

OSTERIA
ITALIAN SEAFOOD
DINNER MENU

GOOD FOOD BRINGS PEOPLE TOGETHER

BUON APPETITO

ANTIPASTI
STARTERS

OYSTERS ON THE HALF SHELL MKT
half dozen or dozen (GF)
house cocktail, mignonette, lemon

AHI TUNA WONTONS 22
raw diced ahi tuna, cucumber slaw, sesame soy vinaigrette, wasabi aioli

SHRIMP COCKTAIL (GF) 14
four chilled shrimp, house cocktail sauce, lemon

ITALIAN MUSSELS 19
PEI mussels, white wine, garlic, shallots, focaccia bread

BURRATA & MELON (GF) 20
compressed cantaloupe, pancetta, honey, basil, saba

WARM GOAT CHEESE (V) 19
roasted tomatoes, herbs, toasted focaccia, balsamic glaze

CALAMARI FRITTO 19
fried calamari, sweet peppers, onion, aioli

KALE & ARTICHOKE DIP (V) 20
focaccia toast

MEATBALLS MARGHERITA 16
beef & pork meatballs, marinara, alfredo, pesto, pecorino romano

INSALATE
SALADS

ADD PROTEIN
CHICKEN +10 | SHRIMP +11
SALMON +14 | SCALLOPS +24

CAESAR 14
romaine lettuce, parmesan, croutons, white anchovy dressing

ROASTED BEETS (V) (GF) 16
whipped ricotta, arugula, toasted almonds, blood orange, red onion, saba

OSTERIA SALAD (GF) 16
romaine lettuce, pepperoncini, olives, cherry tomato, provolone, artichokes, italian dressing

BLT CHOPPED (GF) 16
chopped romaine & iceberg, tomatoes, crispy bacon, parmesan buttermilk dressing

ZUPPE
SOUP

LOBSTER BISQUE 12 / 18
puff pastry

TOMATO BISQUE 8 / 12 (V)
puff pastry

CLAM CHOWDER 8 / 12
new england style

PASTA
(GLUTEN FREE PASTA + 3)

ADD PROTEIN

CHICKEN	+10	SHRIMP	+11
SALMON	+14	MEATBALLS	+12
SHORT RIB	+22	SCALLOPS	+24
CLAMS	+6	MUSSELS	+6

BUCATINI BOLOGNESE 28
fresh bucatini, slow cooked beef bolognese, pecorino romano, herbs

SHRIMP LIMONE 34
fresh linguine, shrimp, lemon, garlic, capers, parsley butter, breadcrumbs

LINGUINE ALLE VONGOLE 28
fresh linguine, littleneck clams, white wine, garlic breadcrumbs, herbs

FUSILLI ALFREDO (V) 19
fresh fusilli, parmesan garlic cream, garlic breadcrumbs, chive oil, herbs

TORCHIO CALABRESE 28
fresh torchio, chicken, pesto cream, calabrian chili, capers, citrus, herbs

LASAGNA GRANDE 28
house-made lasagna, house bolognese, ricotta, mozzarella, parmesan, red sauce

CACIO E PEPE MAC (V) 18
4-cheese mornay, parmesan, fresh fusilli, black pepper, breadcrumbs

SECONDI PIATTI
SECOND COURSE

SALMON 34
blackened salmon, orzo, seasonal vegetables, confit tomato, allium cream

BRANZINO 38
confit potatoes & tomatoes, calabrian chili butter, herb salad, breadcrumbs

SHORT RIB (GF) 42
chianti braised short rib, polenta, marsala demi-glace, tomatoes, herbs

SCALLOPS 48
seared bristol scallops, lobster risotto, lobster cream sauce

CHICKEN PARMESAN 35
house bucatini, tuscan garlic tomato sauce, 3-cheese blend

PORK MARSALA 38
iberico pork, frondosa farms mushrooms, marsala reduction, arugula salad

PIZZE
(GLUTEN FREE CRUST + 3)

MARGHERITA (V) 19
house san marzano sauce, tomato, fresh mozzarella, pecorino romano, basil, olive oil, sea salt

SALAME PICCANTE 19
house san marzano sauce, pepperoni, red onion, mozzarella, pecorino romano, basil, calabrian chili honey

PESTO CHICKEN 19
pesto cream, red onion, grilled chicken, pancetta, mozzarella, herbs

CONTORNI
SHAREABLE SIDES

LOBSTER RISOTTO 14 (GF)

BROWN BUTTER POLENTA 12 (V) (GF)

CONFIT POTATOES 12 (V)

GRILLED ASPARAGUS 14 (V)

MARSALA MUSHROOMS 14 (V)

(GF) = GLUTEN FREE

(V) = VEGETARIAN

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

= OSTERIA FAVORITES