



Osteria 545

• ITALIAN KITCHEN & BAR •

SECONDI

RIGATONI ALA VOKDA ^V

parmesan + house tomato sauce 22

PARMIGIANA

house pasta + parmesan + house tomato sauce

eggplant 22 chicken 26 veal 28

SHORT RIB RAGU

parpadelle pasta + parmesan + horseradish + short rib jus 27

DAYBOAT SCALLOPS ^{NEW}

corn pepper succotash + spicy italian sausage + corn puree 31

BRAISED SHORT RIB ^{GF}

roasted vegetables + rosemary polenta + jus 35

CHARRED BRANZINO ^{NEW}

cous cous + grilled cucumber + roasted eggplant + lemon butter 36

NY STRIP ^{NEW}

trumpet mushrooms + caramelized onion + horseradish creme fraiche 42

CHILEAN SEA BASS ^{NEW}

mustard greens + capers + lemon beurre blanc 46

SUNDAY ONLY

SUNDAY GRAVY

all-day simmer
meatball + sausage + short rib
caesar salad 27

CRABS & MACARONI

plum tomato sauce simmered with
fresh blue crabs + spaghetti
served with fresh blue crabs (2)
or lump crab meat
caesar salad 34

Executive Chef Montana Houston
Executive Sous Chef Robert Dunn

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

Consuming raw or undercooked items may increase your risk of foodborne illness.

