

Osteria 545

• ITALIAN KITCHEN & BAR •

starters

WHIPPED RICOTTA TOAST

Fig jam | citrus salad | granola 8

POLPETTA

House meatballs | whipped ricotta
house tomato sauce 12

ARANCINI v

3 cheese | arugula pesto | Parmesan 12

CRISPY EGGPLANT

Roasted tomatoes | arugula shaved red onion
burrata | balsamic reduction 13

CALAMARI FRITO

Cherry peppers | garlic aioli
Calabrian chili crisp 16

gluten-free available

PEI MUSSELS

Italian sausage | blistered tomatoes | fine herbs 16

CHEESE AND CHARCUTERIE BOARD v

Seasonal accompaniment | mostarda | crackers 16

1/2 DOZEN OYSTERS

Apple cider mignonette | seasonal gelato 18

ROASTED PORK BELLY v

Polenta cake | ginger glaze | apple mostarda 24

salads

BEET ARUGULA SALAD

Goat cheese | candied nuts | pickled onions
champagne vinaigrette 8

LITTLE GEM SALAD

Breadcrumbs | parmesan | Caesar 8

sandwiches

PORKETTA

Slow roasted pork | broccoli rabe long hot |
sharp provolone 14

CHEESESTEAK

Shaved ribeye **or chicken** | cooper sharp cheese
& caramelized onions 14

pizzaiola style 2 (tomato sauce & mozzarella)

PRIME RIB

Seeded roll | sliced prime rib | fries
choice of mozzarella or provolone 15

caramelized onions 1 hot peppers 1

lunch entrees

available until 3:00 pm

RIGATONI ALA VODKA v

Parmesan | house tomato sauce 16

PARMIGIANA

(CHICKEN OR EGGPLANT)

House pasta | parmesan
house tomato sauce 18

LINGUINI AND CLAMS

Garlic | parsley | chilli flakes 24

BRAISED SHORT RIB GF

Creamed spinach | risotto | onion ring | jus 35

ROASTED MARKET FISH WITH CITRUS GLAZE v

Arugula-Fennel Salad | Farro | Lemon Butter Sauce 36