



# OSTERIA ROSSA

WARMTH OF THE MITTEN, SOUL OF THE BOOT

## ANTIPASTI

3/\$9 6/\$17

### PROSCIUTTO

24 MONTH CURED HAM

### CALABRESE

CHILE PEPPER SEASONED SALAMI

### FINOCCHIONA

FENNEL SPICED SALAMI

### SPECK

SMOKED, CURED HAM

### N'DUJA

SPICY CALABRIAN SALAMI

### FRESH GOAT CHEESE

CREAMY GOATS MILK CHEESE

### TALEGGIO

SOFT RIPENED COWS MILK CHEESE

### MAYTAG BLUE

BLUE VEINED COWS MILK CHEESE

### PARMIGIANO-REGGIANO

AGED COWS MILK CHEESE

### FONTINA VAL D'AOSTA

SEMI SOFT COWS MILK CHEESE

### SALMON SPREAD

HOUSE CURED SALMON, OLIVE OIL, DILL

### PESTO DI PARMA SPREAD

PROSCIUTTO, SALAMI, PARMIGIANO, MASCARPONE

### WHITE BEAN SPREAD

CANNELLINI BEANS, CARAWAY, TAHINI

### MUSHROOM SPREAD

PEBBLE CREEK MUSHROOMS, GOAT CHEESE, TRUFFLE

### MARINATED OLIVES

ASSORTED OLIVES, ORANGE, ROSEMARY

## BREAD SERVICE

### FIELD & FIRE BREAD

SICILIAN EXTRA VIRGIN OLIVE OIL, SEA SALT

GROUND BLACK PEPPER

\$1 PER PERSON

## SALADS

### ROSSA \$9

VPF GREENS, CHERRY TOMATOES, CARROTS,  
PARMIGIANO-REGGIANO, ITALIAN VINAIGRETTE

### CAESAR \$10

VPF ROMAINE, GARLIC CROUTONS,  
TOASTED PUMPKIN SEEDS, ANCHOVIES,  
PARMIGIANO-REGGIANO, CLASSIC CAESAR DRESSING

## SMALL PLATES

### OCTOPUS \$13

BRAISED OCTOPUS, VPF ARUGULA, PICKLED FENNEL,  
PRESERVED LEMON, CALABRIAN CHILE OIL

### MEATBALLS \$12

BEEF-PORK MEATBALLS, SAN MARZANO TOMATO SAUCE,  
POLENTA, BASIL, PARMIGIANO-REGGIANO

### BURRATA \$13

ARUGULA, TOMATO GASTRIQUE, PISTACHIO,  
AGED BALSAMIC, SICILIAN OLIVE OIL

### GNUDI \$12

RICOTTA DUMPLINGS, VPF SPINACH, PECORINO ROMANO,  
ROMESCO SAUCE, AGED BALSAMIC

### MUSSELS \$13

MUSSELS, CHILES, TOMATOES,  
WHITE WINE-SAFFRON-CREAM SAUCE, BASIL, CROSTINI

## CLASSIC OSTERIA WOOD-FIRED PIZZAS

### MARGHERITA \$13

SAN MARZANO TOMATO SAUCE, MOZZARELLA,  
FRESH BASIL

### MORTADELLA \$14

SAN MARZANO TOMATO SAUCE, OSTERIA MOZZARELLA,  
MORTADELLA, SPORT PEPPERS, PICKLED RED ONIONS,  
POPPY SEEDS

### FUNGHI \$15

PESTO, PEBBLE CREEK MUSHROOMS, GOAT CHEESE,  
OSTERIA MOZZARELLA, TRUFFLE

## HOUSE MADE PASTAS

### SPAGHETTI "POMODORO" \$18

SAN MARZANO TOMATO SAUCE, GARLIC CHIPS,  
SICILIAN OLIVE OIL, PARMIGIANO-REGGIANO, FRESH BASIL

### RIGATONI "BOLOGNESE" \$22

BRAISED PORK, ITALIAN SAUSAGE, BACON, SPRING PEAS,  
SAN MARZANO TOMATOES, BASIL, PARMIGIANO-REGGIANO

### ANGOLOTTI "ROMANO" \$22

MORTADELLA-PROVOLONE-KALE STUFFED PASTA, MOZZARELLA CREAM,  
ROASTED CAULIFLOWER, ROASTED MUSHROOMS, PISTACHIO GREMOLATA

### LINGUINI "FRUTTI DI MARE" \$27

SQUID INK PASTA, LOBSTER, MUSSELS, CLAMS, CHERRY TOMATOES, VPF  
SPINACH, SNAP PEAS, WHITE WINE-LOBSTER-BUTTER SAUCE

### CASARECCE "PRIMAVERA" \$20

ROASTED MUSHROOMS, ASPARAGUS,  
SPRING PEAS, FONTINA-CREAM SAUCE

## ENTREES

### CHICKEN "VESUVIO" \$21

HALF AMISH CHICKEN, SPRING PEAS,  
FINGERLING POTATOES, LEMON-OREGANO SAUCE

### PORK "MARSALA" \$28

DOUBLE CUT BERKSHIRE PORK CHOP, TRUFFLED POLENTA,  
ROASTED MUSHROOMS, MARSALA DEMI-GLACE

### HALIBUT "SARDINIAN" \$27

MUSHROOM CRUSTED HALIBUT, FREGOLA "SARDA",  
ASPARAGUS, ARTICHOKE HEARTS, LEMON-DILL VINAIGRETTE

### STEAK "FIORENTINO" \$52

AGED PRIME 22 OZ BONE-IN RIBEYE, BACON BRAISED GREENS,  
TRI-COLOR POTATOES, CHARRED SCALLION SALSA VERDE

\*ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER. CONSUMING UNDERCOOKED MEATS OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS