

# OSTERIA32

## ANTIPASTI

### **GF** INSALATA CAPRESE ... 16.00

Layers of fresh mozzarella, tomatoes and basil with olive oil, sea salt, fresh ground pepper and balsamic reduction.

### **V GF** VEGETARIANO MISTO ... 14.00

A mixed platter of olives, marinated artichoke, pickled vegetables and roasted red peppers

### **V GF** ROMAN SALAD ... 7.00 - 14.00 ADD CHICKEN 4.00, ADD SALMON 7.00

Organic greens, roasted vegetables, artichoke, pecarino romano, house made balsamic viniagrette

### **CAESAR SALAD ... 6.00 - 12.00 ADD CHICKEN 4.00, ADD SALMON 7.00**

Crisp romaine hearts, Parmesan, croutons and house made Caesar dressing.

### **TAGLIERI BOARD ... 18.00**

A traditional offering of cured meats and cheeses served with fig preserves and crusty bread

### **MINISTRONE ... 5.00 - 9.00**

Classic Italian soup of onions, carrots, celery, potatoes, beans, savoy cabbage, leek, zucchini, crushed tomato, herbs and ditalini pasta served with crusty bread. (Vegetarian)

## NEAPOLITAN PIZZA

### **BUILD YOUR OWN NEAPOLITAN PIZZA ... 11.00**

Fresh mozzarella, crushed tomato sauce, jumbo American pepperoni, Italian Sausage, cappicola ham, herb roasted chicken, pepperonata, artichoke, white truffle cream, gorgonzola, prosciutto, roasted garlic, pesto ... 1.00 Mushrooms, red onion, fresh basil, sliced fresh tomato ... .50

### **CLASSIC MARGHERITA ... 14.00**

Crushed tomato sauce, fresh mozzarella, fresh basil and olive oil.

### **PARMA ... 17.00**

Crushed tomato sauce, fresh mozzarella, prosciutto di Parma, grated parmesan, fresh arugula.

### **GENOVESE ... 17.00**

Pesto sauce made from pine nuts, parmesan, fresh basil and olive oil, fresh mozzarella and plum tomatoes.

### **CHICKEN AND MUSHROOM ... 18.00**

Herb roasted chicken, fresh mushrooms, roasted garlic, fresh basil, white truffle cream, fontinella

### **AMERICANO ... 14.00**

Crushed tomato sauce, fresh mozzarella, jumbo American pepperoni

## DEEP DISH CHICAGO PIZZA

### **BUILD YOUR OWN DEEP DISH ... CHEESE ONLY SM 8.00 - LG 16.00**

Jumbo American pepperoni, Italian Sausage, cappicola ham, herb roasted chicken, pepperonata, artichoke, white truffle cream, gorgonzola, prosciutto, roasted garlic, pesto ... 1.00 - 2.00 Mushrooms, red onion, fresh basil, sliced fresh tomato ... .50 - 1.00

### **VEGETARIANO ... SM 11.00 - LG 22.00**

Pepperonata, artichoke, mushroom, red onion, tomato sauce, mozzarella, provolone

### **CARNE SUPREMO ... SM 11.00 - LG 22.00**

Jumbo American pepperoni, house made Italian sausage, Cappicola ham, tomato sauce, mozzarella, provolone

### **CHICKEN & MUSHROOM ... SM 14.00 - LG 28.00**

Herb roasted chicken, fresh mushrooms, roasted garlic, fresh basil, white truffle cream, mozzarella, provolone, fontinella

### **AMERICANO ... SM 11.00 - LG 22.00**

Loaded with three layers of cheese and jumbo American pepperoni, tomato sauce

### **CHEFS FAVORITE ... SM 12.50 - LG 25.00**

Italian sausage, cappicola ham, mushrooms, pepperonata, gorgonzola

### **CHICAGO CLASSIC ... SM 12.00 - LG 24.00**

Double Italian sausage, mozzarella, provolone, tomato sauce, topped with seasoned crushed tomatoes and Parmesan after it leaves the oven

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## MAIN COURSES

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### **TAGLIATELLE RAGÙ ... 17.00**

*Fresh wide flat egg noodles dressed with a slow cooked tomato meat sauce made from veal, pork and beef*

### **GF SEAFOOD RISOTTO ... 24.00**

*Caramelized carrot and leek risotto finished with white wine, lemon, Parmesan, crab meat, salmon and shrimp*

### **GF MUSHROOM BACON RISOTTO ... 18.00**

*Our classic risotto Milanese with the addition of mushrooms, pancetta bacon, aromatic herbs and garlic*

### **GF RISOTTO MILANESE ... 16.00**

*Arborio rice sautéed with a soffrito of onions and butter then finished with stock, saffron and parmesan*

### **LASAGNA BOLOGNESE ... 21.00**

*Veal, pork, beef and Italian sausage stewed for hours fill this traditional classic dish with layers of ricotta, mozzarella and tomato sauce*

### **GF SPAGHETTI PUTTANESCA ... 17.00 SHRIMP 21.00**

*Spaghetti tossed with tomatoes, olive oil, anchovies, olives, capers, garlic, crushed red pepper and fresh basil*

### **PAGLIA E FIENO ... 17.00 CHICKEN 21.00**

*English translation "straw & hay", green and yellow pasta, prosciutto and peas in a light parmesan cream with cracked black pepper*

### **SQUASH RAVIOLI ... 17.00**

*Butternut / pumpkin squash filled ravioli tossed with butter, fresh sage and grated parmesan*

### **PORK TENDERLOIN SICILIANO ... 17.00**

*Pork tenderloin cutlets coated with a mixture of breadcrumbs, herbs, parmesan and lemon zest pan fried in olive oil, topped with marinara*

### **CHICKEN SALTIMBOCCA ... 19.00**

*Thin cutlets of chicken topped with prosciutto, fontina cheese and fresh sage finished with a sweet vermouth butter sauce*

### **CHICKEN LIGURIA ... 19.00**

*Thin cutlets of chicken sautéed with white wine, artichokes, tomatoes, olives and garlic*

### **TUNA GHIOTTA ... 21.00**

*Tuna steak seared rare and topped with a rustic sauce of chopped olives, capers and tomatoes with fresh basil in olive oil*

### **SALMON GENOVESE STYLE ... 21.00**

*Atlantic salmon cutlets pan seared then broiled with a Parmesan and basil pesto crust topped with a pan sauce of white wine, roasted tomatoes, garlic and butter*

### **GF FILET MIGNON "OSTERIA32 SIGNATURE DISH" ... 32.00**

*Beef tenderloin medallions pan seared in brown butter topped with sweet pepperonata, sautéed mushrooms and gorgonzola truffle cream*

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## CONTORNO/SIDE DISHES

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### **V GF PAN ROASTED SEASONAL VEGETABLES ... 7.00**

*Seasoned with fresh rosemary and thyme.*

### **GF STEWED MUSHROOMS ... 8.00**

*Button mushrooms stewed in a delicately sweet garlic cream with fresh thyme. (Vegetarian)*

### **V GF TUSCAN STYLE POTATOES ... 5.00**

*Roasted redskin potatoes seasoned with fresh rosemary, olive oil, cracked pepper and sea salt*

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## DOLCE/DESSERTS

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### **TIRAMISU ... 9.00**

*Ladyfingers dipped in coffee liqueur, layered with a whipped mixture of eggs, sugar, and mascarpone cheese, flavored with cocoa*

### **CANNOLI ... 7.00**

*Crisp cannoli cookie shell filled with Amaretto cream, chocolate chips and almonds*

### **GELATO ... 5.00**

*Italian style ice cream made in house. Selections vary daily*

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