

OSTERIA

ITALIAN SEAFOOD

LUNCH 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) 19
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 15
beef & pork meatballs, marinara, alfredo, pesto, pecorino romano

INSALATE
SALADS

ADD PROTEIN
CHICKEN +7 | SHRIMP +11
SALMON +14 | SCALLOPS +24

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

ROASTED BEETS (V) (GF) 14
whipped ricotta, arugula, toasted almonds, blood orange, red onion, saba

OSTERIA SALAD (GF) 14
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 10 / 18
puff pastry

TOMATO BISQUE 7 / 12 (V)
puff pastry

CLAM CHOWDER 7 / 12
new england style

PANINI
SANDWICHES

SERVED ON HOUSE-MADE FOCACCIA BREAD WITH CHOICE OF PATATINE FRITTE OR SEASONAL VEGETABLES

SALAME PANINO 15
pepperoni, genoa salami, provolone, oregano vinaigrette

PANCETTA CAPRESE PANINO 18
pancetta, tomato, mozarella, basil, aioli

CHICKEN PARM PANINO 17
crispy chicken, marinara, provolone, oregano vinaigrette

LOBSTER PANINO 24
butter-poached lobster, lemon aioli, provolone

PASTA
(GLUTEN FREE PASTA + 3)

ADD PROTEIN

CHICKEN	+7	SHRIMP	+11
SALMON	+14	MEATBALLS	+12
SHORT RIB	+22	SCALLOPS	+24
CLAMS	+6	MUSSELS	+6

BUCATINI BOLOGNESE 24
fresh bucatini, slow cooked beef bolognese, pecorino romano, herbs

LINGUINE ALLE VONGOLE 24
fresh linguine, littleneck clams, white wine, garlic breadcrumbs, herbs

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

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

OSTERIA FAVORITES

SALMON 28
seared salmon, orzo, seasonal vegetables, blood orange gastrique, herb salad

FRIED COD SANDWICH 18
hand-breaded cod, shredded cabbage, radicchio & pickled onion slaw, lemon-caper aioli, challah bun, served with patatine fritte

SCALLOPS 34
seared bristol scallops, lobster risotto, lobster cream sauce

PICK TWO LUNCH SPECIAL

Half Salad or Cup of Soup and Any Half Panini
Lobster Bisque + 3 Lobster Panino + 3

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

(GF) = GLUTEN FREE

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

(V) = VEGETARIAN

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