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

**Formaggi & Salumi Bar**

**Imported**
- **Saporine** FIRM, NUTTY, COW’S MILK 10
- **Robiola** SOFT RIPENED, CREAMY 11
- **Gorgonzola Picante** CAVE AGED 9
- **Ubriacone** RED WINE AGED 10
- **Soppressata Picante** SPICY PORK SAUSAGE 9
- **Prosciutto** AGED 18 MONTHS 12
- **Speck** SMOKED PROSCIUTTO 10
- **MEATS OR CHEESES 21**

**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 9
- **Coppa** SPICE RUBBED, DRIED CURED PORK 10
- **Ciccioli** SUCCULENT BRAISED PULLED PORK 10
- **Chef’s Assortments:**
  - **Grilled Ciabatta Bread** ACCOMPANIED WITH PESTO, PARMESAN, BALSAMIC VINEGAR 7
  - **Meatball Sliders** 9
  - **Seasonal Bruschetta** KALAMATA OLIVES, TOMATO JAM, ARUGULA, PISTACHIO 12
  - **Arancini** BUTTERNUT SQUASH, CAPRA RICOTTA, BRUSSELS SPROUTS, MAPLE AGRODOLCE 13
  - **Roasted Marcona Almonds** 7

**Antipasti**

- 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 18
- **Seasonal Soup** 6
- **House Marinated Olives** 6

**Insalate**

Add to any salad — (2) Grilled Shrimp 4, Rotisserie Chicken 5 or Steak* 8
- **Caesar** WHITE ANCHOVY, SHAVED PARMESAN 7
- **House** FINE PITS, SALAME, GORGONZOLA, RED WINE VINAIGRETTE 9
- **Arugula** PARMESAN, LEMON VINAIGRETTE 6
- **Roasted Beet** BUTTERNUT SQUASH, CANDIED WAL NUTS, FETA, CITRUS VINAIGRETTE 12
- **Poached Pear** GORGONZOLA, CRANBERRIES, WAL NUTS, BALSAMIC VINAIGRETTE 13

**Panini**

Served with choice of Arugula Salad or Potato Salad
- **Rotisserie Chicken** ROASTED RED PEPPERS, BASIL PESTO, FONTINA 14
- **Lamb Meatball** ARUGULA PESTO, GOAT CHEESE, SMOKED PEPPER-TOMATO JAM 16
- **Cubano** HOUSE PICKLED CIRCLE, CICCIOLI, PROSCIUTTO, PROVOLONE 15
- **Roasted Turkey** D’ANJOU PEAR, AVOCADO, CARAMELIZED ONIONS, ROBIOLA, ARUGULA 14
- **Classic Italian** MORTADELLA, PROSCIUTTO, SALAMI, PROVOLONE 14
- **Eggplant** CRISPY EGGPLANT, RED PEPPER, AGRODOLCE, FRESH MOZZARELLA 13
- **Short Rib** SMOKED PROVOLONE, HORSERADISH AIOLI, GRILLED RED ONIONS, ROASTED RED PEPPERS 17
- **Chicken Parmesan Sandwich** MARINARA, PESTO, MOZZARELLA, HOUSE FOCACCIA 17

**Pizza**

- **Shrimp** CHORIZO, SWEET PEPPERS, BURRATA, PECORINO 17
- **Fig & Goat Cheese** BLACK MISSION FIGS, ARUGULA, TRUFFLE OIL 17
- **House Sausage** CARAMELIZED ONIONS, FRESNO CHILI, FONTINA 17
- **Margherita** SAN MARZANO TOMATO, BASIL, 15
- **Wild Mushroom & Robiola** TRUFFLE OIL 16
- **Carbonara** PANCETTA, EGG, PECORINO TOSCANO 16
- **Lamb Meatballs** CREAMY POLENTA, CAPRA RICOTTA, SMOKED TOMATO BRODO 26
- **Bistro Tocino** ROASTED BROCCOLINI, SMOKED TOMATO PESTO, FREGOLA SARD 29
- **Short Rib** SMOKED PROVOLONE, FONDUTA, ROASTED POTATOES, RED PEPPER, SPINACH 30

**Secondi**

- **Local Naturally Raised Chicken** MASCARPONE & CHIVE MASHED POTATOES 22
- **Diver Scallops** CARROT MASCARPONE, CRISPY BRUSSELS SPROUTS, MAITAKE MUSHROOMS 28
- **Eggplant Parmesan** TOMATO FENNEL BRODO, FRESH MOZZARELLA, PARMESAN 22
- **Rabbit** SPINACH & RICOTTA GNOLI, BACON, CARROT PARMESAN BRODO 28

**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.