



On behalf of Graziano, Maurizio, and Jamie, the entire Osteria Romana staff would like to thank you for your patronage throughout the year and for spending Mother's Day with us.

OSTERIA
ROMANA



Happy Mother's Day
5.13.18

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ROMANA



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Prix-fix Menu \$39.95

Choice of one appetizer, main course and dessert



POLPETTINE

Mini meatballs served with tomato sauce, topped with pecorino Romano and basil

INVOLTINO DI MELANZANE

Baby eggplant stuffed with ricotta and spinach baked in a rustic tomato sauce, topped with shaved parmesan cheese

CLAMS CASINO

Little neck clams baked with vegetable puree, crisp bacon, finished with lemon and white wine sauce

CALAMARI FRITTI

Fried to perfection, served with a fra diavolo sauce

MANGO MATTO

Romaine lettuce and arugula, served with fresh mango, roasted almonds, goat cheese, and orange vinaigrette

INSALATA DI CESARE

Romaine lettuce tossed with homemade Caesar dressing, toasted croutons, and Grana Padano cheese

BARBABIETOLA ROSSA

Roasted red beets, sliced red onions, fresh orange segments, vine tomatoes, gorgonzola cheese, and roasted caramelized walnuts, finished with balsamic drizzle

OCTOPUS SALAD

Grilled octopus marinated overnight, served with freeze salad, orange segments, watermelon radish, and red sweet onions, tossed in a balsamic vinaigrette

LASAGNA CASARECCIA

Freshly baked homemade lasagna layered with ground beef, fresh mozzarella and ricotta cheese

LOBSTER RAVIOLI

Housemade lobster ravioli served in a Grey Goose vodka sauce, finished with a hint of truffle oil

PAPPARDELLE DELLA NONNA

Housemade pappardelle sautéed in a veal, beef, and sausage ragu', topped with pecorino Romano cheese

CAVATELLI ALDO MORO

Housemade cavatelli sautéed with broccoli rabe, crumbled spicy Italian sausage, and roasted garlic

SEAFOOD RISOTTO AL CILINDRO

Arborio rice sautéed with jumbo shrimp, clams, mussels, and calamari, finished in fra diavolo sauce

POLLO A FIOR DI LATTE

Breaded chicken breast pan-fried and oven baked with housemade mozzarella and tomato sauce

POLLO AL PROSECCO

Chicken crusted with sharp cheese, pan-fried and served in a garlic and sparkling wine sauce

POLLO RUSTICO

Lightly sautéed chicken breast with sausage, sweet and hot peppers, and fresh herbs

VEAL FLORIO

Veal scaloppini sautéed with mushrooms, finished in a light Marsala wine glaze

OSSOBUCO MILANESE

16 Oz. Braised Ossobucco, served over Saffron Risotto

SALMONE MOSTARDA

Broiled filet of wild salmon served with a light dijon mustard sauce

BRANZINO AROMATICO

Boneless and butterflied filet of branzino, grilled a la plancha, then finished with roasted garlic in a white wine and fresh herb sauce

SHRIMP SCAMPI

Seared shrimp over linguine, served with roasted garlic and cherry tomatoes

DESSERT:

CHOCOLATE LAVA CAKE

Moist chocolate cake with a heart of creamy rich chocolate, served with vanilla gelato

TIRAMISU AL VASO

Espresso dipped lady fingers swimming in a luscious mascarpone cream

PISTACHIO CHEESECAKE

Homemade Ricotta pistachio cheesecake

CREMA CATALANA

Catalan style french custard with crisp caramelized sugar shell

O S T E R I A
R O M A N A

