



**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 9
- BRESAOLA** WINE CURED BEEF 9
- CICCIOLI** SUCCULENT BRAISED PULLED PORK 8
- LONZA** RED WINE CURED PORK LOIN 9

#### IMPORTED

- SAPORE** FIRM, NUTTY, COW'S MILK 8
- ROBIOLA** SOFT RIPENED, CREAMY 9
- GORGONZOLA PICANTE** CAVE AGED 8
- UBRIACONE** RED WINE AGED 9
- SOPRESSATA PICANTE** SPICY PORK SAUSAGE 8
- PARMA PROSCIUTTO** AGED 18 MONTHS 9
- SPECK** SMOKED PROSCIUTTO 9
- MORTADELLA** PISTACHIO 8

**CHEFS' ASSORTMENTS:** MEATS OR CHEESES 19

### Antipasti

- GRILLED CIABATTA BREAD** ACCOMPANIED WITH PESTO, PARMESAN, BALSAMIC VINEGAR 5
- MEATBALL SLIDERS** 7
- SEASONAL BRUSCHETTA** SPRING VEGETABLES, RICOTTA, OYSTER MUSHROOMS, CHILI OIL 10
- TOASTED MARCONA ALMONDS** 6
- HOUSE-MARINATED OLIVES** 5
- SEASONAL SOUP** 6

- MAPLE GLAZED PORK BELLY** PEA SMASH, RADICCHIO, RHUBARB VINAIGRETTE 13
- WHOLE GRILLED ARTICHOKE** LEMON-ROASTED, GARLIC AIOLI 13
- CALAMARI** FRESNO CHILE, SPRING GREENS, RED PEPPER AGRODOLCE VINAIGRETTE 12
- STEAMED P.E.I. MUSSELS** SPICY SAUSAGE, SAN MARZANO TOMATOES, FENNEL 13

### Insalate

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

- CAESAR** WHITE ANCHOVY, SHAVED PARMESAN 7
- HOUSE** PINE NUTS, SALAMI, GORGONZOLA 7
- ARUGULA** PARMESAN, LEMON VINAIGRETTE 6
- ROASTED BEET** GRILLED ASPARAGUS & CARROTS, PISTACHIOS, LEMON BASIL VINAIGRETTE 10
- SHAVED LAMB** ARUGULA, ROASTED RED PEPPER, CASTELVETRANO OLIVES, FETA, CUCUMBER MINT VINAIGRETTE 15

- CHOPPED ROTISSERIE CHICKEN, PANCETTA, PICKLED RED ONIONS, BLEU CHEESE** 15
- QUINOA** BABY KALE, WATERMELON RADISHES, CHERRY TOMATOES, MARCONA ALMONDS, RED WINE VINAIGRETTE 12
- GRILLED SHRIMP** SPRING GREENS, RAISINS, CANDIED CARROTS, CHERRY TOMATOES, GRAPEFRUIT VINAIGRETTE 16
- BISTRO TENDER\*** ARUGULA, GRILLED ASPARAGUS, PORTABELLA MUSHROOMS, PARMESAN 17

### 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** TOMATO-BACON JAM, MASCARPONE, AVOCADO, ARUGULA 13

- COLORADO LAMB** TOMATO MARMALADE, RED ONIONS, 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 TOMATOES, 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 TOMATOES, FRESH MOZZARELLA, PROSCIUTTO DI PARMA, ARUGULA SALAD 18

- SHRIMP** FONTINA FONDUTA, BACON, ASPARAGUS, HOUSE RICOTTA, MOZZARELLA 16
- FIG & GOAT CHEESE** BLACK MISSION FIGS, ARUGULA, TRUFFLE OIL 15
- HOUSE SAUSAGE** CARAMELIZED ONIONS, FRESNO CHILI, FONTINA 14
- WILD MUSHROOM & ROBIOLA** TRUFFLE OIL 14
- MARGHERITA** SAN MARZANO TOMATOES, BASIL 13
- CARBONARA\*** PANCETTA, EGG, PECORINO TOSCANO 14

### Secondi

- LOCAL NATURALLY RAISED CHICKEN** MASCARPONE & CHIVE MASHED POTATOES 22
- ALASKAN HALIBUT** BACON PEA PANCAKE, MOREL, BABY CARROTS, ASPARAGUS COULIS 29
- VEGETABLE RISOTTO** ENGLISH PEAS, ASPARAGUS, ROASTED RED PEPPER, SQUASH, PARMESAN 19
- RABBIT** SPINACH & RICOTTA GNUDI, SMOKED BACON, CARROT PARMESAN BRODO 27

- LAMB MEATBALLS** CREAMY POLENTA, CAPRA RICOTTA, SMOKED TOMATO BRODO 26
- BISTRO TENDER\*** ROASTED SUNCHOKES, WARM ASPARAGUS & MUSHROOM SALAD 26
- BONE-IN PORK LOIN** CRISPY RAMPS, ROASTED SPRING VEGETABLES, RAMP BUTTER 28

### Sunday Night Special Slow Roasted Suckling Pig

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

CHEF FRANK BONANNO

\*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.

