

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 tomato50

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 tomato50 - 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.

MAIN COURSES

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

CONTORNO/SIDE DISHES

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

DOLCE/DESSERTS

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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