

“Life is a combination of magic and pasta.” - federico fellini

BATTILARDO DI AFFETTATI
CURED SLICED MEATS SERVED WITH
GRILLED BREAD & TIGELLE MODENESE

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- Prosciutto** di Parma 18 month
 - Speck** smoked prosciutto
 - Coppa** cured pork neck
 - Salama Romagnolo** salt & pepper cured salame
 - Sopressata** sweet cured pork sausage
 - Mortadella** delicate pork roll from Bologna
 - Bresaola** air dried beef
 - Lardo** prosciutto bianco
 - Fegatini** duck liver mousse, passito wine

FORMAGGI ITALIANI
ITALIAN CHEESES

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- Robiola Foglie di Castagno** goat’s milk, soft
 - Quadrello di Bufala** buffalo’s milk, soft
 - Mountain Gorgonzola** cow’s milk, semi-soft
 - Nuvola di Picora** sheep’s milk, semi-firm
 - Parmigiano Reggiano** 2 year cow’s milk, hard

9 PER CHOICE 17 FOR THREE 25 FOR FIVE

CROSTINI

ONE CHOICE 5 THREE CHOICE 14 FIVE CHOICE 24

- Trota** smoked trout, olives & sour cream
- Manzo** beef crudo, mushroom crema
- Parmigiano “Gelato”** aged balsamico
- Barbabietola** roasted beets, ricotta salata
- Zucca** winter squash, sage & crispy speck

PASTA e MINESTRE TIPICHE ROMAGNOLE

TRADITIONAL PASTAS FROM ROMAGNA

- GNOCCHI** ricotta dumplings, pomodoro, speck 18
- TAGLIATELLE** ragù antica, parmigiano 18
- SPAGHETTI** clams, leeks, calabrian chili 19
- CRESTE** shrimp & seppia ragù, brussels sprout leaves 20
- CAPPELLETTI** truffled ricotta ravioli, melted butter, prosciutto 20
- AGNOLOTTI** taleggio & potato filled pasta, short rib ragù 20
- STRACCI** wide ribbon pasta, braised wild mushrooms, rosemary oil 17
- PIPETTE** pancetta and cippolini onion ragù, butternut squash 18
- GRAMIGNA** pork sausage, tomato, cream, black pepper 19
- LASAGNA VERDE** ragù antica, bechamel, parmigiano 19



PIETANZE

ENTREES

- SPADA** grilled swordfish, crispy potatoes, brocoli rabe, almonds 31
- SPIGOLA** striped bass, manila clams, taggiasca olives, rosemary 28
- BRODETTO** Adriatic-style seafood soup, scallops, bass, shrimp, clams, basil 29
- ANATRA** duck breast, farro, braised greens, amarena cherries 29
- STRACOTTO** Sangiovese-braised short ribs, whipped potatoes, gremolata 28
- POLLETTO** grilled cornish hen, parmigiano polenta, treviso 26

CARNE E PESCE ALLA GRIGLIA



SIMPLY GRILLED MEATS & FISH
FROM OUR WOOD BURNING GRILL



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- BRANZINO** Mediterranean style sea bass, charred lemon 27
 - BRACIOLA** hampshire pork chop, pear, swiss chard 28
 - GRIGLIATA MISTA** lamb chop, skirt steak, sausage, pancetta 29
 - AGNELLO** lamb chops, fried peppers, balsamico 31
 - VITELLO** 12oz veal rib chop, pancetta cream 43
 - COSTATA** 14oz dry aged ribeye, bone marrow sugo 43
 - TAGLIATA** 32oz bone-in dry aged NY strip, cippolini agrodolce 82 for two

CONTORNI SIDES 7

- PUREE DI PATATE** whipped potatoes, parmigiano
- PATATE FRITTI** crispy fingerling potatoes, pecorino
- POLENTA** parmigiano fonduta
- BRUXELLE** brussels sprouts & pancetta
- SPINACI** buttered spinach
- CIPPOLINI** sage, balsamic



CHEF & OWNER Michael White **OSTERIA MORINI CHEF** Bill Dorrler **EXECUTIVE CHEF** Matthew Adler

Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

“Everything you see I owe to pasta.” - sophia loren