

OSTERIA AVANTI

Dinner Menu

ANTIPASTI

Assorted Artisan **SALAMI** and **CHEESES** with Marinated Olives (For Two) - 16
Local **CHEESES, PRETZELS, CRACKERS** with Berries and Mustard (For Two) - 14
BRUSCHETTA Basil Tomato, Ceci Beans, and Red Onion - 9
Marinated **ITALIAN OLIVES** with Fennel, Citrus, Salted Roasted Almonds - 8
House-Made Risotto **ARANCINIS** filled with Mozzarella, Lightly Fried, served with Spicy Marinara - 8
Sautéed **MUSSELS*** in White Wine, Herbs, Garlic and Gorgonzola served with Bruschetta - 14
MEATBALL SLIDERS Layered with Crisp Mozzarella and Brussel Sprout Cole Slaw - 13
Sautéed **CALAMARI*** with Squeezed Tomato, Garlic, Jalapeno and Wine (Shrimp Supplement) - 14/19
Rosemary Grilled **LAMB CHOP LOLLIPOPS*** marinated in Agrodolce with Onions and Mushrooms - 18

PANINI

FRENCH BURGER* Infused with Capers and Onions, Brie and a Farm Egg on Ciabatta - 14
Herb Roasted **CHICKEN SALAD** with Grapes, Candied Pecans and Baby Greens on Ciabatta - 12
Seared **SWORDFISH*** with Brussel Sprout Cole Slaw, Tomato and Dijonaise on Ciabatta - 17
B.L.T.A. with Leidy's Smoked Bacon, Avocado, Lettuce, Tomato on Roman Bread - 14

INSALATE

Lettuce **WEDGE** with Radicchio, Crumbled Egg, Crisp Pancetta and Gorgonzola - 13
Traditional **CAESAR** with Radicchio, Anchovies - 6/12
BABY GREENS served with Red Onion, Tomato, and Balsamic Vinaigrette - 6/12
SHRIMP LIMONCELLO served with Grilled Shrimp, Oranges, Dates, Fennel, and Pancetta - 17
TWISTED CAESAR served with Romaine Lettuce Chicken Salad, Red Fruit, Candied Pecans, - 15
MISTY CREEK SALAD with Grilled Chicken, Misty Creek Goat Cheese, Walnuts, Watermelon, and Strawberries - 15
AVOCADO CAPRESE with Tomato, Mozzarella, and Basil Infusion - 15
(Add Protein to any Insalate of Yellowfin Tuna, Salmon, Grilled Shrimp for 8, or Steak for 10)

ZUPPE

OSTERIA CHILI with slow cooked Beef Brisket, Vesuvio Tomatoes, Red Kidney Beans - 7
BUTTERNUT SQUASH with Toasted and Seasoned Pumpkin Seeds and Basil Infused Olive Oil - 7

PRIMI

CASARECCE, House-made Fennel Sausage, Broccoli Rabe Crema, Raisins, Bread Crumbs, Pistachio Dust - 10/19
Shrimp with **LINGUINE** and Tomato Brandy Cream Sauce - 9/17
SPAGHETTI "CACIO E PEPE" with Pecorino Romano, Parmesan Stravecchia, and Cracked Pepper - 8/15
PENNE with Braised Beef Cheek, Misty Creek Goat Cheese, Wild Mushrooms, and Wilbur's Dark Chocolate - 9/16
FETTUCCHINE with Broccoli-Cauliflower Ragu, Sage, Capers, Lemon Citrus and Cracked Walnuts - 9/16

SECONDI

6oz **PETITE RIBEYE*** with House Hand Cut Fries, Marinated Tomatoes, and Gorgonzola Cream - 19
SICILIAN SWORDFISH* IN "AQUA PAZZA" with Sicilian Mint Pesto, Vegetable Risotto - 22
8 oz House Aged **FILET MIGNON*** with Port Reduction, Grilled Vegetable, Whipped Potatoes - 44
Rosemary Grilled **LAMB CHOP LOLLIPOPS*** with Sautéed Peppers, Onions, on Wild Mushroom Risotto - 36
BLACK PEARL SALMON* with Cauliflower Two-ways, Pickled Endive, House-made Romesco - 26
Thick Cut "Bone in" **PORK CHOP*** with Orange and Date Pesto, Grilled Asparagus, Red Potatoes - 29
CHICKEN ROMANO with Arugula, Watercress, and Petite Tomatoes - 19
Hand cut **TENDERLOIN TIPS*** with Sautéed Peppers, Onions, on Wild Mushroom Risotto - 27
CHICKEN BREAST with Apple Gorgonzola Stuffing, Grilled Vegetables, Red Potatoes - 24

CONTORNI

Local Wild **MUSHROOMS** with Mascarpone and Rosemary - 7
BROCCOLI RABE Sautéed with Anchovies, Chillis and Garlic - 6
Grilled **VEGETABLE BUNDLE** with Asparagus, French Beans and Petite Carrots - 5
Charred **BRUSSEL SPROUTS** with House-made Fennel Sausage - 10
House Hand Cut **FRENCH FRIES** with Herbs and Sea Salt served with Dijonaise - 6
Wild Mushroom **RISOTTO** - 8

~ We deep fry in peanut oil, please consult your server for more information.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness,
~An automatic 20% gratuity will be added to parties of 6 or more