Sola Osteria

Stefano Bosetti Chef

Antipasti

It's like a Ceviche $ 36
Tuna, Amberjack & Salmon, olives, capers, "sour drops"

Oysters $ 33
9 pcs with an unusual mignonette sauce on the side

Mediterraneo $ 37
Pan seared octopus, shrimp and artichoke, our pesto mayo on a fresh ricotta base

Arancino $ 31
Hand-rolled risotto croquette stuffed with Sicilian ragu, lightly fried to a golden finish

Zucchine $ 39
Rolled green squash, pumpkin, ricotta, truffle on a soft, colored cheese fondue

Guazzetto $ 33
Prince Edward Island Mussels, Clams and red, indiavolata sauce

Mushrooms $ 33
Au gratin with GF bechamelle, roasted almonds, chervil drops

Finissima di Agnello $ 35
Thinly sliced oven baked lamb loin, crunchy bread, microgreen, its juice

Zuppe & Insalate

Orzo $ 27
Winter soup with baby spinach, gold potatoes and peeled tomatoes

Bruschetta $ 31
roasted bell pepper, onion jam, ricotta mousse, mache salade

Osteria $ 29
Baby Heart of Lettuce, Burrata, Sundried tomatoes & Cesar dressing

Beet Salad $ 31
Asparagus, crumbled goat cheese, shallot, taggiasca, hydroponic green

Primi & Secondi

Gnocchi $33
Traditional potato dumplings, gorgonzola sauce and walnuts

Spaghettoni $ 31
Pastificio dei Campi in Gragnano, heirloom cherry tomatoes, basil

Fettuccine St.Remo $ 39
With garlic-infused olive oil, silky asparagus broth and langoustines

Cacio & Pepe $ 29
Bucatini pasta, pecorino romano, toasted ground black pepper

Lasagna (for Two) $ 59
Meat sauce bolognese style, bechamelle, Parmigiano Reggiano

Ravioli $ 33
Handmade, stuffed with spinach, ricotta & Parmigiano Reggiano

Tagliolini Neri $ 37
Black squid ink pasta seafood & lobster bisque

Cavatelli "Puglia" $ 37
Authentic Italian style, lightly spicy sausage & broccoli

Beef Short Ribs $ 57
Marinated and braised in Barolo wine, parsnip puree

Veal Ossobuco $ 55
Boneless and served with its marrow on an authentic risotto Milanese

Pork Shank $ 49
Porchetta style, herb stuffed, rolled and slow roated

Duck Breast $ 55
Roasted, served with Grand Marnier orange flavored sauce & blueberries

Merluzzo $ 55
Potato crusted Atlantic codfish, Italian heirloom legume compote

Branzino $ 47
Filletted & barbequed on a skewer, pioppini mushrooms & pumpkin

Sides: Sauteed Spinach, Roasted Potatoes, Pan seared Brussels Sprouts
$ 13

No substitutions allowed
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