Primi Piatti

CRAB CAKES FLORENTINE 14

With crab, spinach, Italian breadcrumbs and Romano cheese. Baked and served over marinara sauce.

GOAT CHEESE AND GARLIC SPREAD 10

Served with pesto crostinis.

SCALLOPS SPIEDINI 16

Lightly breaded sea scallops baked and served over a vodka tomato cream sauce.

OSTERIA BRUSCHETTA 10

Italian bread topped with tomatoes, capers, fresh basil and shredded Parmesan cheese.

Dolce

VANILLA BEAN CREME BRULEE 8

CLASSIC CHOCOLATE CAKE 7

SPUMONI ICE CREAM 6

RASPBERRY GELATO BALL 7

TIRAMISU 7

NEW YORK STYLE 7
CHEESECAKE
TOPPED WITH RASPBERRY SAUCE

Secondi

Includes choice of Mixed Green salad, Caesar salad or Shrimp Bisque. Add Caprese salad for \$5.

LOBSTER SPIEDINI 45

Lightly breaded, baked and served over saffron risotto and sauteed vegetables with a side of lemon cream sauce.

CHICKEN PIZZAIOLA 35

8oz. grilled chicken breast topped with fresh mozzarella and pizzaiola sauce served with rosemary mashed potatoes and sauteed vegetables.

BISTECCA DI CARBONARA 40

Two 5 oz. beef tenderloin filet, grilled and topped with carbonara sauce. Served with rosemary mashed potatoes and green bean almondine.

CHILEAN SEA BASS 45

8 oz. pan-seared, topped with Mediterranean sauce served with saffron risotto and green bean almondine.

TORTELLINI PRIMAVERA 32

Sauteed asparagus, mushrooms and fresh tomatoes in garlic and olive oil tossed with Parmesan filled tortellini and garnished with shredded Parmesan cheese.

SPLIT ENTREE

6

