

# Apulia

## Osteria Italiana

### Summer Dinner Menu

#### **Antipasti / Insalate/ Zuppa**

Appetizers/ Salads/ soup

**Mozzarella Fiordilatte**, cow's milk mozzarella cheese with vine ripened tomatoes, basil, sea salt & extra-virgin olive oil \$12 GF V

**Tonnato**, thin slices of roasted veal carpaccio topped with tuna in oil/ mayonnaise sauce and capers \$19 GF

**Gamberi**, shrimp salad with tomato, cucumber, red onion over pistachio basil pesto, crispy fried focaccia \$16 GF

**Prosciutto di Parma** with cantaloupe melon, burrata cheese stracciatella, fig glaze \$18 GF

**Polpette in umido alla Pizzaiola**, stewed meat balls in a tomato sauce, oregano, pecorino cheese, garlic bruschetta \$12

**Calamari Fritti** simply crispy fried with marinara sauce \$17

#### **Add-Ons**

Shrimp (4) \$10 Salmon 8 Chicken \$7

**Arugula Salad**, with shaving parmesan cheese, lemon dressing, roasted peppers, toasted almonds \$13 GF V

**Romana**, romaine lettuce, radicchio lettuce, croutons, pecorino cheese dressing \$12

**Mista**, mixed baby greens with tomato and cucumber, balsamic vinegar dressing \$10 GF

#### **Zuppa/Soup: Minestrone di verdure di stagione**

assorted seasonal vegetables soup \$10 GF V

\*GF- gluten free, V- vegetarian Consuming raw or undercooked fish, meat or poultry might cause foodborne illness especially if you have a certain medical condition. Please inform your server of any diet restriction you might have. We will do our very best to accommodate your request.

# Paste/Pastas

(\$3.00 extra charge for split pastas, gluten free options upon request)

**Tagliatelle alla Bolognese**, egg “fettucine” with beef ragu, parmigiano Reggiano \$ 23

**Cappellacci di Astice**, lobster ravioli in creamy vodka/tomato/basil sauce \$ 32

**Linguine alle Vongole e Zucchine**, with clams, zucchini, garlic, parsley, in a white wine sauce \$28

**Carbonara**, spaghetti in a creamy egg yolk sauce, pecorino cheese, pancetta, black pepper, \$ 23

**Orecchiette al ragu di salsiccia**, pork sausage, peppers and goat cheese drops \$ 25

## Pesce e Carne/Fish and Meat Main Course

(\$8 extra charge for split main course)

**Costoletta di Maiale**, grilled pork chop, mushroom Marsala sauce, green beans wrapped in prosciutto, potatoes croquette \$ 32

**Piccata di vitello al Limone**, veal piccata in a lemon and capers sauce, mashed potatoes and sauteed green beans \$36

**Pollo ai Funghi**, chicken breast in Mushroom Marsala Sauce, mashed potatoes, green beans \$28

## Dalla Griglia/From the grill

All served with Chef's vegetable casserole, roasted potato wedges and” Salmoriglio” condiment, lemon

Faroe Island Salmon \$28 Swordfish \$ 29 Pork sausage (sweet) \$26

Angus Beef tenderloin 8 oz. \$48 (with red wine shallots sauce)

## Per gli amanti della Parmigiana/ for the Parmigiana's lovers

All accompanied with pasta (chef's choice) in pomodoro sauce.

Veal Cotoletta \$38 Baked Eggplant \$ 27 V Chicken breast \$ 28

## Contorni/ Sides

Pasta marinara or Cream sauce or Aglio e olio \$12

Salmon 4oz. \$8

Shrimp (4) \$10 Chicken \$7 Pork Sausage \$7 Sauteed spinach \$7

Meatballs (2) \$8 Fries \$8

**Buon Appetito!**