



# OSTERIA ROSSA

WARMTH OF THE MITTEN, SOUL OF THE BOOT

## ANTIPASTI

3/\$11 6/\$19

### 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

### SMOKED TROUT SPREAD

SMOKED TROUT, MUSTARD, OLIVE OIL

### 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, SPRING RADISHES

PARMIGIANO-REGGIANO, ITALIAN VINAIGRETTE

### PANZANELLA \$12

VPF GREENS, OSTERIA MOZZARELLA,

TOMATOES, RED ONION,

GARLIC CROUTONS, BALSAMIC VINAIGRETTE

### BEET SALAD \$10

ROASTED CRISP COUNTRY ACRES BEETS, GOAT CHEESE,

SPICED WALNUTS, ARUGULA, HONEY-DJON VINAIGRETTE

## SMALL PLATES

### OCTOPUS \$13

BRAISED OCTOPUS, VPF ARUGULA, PICKLED FENNEL,

CANNELLINI, LEMON CONSERVA, CALABRIAN CHILE OIL

### MEATBALLS \$13

BEEF-PORK MEATBALLS, SAN MARZANO TOMATO SAUCE,

POLENTA, BASIL, PARMIGIANO-REGGIANO

### GNUDI \$12

RICOTTA DUMPLINGS, VPF SPINACH, PECORINO ROMANO,

ROMESCO SAUCE, AGED BALSAMIC

### MUSSELS \$13

MUSSELS, CHILES, TOMATOES,

WHITE WINE-SAFFRON-CREAM SAUCE, BASIL, CROSTINI

### BURRATA \$12

VPF GREENS, CUCUMBER RIBBONS, TOMATOES, BASIL PESTO, CROSTINI

## CLASSIC OSTERIA WOOD-FIRED PIZZAS

### MARGHERITA \$13

SAN MARZANO TOMATO SAUCE, MOZZARELLA,

FRESH BASIL

### SQUASH \$14

ZUCCHINI & SUMMER SQUASH, GOAT CHEESE,

MOZZARELLA, ITALIAN SAUSAGE,

GARLIC OIL, DILL, LEMON CONSERVA

### FUNGHI \$15

PESTO, PEBBLE CREEK MUSHROOMS, GOAT CHEESE,

OSTERIA MOZZARELLA, TRUFFLE

## HOUSE MADE PASTAS

### SPAGHETTI "POMODORO" \$20

SAN MARZANO TOMATO SAUCE, GARLIC CHIPS,

SICILIAN OLIVE OIL, PARMIGIANO-REGGIANO, FRESH BASIL

### RIGATONI "BOLOGNESE" \$25

BRAISED PORK, ITALIAN SAUSAGE, BACON, SPRING PEAS,

SAN MARZANO TOMATOES, BASIL, PARMIGIANO-REGGIANO

### FUSILLI "VODKA BLANCO" \$24

LUMP CRAB, FAVA BEANS,

KALE, VODKA CREAM SAUCE

### CASARECCE "CALDO E FREDDO" \$22

MOZZARELLA, ARUGULA, CHERRY TOMATOES, PICKLED RED ONION, GARLIC,

AGED BALSAMIC, PARMIGIANO-REGGIANO

### BUCATINI "CARBONARA" \$24

GUANCIALE, PARMA BROTH,

PECORINO-ROMANO

## ENTREES

### CHICKEN "VESUVIO" \$24

HALF AMISH CHICKEN, SPRING PEAS,

FINGERLING POTATOES, LEMON-OREGANO SAUCE

### VEAL "PICCATÀ" \$28

VEAL SCALLOPINE, SUMMER SQUASH,

EGGPLANT, ZUCCHINI, TOMATO, LEMON-CAPER SAUCE

### TROUT "ACQUA PAZZA" \$24

TOMATOES, CLAMS, CHILES, FREGOLA SARDA,

BEANS, ARTICHOKE HEARTS, SEA WATER

### STEAK "FIORENTINO" \$42

AGED PRIME 16 OZ RIBEYE, BACON BRAISED GREENS,

CANNELLINI BEANS, OYSTER MUSHROOMS, AGED BALSAMIC

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