

## ANTIPASTI

ZUPPA DE GIORNO 6 *Ask your server*

### BURRATA CAPRESE 13

Mixed greens, arugula, sliced fresh tomatoes, basil,  
olive oil & balsamic reduction

### FRITTO DI CALAMARI 12

Lemon flour, golden crisp calamari served  
with pesto aioli & spicy marinara

### CRISPY ANATRA ALL'ARACIA 13

Baby duck legs served with glazed orange sauce  
on thinly shredded romaine tarragon dressing

### OYSTERS ON THE HALF SHELL 15

½ Dozen Wild Long Island fresh Blue Point  
oysters, Mignonette, cocktail and horseradish sauce

## INSALATE & SANDWICH

Add Chicken 4 Shrimp 5 Salmon 6 Fried Calamari 6

### MISTA GIARDINO 6

Organic baby greens, julienned carrots & tomatoes  
in balsamic vinaigrette

### CESARE SALAD 10

Chopped baby romaine hearts, croutons, parmesan  
cheese & Pertusini Caesar dressing

### INSALATA PRIMAVERA 13

Arugula, black olives, ricotta, caramelized almonds  
& pears in champagne shallots vinaigrette

### SALAD SANREMO 15

Avocado filled with baby shrimp, celery, onions in  
a light Aurora sauce with tomatoes & mixed greens

### ROASTED CHICKEN 7 AROMA 13

Roasted chicken with 7 herbs, asparagus tomato  
filet, honey mustard vinaigrette

### THE OSTERIA 12

Seasoned turkey breast, fontina cheese, romaine,  
tomato, avocado, mustard, mayonnaise  
on ciabatta bread with beer battered fries

## LUNCH COMBINATIONS 12

Cup of soup or mixed green salad with half portion of The Osteria Sandwich or Fettuccine Carolina or Cesare Salad

## PASTAS

*HOUSE-MADE GLUTEN FREE PASTA OR PIZZA DOUGH IS AVAILABLE Add 3*

### SPINACH FETTUCCINE CAROLINA 14

Fettuccine with chicken, spinach, sundried tomatoes & cream sauce

### LASAGNA ALLA BOLOGNESE 14

House-made egg pasta with meat ragout, marinara, béchamel & parmigiana

### RAVIOLI DI VITELLO 15

“House Specialty” House-made ravioli stuffed with veal in porcini cream sauce

## ENTREES

### FISH OF THE DAY Market Price

### FILETTO BISMARCK 18

Chopped Prime Beef Tenderloin with green chile, avocado, one egg over easy with beer battered fries  
& Osteria sauce

### EGGPLANT SORRENTINA 13

Breaded sliced eggplant, mozzarella & tomatoes on a bed of marinara & pesto

### POLLO PARMIGIANA 17

Lightly breaded chicken breast topped with mozzarella, parmesan &  
spaghetti aioli

### QUICHE ORTOLANA 12

Organic eggs with mixed grilled vegetables, fontina cheese & mixed greens

### MARGARITA PIZZA 11 Fresh basil, tomatoes & mozzarella

Pizza toppings: gorgonzola, sun-dried tomatoes, onions, mushrooms, bell peppers,  
pepperoncini, spinach, capers, green chile, olives, add \$3 each  
shrimp, salami, sausage, pepperoni, chicken, anchovy, ham add \$4 each