



Food and wine so good, it actually improves the conversation.



# Primi Piatti



## OSTERIA BRUSCHETTA

Tomato, capers and fresh basil on grilled bread topped with Parmesan... 7

ADD PROSCIUTTO DI PARMA AND MOZZARELLA... 9.5

### CALAMARI FRITTI

Served in a crisp Parmesan basket with basil pesto and roasted red pepper cocktail sauce... 10

## FOCACCIA

Fresh bread served with five-olive tapenade and roasted pepper Gorgonzola spread... 4  
HALF ORDER... 2.5

### CAPRESE

Fresh mozzarella, tomatoes and basil with balsamic vinegar and olive oil... 9

### GOAT CHEESE & GARLIC SPREAD

With toasted Italian bread wedges... 8

## SHRIMP CARCIOFI

Six shrimp served over artichoke bottoms with garlic lemon butter... 12

## SWEET ROASTED RED PEPPER HUMMUS

With grilled pita bread... 7

### APPETIZER PLATTER

A delicious combination of calamari, goat cheese, hummus and bruschetta... 24

## ANTIPASTI

Asiago, Fontina, Parmigiano Reggiano and Pecorino cheese with capicola, prosciutto, salami and soppressata meats with grilled eggplant-artichoke tapenade... 14

## Zuppa e Insalata



## Pizzettes 10-INCH THIN CRUST

## ZUPPA DI GIORNO

Daily gourmet soup... 5

### CHICKEN and VEGETABLE SALAD

Grilled chicken breast, roasted asparagus, yellow squash, red peppers over spring mix and spinach... 14

CHOICE OF ITALIAN HERB, RASPBERRY VINAIGRETTE OR CREAMY PEPPERCORN RANCH DRESSING

### CLASSICO

Mixed greens, artichoke, tomato and red onion, topped with Kalamata olives, fresh mozzarella and balsamic basil dressing... 12.5

## SMALL CAESAR SALAD

With pimentos, red onions and garlic croutons... 5  
WITH CHICKEN... 7

## MIXED GREEN

With Roma tomatoes, cucumber and carrots... 5  
WITH GORGONZOLA CHEESE... 7

CHOICE OF ITALIAN HERB, RASPBERRY VINAIGRETTE OR CREAMY PEPPERCORN RANCH DRESSING

## PRIMAVERA

Roma tomatoes, marinated red onion and hearts of palm tossed with crisp romaine, garlic olive oil and balsamic vinegar. Topped with Gorgonzola crumbles... 9

### CAPRESE

Fresh mozzarella, tomatoes and basil with balsamic vinegar and olive oil... 9

### MARGHERITA

Goat cheese, mozzarella, Roma tomatoes, garlic and basil with olive oil... 12

## QUATTRO FORMAGGIO

Mozzarella, provolone, Romano and feta cheeses with red sauce... 12

### PROSCIUTTO

Prosciutto, mozzarella and provolone cheese, Roma tomatoes, garlic and basil with spicy olive oil... 13.5

## GRILLED CHICKEN

Grilled chicken, provolone, Kalamata olives and red onions with basil pesto sauce... 13

## POLLO BRUSCHETTA

Grilled chicken, freshly diced tomatoes, garlic and basil with extra virgin olive oil. Topped with mozzarella, Parmigiano Reggiano and romano cheese... 13

## CARCIOFI

Artichoke, mozzarella and feta cheese, roasted red peppers and spinach with red sauce... 12

### PESTO SHRIMP

Asparagus and mozzarella with basil pesto sauce... 14

# Secondi Piatti

## CANNELLONI

Two soft crepes filled with sautéed chicken, spinach and mushrooms. Topped with tomato cream sauce... 19

## CHICKEN MARSALA

Chicken breast sautéed in Marsala wine with garlic and mushrooms. Served with rosemary-garlic mashed potatoes and sautéed spinach... 20

## CHICKEN PESTO TORTELLINI

Sliced chicken breast tossed with cheese tortellini in a basil-pesto cream sauce... 18

## CHICKEN TAGLIATA

Marinated, grilled and sliced chicken breast served over vegetables with choice of pasta, rosemary-garlic mashed potatoes or risotto... 15

## ORECCHIETTE CARBONARA GORGONZOLA

“Little Ears” (shell pasta) tossed with pancetta (Italian bacon) and Gorgonzola cream sauce... 18

## CHICKEN WALNUT PASTA

Sliced chicken breast tossed with penne in a Gorgonzola cream sauce... 19

## SPIEDINI DI POLLO

Chicken breast rolled in Italian breadcrumbs and drizzled with amogia sauce. Served with saffron risotto and vegetables... 20

## CHICKEN and SUN-DRIED TOMATO PESTO PASTA

Sliced chicken breast tossed with penne pasta and sun-dried tomato pesto sauce... 17



## EGGPLANT PARMESAN

Breaded eggplant sautéed and topped with Parmesan and mozzarella cheese with fettuccini marinara... 17

## SPAGHETTINI DELLA CASA

Pasta tossed with Romano cheese, diced tomatoes, garlic, basil and virgin olive oil... 12

WITH CHICKEN... 15

WITH ITALIAN SAUSAGE... 18

WITH SHRIMP... 19

## LAMB CHOPS \*

Five marinated and grilled lamb chops topped with a rosemary brandy sauce. Served with rosemary-garlic mashed potatoes and vegetables... 22

## BEEF LASAGNA

Baked with ricotta, mozzarella and marinara sauce... 16

## SAUSAGE and PEPPER PASTA

Grilled Italian sausage with penne, red pepper and sweet onion in a tomato-herb sauce... 18

## VEAL MEATBALLS

Three large meatballs served with spaghetti and marinara sauce... 18

## PASTA ROMAGNA

Sautéed prosciutto, cannellini beans, spinach and garlic, tossed with whole wheat penne pasta. Topped with freshly grated Parmesan cheese... 18

WITH ITALIAN SAUSAGE... 20

## VEAL PICCATA

Sautéed in white wine, garlic, lemon juice and capers. Served with rosemary-garlic mashed potatoes and vegetables... 21



## ORANGE ROUGHY \*

Pan-seared filet topped with crabmeat, sautéed spinach and garlic lemon butter. Served with fresh herb-tomato pasta... 19

## ATLANTIC SALMON \*

Marinated and grilled salmon, topped with cilantro beurre blanc. Served with saffron risotto and vegetables... 20

## SEAFOOD RAVIOLI

Filled with crab, shrimp and ricotta cheese in a tomato cream sauce... 19



## SPLIT ENTRÉE... 4

## WHOLE WHEAT PASTA... 3

## CUSTOMER FAVORITES

# Dolce

## Ⓜ GELATO BALL

Wild berry gelato, coated in dark chocolate, covered with fresh raspberry sauce... 7

## Ⓜ CHOCOLATE CRÈME BRULÉE

Chocolate custard topped with caramelized sugar... 6.5

## NEW YORK STYLE CHEESECAKE

Topped with fresh raspberry sauce... 6

## CHOCOLATE DECADENCE CAKE

Classic chocolate cake with a scoop of vanilla gelato... 6.5

## SPUMONI

Tri-flavored ice cream with candied fruit and nuts... 5.5

## Ⓜ TIRAMISU

Ladyfingers soaked in espresso with mascarpone cheese... 7

# Dessert Wines

## MUSCAT

Chambers Rosewood Vineyards AUSTRALIA  
*A lovely aroma of flowers, oranges and honey with a complementary taste of dates, honey, spices and oranges... 7*

## VIDAL ICE WINE

Inniskillin NIAGARA  
*Luscious tropical aromas and flavors of mango and lychee. Winter's frozen gift to the wine lover... 10*



## SPECIAL EVENTS

*The same exceptional Osteria IL Centro service and cuisine just two doors down in the richly delightful eggtc. event room.*

NO SPACE FEE

*Enjoy exclusivity and privacy accommodating parties of up to 110. Choose from our menu, or we can help plan a personal menu.*

*Full bar, special wine selections and distinctive wines for every allowance.*

BAR MINIMUM

*Ask our manager for more information or to reserve your event.*

Reserve Wine List annually awarded  
*Wine Spectator Best of Award of Excellence*

*Zagat Rated  
Best Italian Food in Kansas City*

*AAA Three Diamond Award Recipient*



Sorry, we do not entertain reservations or incomplete parties.

We accept major credit cards for dine in and carry out. No checks accepted. Credit card debts left open or not signed will be subject to a 18% gratuity.

Gift cards available.

