



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



Happy Mother's Day
5.13.18

OSTERIA
ROMANA



Happy Mother's Day
Prix-fix Menu \$45.00
Choice of one appetizer, main course and dessert



INVOLTINO DI MELANZANE

Stuffed with ricotta cheese and spinach and baked with marinara sauce.

INSALATA DI POLPO

Chilled Octopus served with chopped red peppers, celery, red onions and fresh basil finished with lemon vinaigrette

COCKTAIL DI GAMBERETTI

Fresh chilled jumbo shrimp served with the chef cocktail sauce

CALAMARI FRITTI

Fried to the perfection and served with a Fra diavolo sauce

RUCOLA E BARBABIETOLA ROSSA

Baby arugula, roasted red beets, cherry tomatoes and goat cheese tossed with lemon vinaigrette dressing

CAPRESE DI BUFFALA

Creamy buffalo mozzarella served with beef steak tomato and fresh basil finished with a drizzle of olive oil

CAESAR SALAD

Romaine lettuce tossed with homemade Caesar dressing toasted croutons and shaved parmesan cheese

PESCA AL PROSECCO

Mixed greens, peach marinate with prosecco, roasted walnuts and gorgonzola cheese tossed with balsamic vinaigrette dressing

ZUPPA DI PESCE

Fresh mixed seafood shrimp, clams, calamari, mussels and lobster tail in a light marinara sauce over linguine

RISOTTO ASPARAGI E CROSTACEI

Arborio rice sautéed with shallots, asparagus, baby langoustine and jumbo shrimp in a Pinot Grigio demi-glace

BRANZINO ALLE ERBE AROMATICHE

Boneless Mediterranean Sea Bass butterfly pan seared with roasted garlic, fresh herbs lemon and white wine

SALMONE MOSTARDA

Filet of wild salmon broiled to the perfection served with a light Dijon mustard sauce

PAPPARDELLE DELLA NONNA

Homemade pappardelle sautéed with veal, beef and sausage ragu' sauce finished with pecorino Romano cheese

CAVATELLI AL TARTUFO

Homemade ricotta cavatelli sautéed with wild mushrooms finished with a light brown truffle sauce

VITELLO AL FIOR DI LATTE

Breaded veal scaloppini pan fried and baked our homemade mozzarella and Pomodoro sauce

VITELLO MARTINI

Veal scaloppini crusted with Parmigiano-Reggiano, pan fried and served in a white wine & and fresh herb sauce

POLLO RUSTICO

Sautéed chicken breast with Italian sausage, hot and sweet peppers in a light brown sauce

POLLO A FIOR DI LATTE

Breaded chicken breast pan fried and baked with our homemade mozzarella and Pomodoro sauce

SERVED WITH COFFEE OR TEA

DESSERT CHOICE:

MIXED BERRIES WITH ZABAGLIONE, RICOTTA CHEESE CAKE OR RED VELVET CAKE

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

