



Dinner Menu 2017

ZUPPA E INSALATE – SOUPS AND SALAD

Soup of the day MP

Caprese Puglia Burrata (vg\gf)

PA Heirloom tomatoes, fresh basil oil, flakes of sea salt, burrata cheese 14

Classic Caesar Salad (vg) *

Hearts of Romaine, Caesar dressing, egg yolk, focaccia croutons 8

Arugula & Finocchio (vg)(vn)

Shaved Fennel, arugula, orange Segments, pomegranate, Roasted shallot vinaigrette 10

Insalata di Barbabietole (vg) (vn)

PA Tuscarora Farm heirloom roasted beets, Shaved ricotta salata, orange segment, House made chips 13

ANTIPASTI- WARM AND COLD APPETIZERS

Cavolini di Bruxelles & Pistacchio (vg)

Crispy Brussels sprouts, beet puree, pistachios 10

Cozze alla Messinese*

PEI Mussels, saffron fennel broth, Spanish Chorizo, Grilled rustic ciabatta 13

Tonno Crudo *

Tuna tartare, capers, olives, shallots 14

MD Oysters Fried or Raw *

Raw Oysters on the half shell W/ mignonette & cocktail sauce 6 for \$15 12 for \$ 27

Polipi Brasati (gf)*

Braised octopus, fingerling potato, Frisee salad, Squid ink emulsion 14

Olive Fritte (vn) (vg) (gf)

Mediterranean olives, sautéed with lemon, Garlic, EVOO served warm 7

Parmiggiana di Melanzane (vg)

Italian Eggplant, tomato sauce, basil, bread crumbs, parmiggiano reggiano cheese 11

Pepperoni Siciliani (vn) (vg) (gf)

Grilled Sicilian red peppers, Pantellaria cappers, fresh basil, garlic comfit 8

Gamberoni Grigiati *

Pan seared tiger prawns, roasted whole tomato, Castelvetrano olives, grilled crostini bread 14

Calamari Fritti*

Butter milk marinated Fried calamari, espellete, house made tomato sauce 13

Polpettine di Carne

Beef and pork meatballs, pomodoro, rosemary-CT Calabro ricotta 10

Arancini di Riso al Telefono

Arborio rice balls, two ways
In a basil pesto & parmiggiano reggiano 8

SALUMI E FORMAGGI – CURED MEATS AND CHEESES

CHEF'S SELECTION OF THREE, ASSORTED CHEESES & MEAT 3 FOR 14 5 FOR 20

SERVED WITH HOMEMADE FIGS JAM & GIARDINIERA



Osteria Da Nino

Cucina Italiana & Bar

Dinner Menu 2017

PASTA FRESCA E SECCA – **FRESH AND DRIED PASTAS

****Ravioli con Anatra***

Comfit of duck leg ravioli, winter mushrooms ragu' 24

****Gnocchi di Castagne & Speck**

Chestnut gnocchi, cream of gorgonzola crispy smoked speck 19

Mezzi Paccheri alla Norma (vg)

Large tubular pasta, Italian eggplant, fresh tomato, shaved dried ricotta salata 16

Campanelle Salsiccie & Broccoli di Rape

Bell shaped pasta, pork sausage, roasted pepper, broccolirape, garlic comfit 17

****Fettucine al Nero di Seppia***

Squid ink pasta, tiger prawns, calamari, clams, mussels, chili-garlic wine sauce 23

Bucatini Carbonara Roman Style

Thick tubular spaghetti, egg yolk, parmiggiano cheese, house made pancetta 17

****Spaghetti con Vongole ***

House made spaghetti, little neck clams, garlic-comfit, arugula, fennel polline 18

****Cavatelli con Ragu di Agnello**

Cavatelli, Elysian Fields lamb ragu, mint oil, Sicilian pecorino cheese 18

**** Gnudi con Polpa di Granchio***

Ricotta gnocchi, MD crab meat, puree of broccoli flores 20

****Spaghetti Pomodoro (vg)**

Spaghetti, tomato comfit, fresh basil 13 (add two Meatball) 17

Risotto of the Day (MP)

PORTATA PRINCIPALE – ENTRÉE

Pollo con Funghi & Florio Marsala *

Amish chicken breast mushrooms, Marsala jus, Fingerling potatoes, carrots, lacinato kale 17

Eggplant Parmiggiana con Spaghetti Pomodoro 18

Eggplant, tomato sauce, basil, breadcrumbs, Parmigiano Reggiano, & Spaghetti Pomodoro

Salmone con Fregola Sarda *

Norwegian Salmon, fregola, tomato comfit, peppers, Pistachio pesto, broccolini, pepper coulis 20

Lombatello di Manzo (gf)*

Hanger steak, fingerling potatoes, carrots & mushrooms, kale, Barolo & truffle demi glaze 23

Filletto di Branzino (gf)*

Sea Bass, fennel, carrots, preserved oranges, Castelvetro olives, Sicilian salmoriglio 25

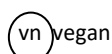
Scaloppine di Vitello Funghi & Marsala or Lemon Pantelleria Cappers

Veal Scaloppini, fingerling potatoes', carrots, lacinato kale 20

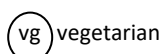
A tavola non si invecchia mai – At the dinner table no one is getting old

Direttore di Sala Nino- Pino

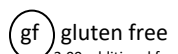
Chef Nelson -Salmeron



vegan



vegetarian



gluten free
2.00 additional fee



whole wheat upon request

*Consuming raw or undercooked poultry, seafood, shellfish, and eggs may increase risk of foodborne illness

**Fresh pasta