

Osteria 545

• ITALIAN KITCHEN & BAR •



p a s t a

CACIO E PEPE 21

linguine + peppercorn + parmesan + parsley

RIGATONI 22

garlic + spicy vodka sauce plum tomatoes + parmesan

SHORT RIB RAGU 27

pappardelle + parmesan
whipped ricotta

CRAB CAVATELLI 31

jumbo lump crab meat + long hots + parsley
spicy tomato sauce

BLACK PASTA 37

ink squid pasta + lump crab + mussels 545 + lobster butter

e n t r e e s

PARMIGIANA

breaded + fried cutlet + mozzarella
tomato sauce + linguini marinara

eggplant 22 chicken 26

PAN-SEARED SALMON 34

parsnips + carrots + onions + arugula + potatoes
roasted garlic cream sauce

BRAISED SHORT RIB 35

slow-braised black angus short rib
served over creamy risotto
paired with seasonal vegetables
red wine beef jus

PORK PORTERHOUSE 39

long hots + cherry bombs
roasted red peppers + red onion
white wine jus
accompanied by potato sauté & broccoli rabe

SEARED SCALLOPS 42

fall succotash + creamy polenta + salsa verde
add crab +8

SUNDAY ONLY

SUNDAY GRAVY 27

all-day simmer
meatball + sausage + short rib
caesar salad



20% gratuity may be added to parties of 6 or more
Please inform your server of any allergies or dietary restrictions

