



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-DIJON 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 "PICCATA" \$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" \$32

MARINATED HANGER STEAK, 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