

**OSTERIA
AVANTI**

Lunch Menu

ANTIPASTI

BRUSCHETTA Basil, Tomato, Ceci Beans, and Red Onion - 7

Marinated **ITALIAN OLIVES** with Fennel, Citrus, Salted Roasted Almonds - 6

House-Made Risotto **ARANCINIS** filled with Mozzarella, Lightly Fried, served with Spicy Marinara - 7

Sautéed **MUSSELS*** in White Wine, Herbs, Garlic and Gorgonzola served with Bruschetta - 12

MEATBALL SLIDERS Layered with Crisp Mozzarella and Brussel Sprout Cole Slaw - 12

Sautéed **CALAMARI*** with Squeezed Tomato, Garlic, Jalapeno and Wine (Shrimp Supplement) - 12/17

Rosemary Grilled **LAMB CHOP LOLLIPOPS*** marinated in Agrodolce with Onions and Mushrooms - 18

PANINI

FRENCH BURGER* Infused with Capers and Onions, Brie and a Fried Farm Egg on Ciabatta - 12

Herb Roasted **CHICKEN SALAD** with Grapes, Candied Pecans and Baby Greens on Ciabatta - 10

Seared **SWORDFISH*** with Brussel Sprout Cole Slaw, Tomato and Dijonaise on Ciabatta - 16

B.L.T.A. with Leidy's Smoked Bacon, Avocado, Lettuce, Tomato on Roman Bread - 12

INSALATE

Lettuce **WEDGE** with Radicchio, Crumbled Egg, Crisp Pancetta and Gorgonzola - 10

Traditional **CAESAR** with Radicchio, Anchovies - 5/10

BABY GREENS served with Red Onion, Tomato, and Balsamic Vinaigrette - 5/10

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 - 9/17

Shrimp with **LINGUINE** and Tomato Brandy Cream Sauce - 8/15

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 - 8/15

FETTUCINI 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 - 18

SICILIAN SWORDFISH* IN "AQUA PAZZA" with Sicilian Mint Pesto, Vegetable Risotto - 20

Rosemary Grilled **LAMB CHOP LOLLIPOPS*** with Sautéed Peppers, Onions, and Wild Mushroom Risotto - 36

BLACK PEARL SALMON* with Cauliflower Two-ways, Pickled Endive, House-made Romesco - 24

CHICKEN ROMANO with Arugula, Watercress, and Petite Tomatoes - 17

Hand cut **TENDERLOIN TIPS*** with Sautéed Peppers, Onions, and Wild Mushroom Risotto - 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 - 4

Charred **BRUSSEL SPROUTS** with House-made Fennel Sausage - 8

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