

Cena

# OSTERIA TOSCANA

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PALO ALTO

since 1986, the same chefs, same recipes, same sauce, same love !!!  
benvenuti al nostro piccolo ristorante

## ANTIPASTI

### BRUSCHETTA

tomato, organic basil, fresh garlic,  
oregano, shredded feta, extra virgin olive oil  
12.95

### POLENTA GRIGLIATA

grilled polenta, mushrooms and fresh tomato  
12.95

### SALSICCIA alla GRIGLIA

grilled pork sausage, sage, fresh garlic,  
Italian extra virgin olive oil salsa verde  
12.95

### POLPETTE alla CAMPAGNOLA

ground beef, veal and pork meatballs  
tomato sauce and parmigiana reggiano  
14.95

### CAPRESE con MOZZARELLA di BUFALA

roma tomato, fresh basil, oregano,  
aged balsamic, extra virgin olive oil  
15.95

### PROSCIUTTO di PARMA e MELONE

Italian Parma prosciutto, seasonal melon  
15.95

### CARPACCIO

thin slices of raw steak, red onion, surfine capers,  
spicy mustard, Italian parsley, lemon  
17.95

### FONDO di CARCIOFO con GAMBERETTI

artichoke bottom, shrimp,  
heart of palm, house made dressing  
16.95

### COZZE e VONGOLE

Prince Edward Island mussel, Manila clams,  
olive oil, white wine, Roma tomato, crostini  
21.95

### GAMBERONI

grilled jumbo prawns, tomato, garlic, turmeric  
19.95

## ZUPPA & INSALATE

### INSALATA VERDE

butter lettuce, house made dressing  
11.95

### INSALATA CAESAR

heart of romaine, anchovies,  
parmigiano reggiano  
13.95

### ZUPPA del GIORNO

12.95

### INSALATA OSTERIA

butter lettuce, endive, radicchio,  
cherry tomato, gorgonzola, house dressing  
13.95

### INSALATA di SPINACI

baby spinach, mushrooms, sheep cheese,  
roasted pine nuts, balsamic vinaigrette  
13.95

Tuscan Olives \$5.5 Spinach Olio \$12

Grilled Salmon \$14 Jumbo Prawns \$14 Grilled Chicken \$7 Spinach Bolognese \$16

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 21.5  
angel hair, pomodoro sauce,  
organic basil, extra virgin olive oil

RAVIOLINI di SPINACI 21.5  
ricotta cheese filed pasta pockets  
with fresh tomato and basil

GNOCCHI al PESTO 21.5  
house made potato dumplings,  
fresh basil pesto, parmigiano reggiano

FETTUCCINI ALFREDO 21.5  
cream, nutmeg and parmigiano

TORTELLINI alla PANNA 22.5  
beef filled pasta with prosciutto, cream, peas

PENNE FANTASIA 23.5  
tender chicken breast, sun-dried tomato,  
asparagus, touch of cream

PAPPARDELLE alla BOLOGNESE 22.5  
ribbon pasta, mushrooms, tomato,

MELANZANA del VEGETARIANO 25.5  
eggplant, flour dusted and sautéed,  
spinach, tomato, fresh mozzarella

PETTO di POLLO PARMIGIANA 26.5  
cage free natural breast of chicken,  
baked with mozzarella and tomato

POLLO al MARSALA 26.5  
cage free natural breast of chicken,  
marsala wine, mushroom

CALAMARI STEAK MEUNIERE 26.5  
white wine, butter, fresh lemon juice

VITELLO alla PIZZAIOLA 27.5  
natural veal, fresh tomato, basil, garlic

PICCATA di VITELLO 27.5  
natural veal, lemon, butter, surfine capers

SCALOPPINE all' OSTERIA 28.5  
Natural veal, mushrooms and artichokes

SALTIMBOCCA alla ROMANA 30.5  
rolled natural veal, prosciutto di Parma,  
mozzarella, mushroom

VITELLO alla FIORENTINA 30.5

ground pork, veal and beef sauce

LINGUINE VONGOLE 24.5  
your choice of red or white sauce,  
baby clams, Manila clams, garlic, olive oil

SPAGHETTI alla CARBONARA 22.5  
pancetta, cream, egg yolk, garlic

PAPPARDELLE all' OSTERIA 23.5  
spinach ribbon pasta, prosciutto,  
pomodoro, mushrooms

TAGLIERINI VERDI con GAMBERETTI 23.5  
thin spinach pasta, shrimp, garlic, cream

LINGUINE TUTTO MARE 28.5  
Manila clams, PEI mussels, salmon, scallops,  
prawns, fresh catch, tomato, white wine, olive oil

SQUID INK PASTA & PRAWNS 32.5  
pasta with garlic, olive oil, cherry tomatoes  
scallions, jumbo prawns

## PIETANZE

breaded veal cutlet, layered and baked with  
sautéed spinach, mozzarella, tomato

SCAMPI alla MEDITERRANEA 30.5  
jumbo prawns, shallots, lemon, butter

SALMONE e SPINACI 30.5  
poached salmon, sautéed spinach, tomato

SOGLIOLA alla LIVORNESE 30.5  
sautéed wild petrale sole,  
fresh tomato and basil

CARRE d'AGNELO 38.5  
rack of lamb, mushrooms, marsala wine

OSSO BUCO 38.5  
Chianti braised veal shank slow cooked  
with seasonal veggies and tomatoes

FILETTO in PADELLA 42.5  
8oz Angus choice filet mignon,  
red wine reduction, mushrooms

...grazie e buon appetito...

