

Waterside Place Restaurant Week

OSTERIA 500



Mix & Match Lunch Combos
Served with Soup or Salad
Choose any two options • \$25

STEP 1: SOUP OR SALAD

INSALATA VERDE

Romaine, arugula, cucumber, fennel, carrots, shaved parmigiano

INSALATA CESARE

Kale, romaine, shaved brussels sprouts, parmigiano, croutons, house Caesar

ZUPPA DEL GIORNO

Chef's daily house-made soup

STEP 2: PICK YOUR PAIRING : Choose one Entree Option

HALF PANINI

SEMPILCE

Mozzarella, tomato slices, basil pesto, fresh basil served on homemade focaccia bread [cold] | add prosciutto \$3.95

MORTADELLA

Mortadella, stracciatella cheese, pistachio pesto, lemon oil served on homemade focaccia bread [cold]

PASTA

SPAGHETTI OSTERIA

Cherry tomato sauce and basil with lemon zest | add burrata cheese \$4

GNOCCHI BOLOGNESE

House-made potato gnocchi, w/ meat ragu

PIZZA

MARGHERITA

Shredded mozzarella, tomato sauce, basil, & EVOO

CALABRESE

Mozzarella, tomato sauce, & pepperoni

MEAT

MILANESE DI POLLO

Thinly sliced chicken, breaded and fried, topped with arugula, cherry tomatoes

SALSICCIA IN PADELLA

Homemade sausage, roasted potatoes, and mixed veggies



OSTERIA 500

Three-Course Dinner • \$45 per person

1st Course

Choose one starter or salad

POLPETTE DI NONNA LALLA ALLA SORRENTINA

Homestyle meatballs baked in tomato sauce, topped with melted mozzarella

FIORE DI ZUCCA CON RICOTTA PROVOLA

Crispy zucchini blossom filled with whipped ricotta, finished with lemon oil

INSALATA VERDE

Romaine, arugula, cucumber, fennel, shredded carrots, shaved parmigiano

INSALATA CESARE

Kale, romaine, shaved brussels sprouts, parmigiano, house Caesar dressing, croutons

2nd Course

Choose one main

PASTA

SPAGHETTI OSTERIA

Cherry tomato sauce, basil, lemon zest (add burrata +\$4)

RAVIOLI DI BURRATA AL PISTACCHIO E PANCETTA

Burrata-filled ravioli with pistachio cream and crispy pancetta

GNOCCHI BOLOGNESE

Hand-rolled gnocchi in a hearty beef ragu

SECONDI

SALTIMBOCCA DI POLLO GUSTOSO

Pan-seared chicken breast topped with prosciutto, sage, and brie; served with spinach and roasted potatoes

FILETTO DI SALMONE CON ASPARAGI

Grilled salmon with white vinegar, grilled asparagus, and lemon potato cream

PIZZA

REGINA

Fior di latte mozzarella, tomato sauce, basil, EVOO

TARTUFO

Sausage, porcini mushrooms, cherry tomatoes, truffle oil, shaved parmigiano

ORTOLANA

Yellow cherry tomato sauce, fried zucchini and eggplant, kalamata olives, parmesan cream

3rd Course

TIRAMISÙ or CANNOLI