CHEESE BLACK MISSION FIG, ARUGULA, TRUFFLE OIL 17
HOUSE SAUSAGE CARAMELIZED ONION, FRESNO CHILI, FONTINA 16
MARGHERITA SAN MARZANO TOMATO, BASIL 14
WILD MUSHROOM & ROBIOLA TRUFFLE OIL 15
CARBONARA* PANCETTA, EGG, PECORINO TOSCANO 15

Secondi

LOCAL NATURALLY RAISED CHICKEN MASCARPONE & CHIVE MASHED POTATOES 22
STEELHEAD TROUT SWEET POTATOES, BROCCOLINI, LEEK CREMA, POMEGRANATE 28
EGGPLANT PARMESAN TOMATO FENNEL BRODO, FRESH MOZZARELLA, PARMESAN 22
RABBIT SPINACH & RICOTTA GNUDI, BACON, CARROT PARMESAN BRODO 28

LAMB MEATBALLS CREAMY POLENTA, CAPRA RICOTTA, SMOKED TOMATO BRODO 26
N*STRIP* BACON FRESNO BREAD PUDDING, ASPARAGUS & MUSHROOMS, RAMP BUTTER 32
OSSO BUCCO ROASTED PARSNIPS, CARROTS, FINGERLING POTATOES, RED WINE VEAL REDUCTION 34

CHEF FRANK BONANNO

Sunday Night Special Slow Roasted Suckling Pig



*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION. OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

