

RESTAURANT WEEK

CHOOSE ONE FROM EACH SECTION

ANTIPASTI

GRILLED BROCCOLINI
CAESAR* peperoncino,
breadcrumb, ricotta salata

CREEKSTONE BEEF
TARTARE
black winter truffle, fried
shallot, egg, parmigiano

BURRATA
winter citrus, red onion,
pistachio vinaigrette

LAMB CROQUETTE
saffron puree,
Castelvetrano olive,
parsley

GRILLED OCTOPUS*
shallot, celery, calabrian
chili

EGGPLANT POLPETTE
calabrian chile, creme
fraiche, mint

SECONDI

CASARECCE
basil pesto, toasted
pinenuts, burrata

RIGATONI
chicken liver, cipollini, sage

FRANCOBOLLI
trumpet mushroom, robiola,
thyme

PAPPARDELLE
wild boar bolognese, cacao,
rosemary

TERES MAJOR FILET
smoked potato puree,
charred onion jus,
mushroom sotto oglio

CACCUICCO
shrimp, mussels, clams, cod,
tomato brodo, fregola

WOOD FIRED HALF
ROASTED CHICKEN
meletti apple cider glaze,
brussels sprouts, cippolini

DOLCI

LEMONCELLO TART
white chocolate, amaretti &
almond crumble

TIRAMISU BUDINO
58% chocolate, mascarone
mousse, espresso & rum
granita

GELATI & SORBETTI
fiordilatte, bacio, blood orange

SPECIALTY COCKTAILS

NEW MONTE CARLO \$16
Jim Beam Black, Benedictine, amaretto,
tiki bitters

ACQUA IN BOCCA \$17
Roku Gln, Cobra Fire, blanc vermouth,
green apple, aloe, lemon

OSTERIA
PHILADELPHIA

**can be made gluten-free*

*consuming raw or undercooked food could lead to higher chances of
foodborne illness.*

*"Osteria is a place where you create memories with friends &
family while enjoying the food that made me fall in love with Italy."*

Buon Appetito