

Cena

# OSTERIA TOSCANA

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## PALO ALTO

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

benvenuti e buon appetito

## ANTIPASTI

### POLENTA GRIGLIATA

grilled polenta, mushrooms and fresh tomato

12.5

### BRUSCHETTA

tomato, organic basil, fresh garlic,  
oregano, shredded feta, extra virgin olive oil

12.5

### FONDO di CARCIOFO con GAMBERETTI

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

14.5

### CAPRESE con MOZZARELLA di BUFALA

roma tomato, fresh basil, oregano,  
aged balsamic, extra virgin olive oil

13.5

### POLPETTE alla CAMPAGNOLA

ground beef, veal and pork meatballs  
tomato sauce and parmigiana reggiano

13.5

### SALSICCIA alla GRIGLIA

grilled pork sausage, sage, fresh garlic,  
Italian extra virgin olive oil salsa verde

13.5

### CARPACCIO

thin slices of raw steak, red onion, superfine capers,  
spicy mustard, Italian parsley, lemon

15.5

### PROSCIUTTO di PARMA e MELONE

Italian Parma prosciutto, seasonal melon

14.5

### COZZE e VONGOLE

Prince Edward Island mussel, Manila clams,  
olive oil, white wine, Roma tomato, crostini

16.5

### GAMBERONI

grilled jumbo prawns, tomato, garlic, turmeric

16.5

## ZUPPA & INSALATE

### INSALATA VERDE

butter lettuce, house made dressing

11.5

### INSALATA CAESAR

heart of romaine, anchovies,  
parmigiano reggiano

12.5

### ZUPPA del GIORNO

10

### INSALATA OSTERIA

butter lettuce, endive, radicchio,  
cherry tomato, gorgonzola, house dressing

12.5

### INSALATA di SPINACI

baby spinach, mushrooms, sheep cheese,  
roasted pine nuts, balsamic vinaigrette

12.5

Tuscan Olives \$5.5 Spinach Olio \$12

Grilled Salmon \$13 Jumbo Prawns \$13 Grilled Chicken \$7 Spinach Bolognese \$14

## our featured red wines

### **2010, Famiglia Pasqua, Chianti Classico Riserva**

2010 was one of this century's best vintages in Italy. Deep ruby red color.  
Intense and characteristic bouquet, earthy, with wild red berries and under wood notes.  
Harmonious, dry, savory, strong and persistent.

*A taste of Tuscany ☺.....offered at \$51 per bottle / \$13 per Glass*

### **2011, Is Arenas, Riserva, Carignano, Sardegna**

A wonderful expression of this native varietal from the island of Sardegna. A great complement to almost any pasta dish, and a worthy companion to veal and lamb..... offered at \$55 per bottle / \$13 per glass

### **2007, Amantis, Montecucco, Riserva**

This gorgeous wine, made entirely with Sangiovese, delivers a multifaceted bouquet of blue flowers, ripe plum, black cherry, leather, menthol and clove. The powerful but refined palate doles out layers of juicy black cherry, baking spices, mint, orange zest, anise and tobacco alongside smooth, velvety tannins and surprising freshness for the vintage.

*95 points – Wine Enthusiast editors choice...offered at \$105 per bottle*

## *buon vino fa buon sangue*

parties of 6 or more will be seated when all guests have arrived

\$2.50 split charge - 20% service charge on parties of 8 or more

## PASTA FRESCA

(gluten free pasta available)

CAPELLINI al POMODORO  
angel hair, pomodoro sauce,  
organic basil, extra virgin olive oil  
18.5

RAVIOLINI di SPINACI  
ricotta cheese filed pasta pockets  
with fresh tomato and basil  
18.5

GNOCCHI al PESTO  
house made potato dumplings,  
fresh basil pesto, parmigiano reggiano  
18.5

FETTUCCINI ALFREDO  
cream, nutmeg and parmigiano  
18.5

TORTELLINI alla PANNA  
beef filled pasta with prosciutto, cream, peas  
19.5

PENNE FANTASIA  
tender chicken breast, sun-dried tomato,  
asparagus, touch of cream  
19.5

MELANZANA del VEGETARIANO  
eggplant, flour dusted and sautéed,  
spinach, tomato, fresh mozzarella  
22.5

PETTO di POLLO PARMIGIANA  
cage free natural breast of chicken,  
baked with mozzarella and tomato  
23.5

POLLO al MARSALA  
cage free natural breast of chicken,  
marsala wine, mushroom  
23.5

CALAMARI STEAK MEUNIERE  
white wine, butter, fresh lemon juice  
24.5

VITELLO alla PIZZAIOLA  
natural veal, fresh tomato, basil, garlic  
25.5

PICCATA di VITELLO  
natural veal, lemon, butter, surfine capers  
25.5

SCALOPPINE all' OSTERIA  
Natural veal, mushrooms and artichokes  
26.5

PAPPARDELLE alla BOLOGNESE  
ribbon pasta, mushrooms, tomato,  
ground pork, veal and beef sauce  
19.5

LINGUINE VONGOLE  
your choice of red or white sauce,  
baby clams, Manila clams, garlic, olive oil  
20.5

SPAGHETTI alla CARBONARA  
pancetta, cream, egg yolk, garlic  
20.5

PAPPARDELLE all' OSTERIA  
spinach ribbon pasta, prosciutto,  
pomodoro, mushrooms  
20.5

TAGLIERINI VERDI con GAMBERETTI  
thin spinach pasta, shrimp, garlic, cream  
21.5

LINGUINE TUTTO MARE  
Manila clams, PEI mussels, salmon,  
scallops, prawns, fresh catch,  
tomato, white wine, olive oil  
24.5

## PIETANZE

SALTIMBOCCA alla ROMANA  
rolled natural veal, prosciutto di Parma,  
mozzarella, mushroom  
29.5

SCAMPI alla MEDITERRANEA  
jumbo prawns, shallots, lemon, butter  
28.5

SALMONE e SPINACI  
poached salmon, sautéed spinach, tomato  
28.5

SOGLIOLA alla LIVORNESE  
sautéed wild petrale sole,  
fresh tomato and basil  
28.5

VITELLO alla FIORENTINA  
breaded veal cutlet, layered and baked with  
sautéed spinach, mozzarella, tomato  
29.5

CARRE d'AGNELO  
rack of lamb, mushrooms, marsala wine  
36.5

FILETTO in PADELLA  
8oz Angus choice filet mignon,  
red wine reduction, mushrooms  
40.5

our featured California white wine

### *2014, Failla, Sonoma Coast, Chardonnay*

With a spine of vibrant green pineapple and a crystalline salinity, the silky mid-palate displays fresh rolled oats lemon custard and a nervy mouthwatering finish. One of our staff's favorite white wines, both refreshing and engaging, a real summer treat ☺ offered at \$59 per bottle / \$14 per Glass

*dove regna il vino non regna il silenzio*

