

# OSTERIA

## STUZZICHINI

### **Mozzarella . . . . \$17.24**

Buffalo Mozzarella, Burrata and Fior Di Latte with Aged Pomodoraccio Tomatoes, Toasted Ciabatta Bread and DOP Extra Virgin Olive Oil.

### **Tentazione Dell'Osteria. . . . \$19.33**

Selection of Aged Cheeses, Imported Salumi with Organic Honey Comb, Olive Tapenade and Walnut Crostini.

### **Tiroler. . . . \$13.82**

Rustic Bruschetta Bread with Melted Sweet Gorgonzola Cheese, Smoked Speck and Marinated Black Mission Figs in Balsamic.

### **Carpaccio di Manzo. . . . \$13.87**

Thin Slices of Raw Beef Crusted with Black Pepper and Served with Shaved Parmesan Cheese, Spring Salad, Fresh Pears and Mustard Sauce.

### **Burrata al Mosto . . . . \$16.79**

Imported Burrata Cheese with Fresh Fruit Salad of Blueberries, Raspberries and Strawberries. Finished with Wine Reduction and Mint.

## L'ANGOLO DEL CAPITANO

### **Taglierini Pepati con Gamberi, Rucola e Mascarpone . . . . \$17.41**

Black Pepper Linguine with Sautéed Shrimp in Olive Oil and Garlic. Served with Sun Dried Tomato, Fresh Arugula, Mascarpone Cheese and White Wine Sauce.

### **Orecchiette Alla Calabrese . . . . \$16.27**

Homemade Ear Shape Pasta with Broccolini, Crumbled Italian Sausage, Slivered Garlic, Calabria Peppers and a Touch of Marinara Sauce.

### **Cernia in Corsta di Agrumi . . . . \$29.78**

Rosemary and Lemon Zest Crusted Halibut Filet, Pan Roasted with Cauliflower Mousse, Grilled Asparagus and Topped with Spicy Orange Sauce.

### **Cioppino di Mare con Pane All'Aglio . . . . \$28.99**

Traditional Seafood Stew with Shrimps, Scallops, White Fish, Mussels and Crab Claws Served with Toasted Garlic Crostini.

### **Ossobuco di Maiale con Scalogno Arrosto e Polenta al Gorgonzola . . . . \$ 29.38**

Bourbon Braised Pork Shank with Sautéed Shallots and Mushrooms. Served on a Bed of Gorgonzola Polenta.

### **Capesante Alla Saba . . . . \$26.99**

Caramelized Jumbo Sea Scallops Served with Sautéed Spinach and Finished with Aged Wine Must Reduction.

## PIZZE

### **Quattro Formaggi con Pomodori Arrosto, Salsiccia e Pinoli . . . . \$13.49**

Four Cheeses, Roasted Tomato, Italian Sausage and Pine Nuts.

### **Capricciosa Con Funghi, Carciofi, Salamino, Olive Nere e Prosciutto . . . . \$15.52**

Mozzarella Cheese, Pepperoni, Mushroom, Artichokes, Black Olives, and Smoked Ham.

### **Rucola, Speck e Gorgonzola . . . . \$15.31**

White with Sweet Gorgonzola Cheese, Smoked Speck and Arugula.

### **Peperoncini Salsiccia e Cipollotto . . . . \$14.18**

Mozzarella Cheese, Sweet Italian Sausage, Braised Leeks and Calabria Peppers.

### **Pugliese con Burrata e Tartufo . . . . \$16.89**

Buffalo Mozzarella Cheese, Aged Marinated Tomato, Fried Sage, Finished with Burrata Cheese and White Truffle Oil.

**IL Capitano Luciano Salvatore**

## APPETIZERS

### **Bruschetta . . . . \$5.28**

Grilled Italian Bread with Tomatoes, Romano Cheese, Olive Oil, Garlic and Fresh Basil.

### **Alfredo Spinach and Artichoke Spalmare . . . . \$8.15**

Served with Oven Baked Garlic Crostini.

### **Calamari Fritti . . . . \$12.21**

Lightly buttered and Crispy Fried. Served with Basil Aioli or Marinara Sauce.

### **Crispy Goat Cheese . . . . \$10.81**

Fried until Golden Brown. Served with Baby Mixed Greens, Pine Nuts and Sun-Dried Tomatoes Tossed in a Honey Balsamic Dressing with Balsamic Drizzle.

### **Iron Skillet Mussels™ . . . . \$13.71**

Cultured Mussels Served on a Hot Iron Skillet with Clarified Butter.

### **Patrizio Crab Cakes . . . . \$13.88**

Fresh Texas Blue Crab Cakes. Served over Baby Greens with Diced Olives, Tomatoes, Spicy Remoulade and Basil Aioli.

## SOUPS

**Zuppa Del Giorno (Soup of the Day) . . . . \$5.52**

**Minestrone (From an Old Country Recipe) . . . . \$5.21**

## SPECIALTY BREADS

### **Garlic Cheese Bread . . . . \$4.80**

Topped with Garlic Butter and Provolone Cheese.

### **Patrizio's Pepperoni Bread . . . . \$7.10**

## SALADS

### **House Salad . . . . \$4.81**

Mixed Greens with Tomatoes, Carrots, Beets, Cucumbers, Kalamata Olives, Romano Cheese and Croutons.

### **Caesar Salad . . . . \$7.10**

Crisp Romaine Lettuce with Romano Cheese and Croutons in Our Caesar Dressing.

### **Tomato Mozzarella Salad . . . . \$8.83**

Sliced Ripe Tomatoes, Fresh Mozzarella Cheese and Fresh Basil. Served with Basil Pesto.

### **Hearts of Palm Salad . . . . \$11.38**

Marinated Hearts of Palm and Cherry Tomatoes with Red Onion. Tossed with Baby Mixed Greens and a Balsamic Vinaigrette. Topped with Pistachio Nuts, Chopped Kalamata Olives and Capers. Served with Focaccia Croutons.

### **Chopped Salad . . . . \$13.59**

Provolone Cheese, Pepperoni, Salami, Smoked Ham, Tomatoes, Green Onion and Pepperoncini. Tossed with a Mix of Romaine and Iceberg Lettuces and a Red Wine Vinaigrette.

### **Caesar Salad with Grilled Chicken . . . . \$13.65**

Tomatoes and Polenta Croutons

### **Chicken Portabella Salad . . . . \$14.62**

Grilled Chicken and Portabella Mushrooms on a Bed of Fresh Spinach with Caramelized Onions, Toasted Pine Nuts and Honey-Balsamic Vinaigrette.

### **Grilled Chicken Salad . . . . \$14.88**

Sliced Breast of Grilled Chicken Mixed with Lettuces, Hearts of Palm, Artichoke Hearts, Red Bell Pepper, Crisp Bacon, Toasted Almonds, Croutons and Romano Cheese. Tossed in Our House Dressing and Topped with Accent Pesto.

## PIZZA

### **Medium Cheese . . . . \$11.90**

### **Calzone . . . . \$9.88**

Pepperoni, Sausage and a Blend of 3 Italian Cheeses. Served with a Side of Tomato Sauce.

### **Additional Toppings . . . . \$1.79**

Pepperoni, Meatball, Mushroom, Red Bell Pepper, Sun-Dried Tomato, Black Olive, Salami, Sausage, Blue Cheese, Green Bell Pepper, Tomato, Green Olive, Bacon, Roasted Red Pepper, Onion, Anchovy, Artichoke

## HOUSE SPECIALITIES AND PASTA

**Spaghetti** with Tomato Sauce . . . . \$8.88      With Homemade Meat Sauce . . . . \$9.81  
With Meatballs and Tomato Sauce . . . . \$11.75

### Baked Ziti

A Blend of 3 Cheeses with Tomato Sauce . . . . \$13.87  
A Blend of 3 Cheeses with Homemade Meat Sauce . . . . \$14.96

### Fettuccini Pappagano . . . . \$14.15

Fettuccini Pasta with Crispy Bacon, Tomatoes, Basil and Chili Flakes. Tossed with a Parmesan Cream Sauce.

### Sicilian Grilled Salmon . . . . \$19.89

Grilled Atlantic Salmon. Served with a Medley of Julienned Vegetables and a Dill, Shallot, Marsala Cream Sauce.

### Capelli D'Angelo . . . . \$13.85

Angel Hair Pasta with Garlic, Olive Oil, Fresh Tomatoes, Romano Cheese and Basil.

### Lasagna . . . . \$15.52

A Favorite Family Recipe.

### Vegetable Lasagna . . . . \$14.04

Layers of Mushrooms, Spinach, Vegetables, Ricotta Cheese and Marinara Sauce. Served on Tomato Sauce. A Healthy Choice.

### Chicken and Mushroom Lasagna . . . . \$15.92

Grilled Chicken with Mushrooms, Spinach, Garlic, Romano and Mozzarella Cheese in a Smoked Gouda Cream Sauce. Served on Tomato Sauce.

### Eggplant Parmesan . . . . \$14.68

Crispy Layers of Golden Eggplant and Ricotta Cheese. Topped with Mozzarella, Fontina and Romano Cheeses and Baked until Perfection. Served with Angel Hair Pasta and Marinara Sauce.

### Penne Caprese . . . . \$14.41

Penne Pasta Tossed with Asparagus, Fresh Tomatoes, Almonds, Parmesan, Garlic and Basil in Light White Wine and Lemon Butter Sauce.

### Linguini with Mussels (White, Red or Pesto Sauces) . . . . \$15.36

Linguini Pasta Tossed with Cultured Mussels. Sautéed with Garlic, Shallots, Tomatoes, Chili Flakes and Parsley.

### Chicken and Sausage Cannelloni . . . . \$14.86

Grilled Breast of Chicken, Crumbled Spicy Sausage and Fontina Cheese Rolled in a Pasta Sheet. Served over a Bed of Roasted Red Pepper Alfredo Sauce. Drizzled with Basil Pesto.

### Grilled Vegetable Plate . . . . \$14.37

An Assortment of Grilled Squash, Asparagus, Green and Red Bell Pepper, Carrot and Onion. Served with Polenta. Topped with Mozzarella Cheese and Marinara Sauce.

### Chicken Parmigiana . . . . \$16.01

Breaded Chicken Breast Topped with Tomato Sauce and Mozzarella Cheese. Served with Angel Hair Pasta and Marinara Sauce.

### Penne Arrabbiata (Spicy) . . . . \$17.06

Penne Pasta Served with Grilled Italian Sausage, Roasted Red Peppers and Fresh Basil. Tossed with a Marinara Sauce and Crushed Red Pepper.

### Conchiglie Con Spinaci . . . . \$14.51

Shell Pasta Tossed with Spinach, Smoked Bacon, Sun-Dried Tomatoes and Fresh Basil in a Robust Alla Panna Sauce.

### Conchiglie Con Pollo . . . . \$15.38

Sliced Grilled Chicken, Roasted Corn, Peas, Tomatoes and Shell Pasta Tossed with a White Wine Cream Sauce. Topped with a Fresh Herb and Romano Cheese Gratin.

### Tortellini with Sun-Dried Tomato Pesto . . . . \$14.95

Cheese Tortellini with Fresh Tomatoes and Basil in a Sun-Dried Tomato Pesto Cream Sauce.

### Open Faced Ravioli . . . . \$14.69

Sautéed Artichokes, Mushrooms, Roasted Peppers, Asparagus and Basil. Tossed with a Roasted Garlic Cream Sauce and Folded Inside a Fresh Pasta Sheet. Topped with Tomatoes and Basil Pesto.

### Ravioli with Artichoke Hearts and Wine Sauce . . . . \$14.96

Cheese Filled Spinach Ravioli with Artichoke Hearts, Tomatoes and Black Olives in a Light White Wine Sauce.

### Angel Hair and Artichokes . . . . \$14.30

Angel Hair Pasta Tossed with Artichoke Hearts, Tomatoes, Mushrooms, Fresh Basil, Sun-Dried Tomatoes and Lemon Butter.

### Chicken Romano . . . . \$17.66

Breaded Chicken Breast and Italian Herb Essence with Farfalle Alfredo.

### Veal Piccata . . . . \$26.40

Veal Tournedos with Angel Hair Pasta and a White Wine Caper, Lemon Butter Reduction Topped with Sautéed Mushrooms.

### Shellfish Ravioli . . . . \$17.82

Homemade Ravioli Stuffed with Lobster and Shrimp Mousse in a Leek and Tomato Cream Sauce.

## SIDES

**Meatballs in Tomato Sauce . . . . \$6.00**

**Grilled Italian Sausage . . . . \$6.92**

**Grilled Chicken . . . . \$6.94**

**Sautéed Jumbo Shrimp . . . . \$10.37**

## DESSERTS

**Tiramisu . . . . . \$8.01**

Espresso Flavored Ladyfingers with Mascarpone Cheese, Rum and Chocolate.

**Double Chocolate Cake . . . . . \$7.43**

Flourless Chocolate Cake. Served with Raspberry Sauce.

**Pane Budino . . . . . \$7.71**

A Generous Portion of Warm Chocolate Chip and Rum Raisin Bread Pudding with Caramel Sauce and Vanilla Bean Ice Cream.

**Budino Alla Nocciola . . . . . \$ 7.59**

Frangelico Pudding with Caramel Sauce and Fleur the Sel.

**Italian Cream Cake . . . . . \$8.74**

A Rich Layer Cake with Coconut, Almonds and Cream Filling. Served with Fresh Strawberries and Raspberry Sauce.

**Biscotti . . . . . \$5.44**

An Assortment of Homemade Italian Twice-Baked Cookies. Served with Chocolate Sauce for Dipping.

**Carrot Cake . . . . . \$8.75**

A Rich Homemade Cake with an Almond Cream Cheese Icing. Served with a Sprinkle of Cinnamon and Caramel Sauce.

**Torta di Mandorle con le Pere . . . . . \$8.41**

Warm Pear and Almond Cake Served Over Vanilla Sauce with a Scoop of Vanilla Ice Cream.

**Crespella Fitta Alle Banane . . . . . \$9.16**

Crepes Wrap Filled with Banana Cheesecake and Deep Fried. Served with Mango Sauce.

## AFTER DINNER CORDIALS AND LIQUEURS

**Patrizio "House" Cappuccino . . . . . \$6.95**

Our House Cappuccino Laced with Amaretto, Hazelnut Liqueur and Dark Creme De Cocoa with Rich Hot Chocolate and Espresso. Topped with Fresh Whipped Creme.

**DiSaronno Amaretto . . . . . \$8.16**

Almond Flavored Liqueur.

**Nocello . . . . . \$8.16**

Walnut Flavored Liqueur.

**Frangelico . . . . . \$8.16**

Hazelnut Flavored Liqueur.

**Sambuca Romana . . . . . \$8.16**

Anise Flavored and Traditionally Served with Three Coffee Beans for Good Luck!

OPEN 7 DAYS A WEEK  
for  
LUNCH AND DINNER