

Apulia

Osteria Italiana

Dinner Menu

Antipasti Appetizers

Mozzarella Fiordilatte Caprese with vine ripe tomatoes, basil, sea salt, extra-virgin olive oil \$14 GF V

Carpaccio thin slices of raw beef, arugula, marinated artichokes, parmesan cheese, lemon condiment and tarallini \$24

Polpo grilled octopus, mixed green, over basil/pistachios pesto \$22 GF

Bruschetta with fresh tomato, garlic, oregano and burrata “stracciatella” style \$14 V

Ostriche fritte, crispy fried oysters with tartar sauce \$20

Polpette al sugo, beef meat balls (3) in a pizzaiola sauce, parmigiano \$14

Calamari Fritti simply crispy fried with marinara sauce \$18

Tavoliere Pugliese/ Assorted Charcuterie & Cheese board

To Share: Serves 2 for \$ 38

Salumi e Formaggi /Cold cuts & Cheeses, Parma prosciutto, Capocollo, Mortadella, Salame Felino , Pecorino, Sgamorza, Gorgonzola

Accompaniments: fruit preserve, giardiniera (veg-pickles), dry fruits and tarallini

Insalate e zuppa/ Salads and soup

Rucola Arugula, salted ricotta cheese, toasted almonds, crispy pancetta, grapes, raspberry dressing \$13 GF V

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

Mista: mixed baby lettuce, Apulian vin Cotto dressing (almost like Balsamic vinegar), tomato, cucumber \$ 10 GF

Zuppe/Soups: Fagioli & Escarole 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.

Le nostre paste/ our pastas

Orecchiette with pork sausage ragu, peppers and salted dry ricotta cheese \$26

Bucatini alla Carbonara, thick spaghetti, pancetta, egg yolk, pecorino cheese, black pepper \$24

Tagliatelle alla Bolognese with beef ragu Bolognese style parmigiano Reggiano \$ 24

Tonnarelli al nero, squid ink spaghetti, shrimp in a puttanesca sauce (tomato, olives, capers) \$ 27

Gnocchi (potatoes dumpling), in a creamy mushroom/ truffle sauce “au gratin” \$ 27

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

Ravioli di Magro, filled with ricotta cheese and spinach in a mascarpone cheese sauce \$ 27 V

Linguine alle Vongole, with clams in a white wine sauce and garlic \$29

Pietanze di Pesce e Carne/ Main course Fish and Meat

(\$8 extra charge for split main course)

Costoletta di Maiale, grilled pork chop, mushroom Marsala sauce, sauteed green beans, roasted potatoes with rosemary \$ 32

Petti di pollo ai funghi, sauteed chicken breast in a mushroom Marsala sauce, mashed potatoes and sauteed green beans \$29

Piccata di Vitello al limone, pounded veal slices with lemon sauce and capers sauce, mashed potatoes and green beans \$38

Ossobuco alla Milanese, slowly braised veal shank served over saffron risotto \$52

Filetto di Manzo, 8 oz. black angus beef tenderloin with gorgonzola, mashed potatoes, sauteed asparagus, blueberry sauce \$48

Salmone al prosciutto, wrapped with prosciutto served over stewed farro and beans, escarole \$29

Dentice al forno alle olive, baked red snapper filet, mixed olives, fingerling potato and fresh tomato in a fish broth \$38

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

Spinach \$9 Escarole \$9 Pork sausage \$9 Pasta aglio & olio \$9 Pasta Marinara \$9 Pasta Cream sauce \$12 Patate fritte \$9, Meat balls (2)\$10