

OSTERIA | PRONTO

ITALIAN CUISINE

SHAREABLES

BURRATA 14

Prosciutto di Parma, tomato, balsamic jelly, pink peppercorns

MEATBALLS 10

Classic Italian meatballs, tomato sauce, toasted sourdough

GULF SHRIMP 15

Chili marinated, fried garlic, green onions

CALAMARI 14

Calamari, rock shrimp, crispy artichokes, pepperoncini, fried lemon

BRUSCHETTA 11

Cherry tomatoes with mozzarella and basil eggplant caponata, & peperonata on grilled ciabatta

ANTIPASTI 16

Assorted cured meats and artisanal cheeses

MUSSELS 12

Tasso ham, basil, garlic baguette

SOUPS & SALADS

TUSCAN SOUP 9

Italian sausage, white beans, carrots, tomatoes

SEASONAL SOUP 8

LOCAL LETTUCE 8

Mixed greens, heirloom cherry tomatoes, radishes, cucumbers, aged red wine vinaigrette

CAESAR 10

Baby romaine, pecorino romano, house caesar dressing, Brioche croutons

CAPRESE 12

Fresh mozzarella, heirloom tomatoes, basil, marinated shallots, aged balsamic vinegar

ENDIVE & PEAR 13

Endive, gorgonzola picante, candied hazelnuts, Frangelico vinaigrette

SALAD ENHANCERS

Chicken	6
Salmon	10
Shrimp	12

PIZZA

MARGHERITA 13

Sliced tomatoes, fresh mozzarella, basil leaves, E.V.O.O.

WILD MUSHROOM 13

Roasted mushrooms, peppadew peppers, roasted garlic, arugula salad w/truffle vinaigrette

SAUSAGE 14

Hot Italian sausage, caramelized sweet onions, herbed ricotta, fennel pollen, Calabrian chili oil

SALAMI 14

Calabrian salami, red onions, chili flakes, pecorino, sunny side egg

PASTA

*Gluten Free pasta can be substituted 

STRAW & HAY 17

Chive noodle & egg noodle, lardo, english peas, garlic cream, pine nuts, soft boiled egg

CONCHIGLIETTE BOLOGNESE 18

Classic Italian meat sauce, parmesan

CHEESE RAVIOLI 17

English pea & local ricotta, wild mushrooms, roasted garlic fondue

TORTELLONI 19

Smoked chicken stuffed pasta, spinach braised tomato chutney, aged provolone fonduta

TAGLIATELLE 18

Clams, white wine, parsley, garlic

RISOTTO 19

Braised beef ragout, parmigiano reggiano, Tuscan olive oil

LASAGNA 19

4-layer lasagna, meat sauce, house-made tomato sauce, mozzarella, baby basil

ENTREES

PAN ROASTED CHICKEN 22

Chili-sage marinated chicken, marble potatoes, mushrooms, kale, Thumbelina carrots, herb jus

CHICKEN PARMESAN 22

Parmesan crusted chicken breast, mozzarella cheese, spaghetti & house-made tomato sauce

BONE IN VEAL PICATTA 36

Toasted Farro, spinach puree, picatta sauce

WAGYU NY STRIP 38

14oz Texas Wagyu strip, potato terrina, kale, roasted baby carrots

SALMON 22

Mustard glazed King salmon, baby cauliflower, butternut squash, candied pumpkin seeds, mustard vinaigrette

SEA SCALLOPS 28

Fried sunchoke, seared Yukon gold potatoes, tomato relish

SEA BASS 34

Creamy polenta, rock shrimp, pancetta, rapini

 Gluten Free option

If you have any concerns regarding food allergies, please alert your server prior to ordering. Consumption of raw or undercooked meats, seafood or shellfish may increase the risk of foodborne illness.