

OSTERIA

PHILADELPHIA

RESTAURANT WEEK MENU

\$45 per person

Pick one from each category

SPECIALTY COCKTAILS

GRAN TORINO Maker's Mark 46, cynar, cherry bitters - \$18

SARRONO Tres Generaciones Plata, amaretto, ramazzotti, lime - \$16

ANTIPASTI

GRILLED BROCCOLINI CAESAR* peperoncino, breadcrumb, ricotta salata

CREEKSTONE BEEF TARTARE leeks, horseradish, buckwheat crisp

WINTER CAPRESE bufala mozzarella, citrus, pistachio vinaigrette, mint

SMOKED PORK BELLY pomegranate agrodolce, shaved fennel, mixed herbs

GRILLED OCTOPUS* shallot, celery, calabrian chili

ARANCINI duck & mushroom ragu, taleggio fonduta

SECONDI

BUCATINI basil pesto, toasted pinenuts, tuscan pecorino

RIGATONI chicken liver, cipollini, sage

FRANCOBOLLI trumpet mushroom, robiola, thyme

TAGLIATELLE wild boar bolognese, cacao, rosemary

TERES MAJOR FILET winter spice, nero d'avola, sweet potato caponata

ORATA ALLA PIASTRA "livornese" cherry tomato, taggiasca olives, capers

WOOD GRILLED 1/2 CHICKEN red endive, cipollini onion, porcini jus

DOLCI

FERRERO ROCHER PANNA COTTA hazelnut, wafer, cream

OLIVE OIL CAKE rosemary brittle, warm chocolate, crème fraiche

GELATI & SORBETTI fiordilatte, caramel stracciatella, pineapple