



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

N'DUJA

SPICY CALABRIAN SALAMI

SPECK

CURED AND SMOKED HAM

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

RICOTTA SALATA

AGED SHEEPS MILK CHEESE

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 \$10

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

OCTOPUS \$13

BRAISED OCTOPUS, ARUGULA, PICKLED FENNEL, CANNELLINI

BEANS, LEMON CONSERVA, CALABRIAN CHILE OIL

MEATBALLS \$13

BEEF-PORK MEATBALLS, SAN MARZANO TOMATO SAUCE,

POLENTA, BASIL, PARMIGIANO-REGGIANO

SMALL PLATES

GNUDI \$12

RICOTTA DUMPLINGS, VPF SPINACH, PECORINO ROMANO,

ROMESCO SAUCE, AGED BALSAMIC

MUSSELS \$13

MUSSELS, CHILES, TOMATOES,

WHITE WINE-SAFFRON-CREAM SAUCE, BASIL, CROSTINI

MUSHROOMS & POLENTA \$12

ROASTED PEBBLE CREEK MUSHROOMS, CREAMY POLENTA,

MUSHROOM DEMI-GLACE

CLASSIC OSTERIA WOOD-FIRED PIZZAS

MARGHERITA \$13

SAN MARZANO TOMATO SAUCE, MOZZARELLA,

FRESH BASIL

QUATTRO FORMAGGI \$14

MOZZARELLA, BLUE, PARMESAN, GOAT CHEESE,

SUN-DRIED TOMATOES, OLIVE OIL, ROSEMARY

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

CASARECCE "FUNGHI E ZUCCA" \$23

PEBBLE CREEK MUSHROOMS, BUTTERNUT SQUASH,

RICOTTA SALATA & PECORINO CREAM SAUCE

RIGATONI "BOLOGNESE" \$25

BRAISED PORK, ITALIAN SAUSAGE, BACON, SPRING PEAS,

SAN MARZANO TOMATOES, BASIL, PINE NUTS, PARMIGIANO-REGGIANO

LINGUINI "VONGOLE" \$25

LITTLE NECK CLAMS, GARLIC, PARSLEY

CALABRIAN CHILES, SAFFRON-SHELLFISH BROTH

ENTREES

CHICKEN "CACCIATORE" \$24

HALF AMISH CHICKEN, PEBBLE CREEK MUSHROOMS,

FINGERLING POTATOES, BACON, SAN MARZANO TOMATOES

SWORDFISH "SICILIANO" \$28

PAN SEARED SWORDFISH, FALL VEGETABLE HASH, BACON,

CHERRY BOMB PEPPER RELISH, KALE PISTOU

LAMB "TUSCANO" \$28

BRAISED LAMB SHANK, CREAMY POLENTA,

FALL SLAW, LAMB DEMI-GLACE

STEAK "FIORENTINO" \$42

DRY AGED 16 OZ PIEDMONTESE NY STRIP, BRAISED GREENS,

POTATOES, BAROLO SAUCE, 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