

# OSTERIA MARCO

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

## Formaggi & Salumi Bar

### HOUSE MADE

**MOZZARELLA** FRESH STRETCHED DAILY 8  
**BURRATA** CREAMY SWEET CENTER, FIRM EDGE 11  
**RICOTTA** FRESH, CREAMY, SLIGHTLY SWEET 8  
**CAPRA RICOTTA** ORGANIC GOAT'S MILK RICOTTA 9  
**COPPA** SPICE RUBBED, DRY CURED PORK 10  
**BRESAOLA** WINE CURED BEEF 10  
**CICCIOLI** SUCCULENT BRAISED PULLED PORK 10  
**LONZA** RED WINE CURED PORK LOIN 10

**CHEF'S ASSORTMENTS:** MEATS OR CHEESES 19

### IMPORTED

**SAPORE FIRM, NUTTY, COW'S MILK** 9  
**ROBIOLA** SOFT RIPENED, CREAMY 10  
**GORGONZOLA PICANTE** CAVE AGED 9  
**UBRIACONE** RED WINE AGED 10  
**SOPRESSATA PICANTE** SPICY PORK SAUSAGE 8  
**PARMA PROSCIUTTO** AGED 18 MONTHS 11  
**SPECK** SMOKED PROSCIUTTO 10  
**CULATELLO COTTO** FRESH HERBS 9

## Antipasti

**GRILLED CIABATTA BREAD** ACCOMPANIED WITH PESTO, PARMESAN, BALSAMIC VINEGAR 5  
**MEATBALL SLIDERS** 7  
**SEASONAL BRUSCHETTA** BACON, OLATHE SWEET CORN, CHÈVRE, FRESNO PEPPER 11  
**TOASTED MARCONA ALMONDS** 6  
**HOUSE-MARINATED OLIVES** 5  
**SEASONAL SOUP** 6

**FRIED GREEN TOMATOES** CAPRA RICOTTA, SALSA VERDE, CRISPY PROSCIUTTO 13  
**WHOLE GRILLED ARTICHOKE** LEMON-ROASTED, GARLIC AIOLI 14  
**CALAMARI** FRESNO CHILE, SPRING GREENS, RED PEPPER AGRODOLCE VINAIGRETTE 12  
**STEAMED P.E.I. MUSSELS** SPICY SAUSAGE, SAN MARZANO TOMATO, FENNEL 16

## Insalate

Add to any salad — (2) Grilled Shrimp 4, Rotisserie Chicken 5 or Steak\* 7

**CAESAR** WHITE ANCHOVY, SHAVED PARMESAN 7  
**HOUSE PINE NUT, SALAMI, GORGONZOLA, RED WINE VINAIGRETTE** 7  
**ARUGULA** PARMESAN, LEMON VINAIGRETTE 6  
**ROASTED BEET** WATERMELON, CUCUMBER, MARCONA ALMOND, MINT VINAIGRETTE 11  
**NY STRIP SALAD\*** ARUGULA, GRILLED ASPARAGUS, PORTABELLA MUSHROOM, PARMESAN 18

**CHOPPED ROTISSERIE CHICKEN, PANCETTA, PICKLED RED ONION, BLEU CHEESE** 15  
**QUINOA** BABY KALE, GARBANZO BEAN, PUMPKIN SEED, RED WINE VINAIGRETTE 14  
**COLORADO LAMB** ROASTED RED PEPPER, OLIVE, FETA, CUCUMBER MINT VINAIGRETTE 16  
**CAPRESE** HEIRLOOM TOMATO, MOZZARELLA, OPAL BASIL, EIGHT YEAR BALSAMIC 15  
**OCTOPUS SALAD** ARUGULA, FRISÉE, RADISH, FRESNO CHILE, CITRUS VINAIGRETTE 14

## Panini

Served with choice of Arugula Salad or Potato Salad

**ROTISSERIE CHICKEN** ROASTED RED PEPPER, BASIL PESTO, FONTINA 12  
**LAMB MEATBALL** ARUGULA PESTO, GOAT CHEESE SMOKED PEPPER-TOMATO JAM, 14  
**CUBANO** HOUSE CURED PICKLE, CICCIOLI, PROSCIUTTO, PROVOLONE 13  
**SMOKED TURKEY** AVOCADO YOGURT, SMOKED BACON, FRESH MOZZARELLA, SPINACH 13

**COLORADO LAMB** TOMATO MARMALADE, RED ONION, ARUGULA, FRESH MOZZARELLA 15  
**CLASSIC ITALIAN** MORTADELLA, PROSCIUTTO, SALAMI, PROVOLONE 12  
**CHICKEN PARMESAN SANDWICH** MARINARA, PESTO, MOZZARELLA, HOUSE FOCACCIA 14  
**PORTABELLA MUSHROOM** SPINACH, SUNDRIED TOMATO PESTO, PROVOLONE, ROASTED RED PEPPER 12

## Pizza

**BUFFALO MOZZARELLA** HEIRLOOM CHERRY TOMATO, BASIL PESTO, PARMESAN 15  
**ARTISAN** GOAT CHEESE, OLIVE TAPENADE, ROASTED RED PEPPER, CHILI, OREGANO 13  
**CARNE SAUSAGE, MEATBALL, PEPPERONI, HOUSE RICOTTA** 16  
**PROSCIUTTO** SAN MARZANO TOMATO, FRESH MOZZARELLA, PROSCIUTTO DI PARMA, ARUGULA SALAD 18

**SHRIMP CHORIZO, SWEET PEPPER, BURRATA, PECORINO** 16  
**FIG & GOAT CHEESE** BLACK MISSION FIG, ARUGULA, TRUFFLE OIL 15  
**HOUSE SAUSAGE** CARAMELIZED ONION, FRESNO CHILI, FONTINA 15  
**WILD MUSHROOM & ROBIOLA** TRUFFLE OIL 15  
**MARGHERITA** SAN MARZANO TOMATO, BASIL 13  
**CARBONARA\*** PANCETTA, EGG, PECORINO TOSCANO 14

## Secondi

**LOCAL NATURALLY RAISED CHICKEN** MASCARPONE & CHIVE MASHED POTATO 22  
**STRIPED BASS** RAINBOW CHARD, GRILLED FENNEL, HEIRLOOM TOMATO, MARCONA ALMOND 28  
**VEGETABLE RISOTTO** GRILLED CORN, ASPARAGUS, ROASTED RED PEPPER, SQUASH, PARMESAN 19  
**RABBIT** SPINACH & RICOTTA GNUDI, SMOKED BACON, CARROT PARMESAN BRODO 28

**LAMB MEATBALLS** CREAMY POLENTA, CAPRA RICOTTA, SMOKED TOMATO BRODO 26  
**NY STRIP\*** CHARRED SWEET CORN, PARMESAN POTATO GRATIN, BACON MARSALA 32  
**PORK CHOP** GRILLED PEACH, CONFIT FINGERLING POTATO, RICOTTA STUFFED SQUASH BLOSSOM 27

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

\*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.

