



since 1986, the same chefs, same recipes, same sauce, same love

ANTIPASTI

POLENTA GRIGLIATA

topped with wild mushrooms and tomato

8.5

FONDO di CARCIOFO

artichoke bottom, baby shrimp,
heart of palm, house dressing

11.5

CAPRESE

fresh mozzarella, tomatoes, fresh basil,
aged balsamic, extra virgin olive oil

11.5

BRUSCHETTA

heirloom tomatoes from Mount Hamilton
Truffle Orchard Farm, basil, garlic, olive oil

11.5

CARPACCIO

thinly slices of raw steak with onion,
capers, mustard, lemon

12.5

PROSCIUTTO di PARMA e MELONE

Italian cured pork and seasonal melon

12.5

COZZE e VONGOLE

p.e.i. mussels and manila clams, olive oil

13.5

GAMBERONI

jumbo prawns w/ tomato chili relish

14.5

ZUPPA & INSALATE

INSALATA VERDE

butter lettuce, house dressing

8.5

INSALATA CAESARE

heart of romaine, white anchovies, parmigiano reggiano

9.5

INSALATA di SPINACHI

baby spinach w/ field mushrooms, sheep cheese and roasted pine nuts, balsamic vinaigrette

10.5

ZUPPA del GIORNO

7.5

Add Protein

Grilled Salmon \$12.5

Jumbo Prawns \$12.5

Grilled Chicken \$8.5

Add Pasta

Capellini Pomodoro \$8.5

Gnocchi Pesto \$8.5

Ravioli Bolognese \$8.5

Add Osteria Love

Tuscan Olives \$5.5

Spinach Olio \$8.5

Spinach Bolognese \$8.5

PASTA FRESCA

(gluten free pasta available)

CAPELLINI con POMODORO
angel hair, fresh tomatoes, basil
15.5

LINGUINE con VONGOLE
white wine, extra virgin olive oil, baby clams
16.5

GNOCCHI al PESTO
potato dumplings, fresh basil pesto
16.5

PENNE FANTASIA
chicken, sun-dried tomato, asparagus
16.5

PAPPARDELLE alla BOLOGNESE
wide ribbon noodle w/ tomato meat sauce
16.5

MELANZANA del VEGETARIANO
eggplant w/ spinach, tomato,
fresh mozzarella
17.5

PETTO di POLLO PARMIGIANA
breast of chicken, egg and flour,
baked w / mozzarella and tomato
19.5

CALAMARI STEAK MEUNIÈRE
lemon, butter, surfine capers
21.5

VITELLO alla PIZZAIOLA
veal, fresh tomato, basil, garlic
23.5

SCALOPPINE DI VITELLO AL OSTERIA
veal, mushrooms and artichokes
23.5

VITELLO con LIMONE e CAPPERI
veal, lemon, butter and surfine capers
23.5

SCAMPI MEDITERRANEO
jumbo prawns, shallots, lemon, white wine
24.5

SALTIMBOCCA ROMANA
rolled veal w/ prosciutto, mozzarella
23.5

TORTELLINI PANNA
beef pasta with prosciutto, cream, peas
16.5

SPAGHETTI alla CARBONARA
pancetta, cream, garlic
17.5

PAPPARDELLE OSTERIA
wide ribbon noodles w/ prosciutto
17.5

TAGLIARINI VERDI con GAMBERETTI
thin ribbon spinach noodles
w/ shrimp, garlic, cream
19.5

LINGUINI TUTTO MARE
manila clams, p.e.i mussels, salmon,
fresh tomato, white wine, olive oil
20.5

PIETANZE

VITELLO ALLA FIORENTINA
floured veal, tomato, baby spinach,
oven baked with fresh mozzarella
24.5

SALMONE CARCIOFI e SPINACI
seared wild king, sautéed spinach and artichokes
25.5

SOGLIOLA alla LIVORNESE
sautéed wild northern California petrale sole,
fresh tomato relish
25.5

PESCE SPADA al LIMONE
pan seared swordfish, lemon, olive oil, parsley
25.5

FILETTO in PATELLA
Angus filet mignon, red wine reduction
with mushrooms and asparagus
29.5

RIBEYE STEAK
Angus, 20 oz, sautéed mushrooms
37.5

per piacere, *love* your meal
enjoy the company you keep,
drink some good wine, *never* forget dessert,
and buon appetito!