

BOCCOCINI PER COMINCIARE

Olivelle al Rosmarino, Arancia e Aglio 6.50

Mediterranean Olives, Rosemary, Orange, Garlic

Olivelle Ascolane 4.00

Veal Stuffed with Olives

Fiori di Zucca Croccanti 2 pcs 7.50

Crispy Sheep Ricotta Stuffed Zucchini Flowers

Ostrica Croccante, Zabaglione al Vermouth Dry 1 pc 3.25/3 pcs 9.25

Fried Oyster over Dry Vermouth Zabaione

Bruschette

di Mare crustacean 7.50

di Terra truffled mushrooms 6.50

dell'Orto caponata vegetables 6.50

Cremoso di Baccala' creamy codfish 7.50

ANTIPASTI, INSALATA, ZUPPE

Cappuccino d' Aragostelle 12

Mediterranean Langoustine Cappuccino

Vellutata del Giorno 10

Daily Velvety Vegetable Soup

Prosciutto di Parma, Burrata e Fichi Neri 16

Parma Prosciutto, Burrata, Black Figs, White Balsamic Essence

Carpaccio di Manzo 15

Red Angus, Garden Crudité, Valerian Greens, Parmigiano, Sea Salt,

Laudemio Olive Oil

Vitello Tonnato 16

Thinly Sliced Veal, Tuna Sauce, Orange Grapefruit Segments, Caper Berries

Crudo di Mare 22

Yellow Fin Tuna Crudo, Olivata, Branzino Battuta, Langoustine, Renette

Apple, White Sturgeon Caviar

Polipo alla Brace 17

Portugese Octopus, Mediterranean Crudite'

Fritto di Mare 22

Crisp Fried Calamaretti, Prawn, Red Mullet, Zucchini Blossom

Piccola Misticanza di Stagione 11

Organic Seasonal Greens, Young Vegetables, Laudemio Olive Oil Dressing

Carciofini 13

Artichoke, Avocado, Mache, Parmigiano, Lemon, Laudemio Olive Oil

Spinacini, Pera e Ricotta Ovina 12

Baby Spinach, Pear, Pistacchio, Sheep Ricotta Salata, White Balsamic

PRIMI

Involtini Croccanti di Verdurine e Crescenza 18

Crispy Vegetarian Involtini, Basil Cream, Oven Roasted Pachino Tomatoes

Gnocchetti, Imperiale di Granchio 19

Potato Gnocchi, Crabmeat, Creamy Chili Pepper Tomato Brandy Sauce

Risotto Dell' Orto 19

Risotto, Young Organic Vegetables, Zucchini Blossom

Maltagliati Alle Erbette e Bolognese 20

Herbed Magtagliati Pasta, Red Angus Bolognese

Tagliolini All Uovo 17

Egg Tagliolini, Basil Truffle Pesto, Ricotta Salata Cheese

Ravioli

Ravioli, Cow Ricotta, Black Truffle Sauce 26

SECONDI

Guazzeto di Pesce 28

Seafood Guazzetto, Red Mullet, Vongole, Mussels, Langoustine, Scallop,

Baby Calamari, Julienned Baby Vegetables

Branzino di Lenza 27

Line Caught Branzino, Baby Vegetables

Caprese d'Aragosta 28

Olive Oil Poached Lobster, Yellow Beefsteak Tomato, Lettuce Puree, Lemonette

Galletto Ruspante 22

Spring Chicken, Creamy Potatoes, Asparagus, Chiodini Mushrooms,

Vermentino Infused Jus

Guancine di Vitella 32

Slowly Braised Veal Cheeks, Pinot Bianco Gremolata Sauce, Soft Polenta

Tagliata di Manzo 37

Red Angus Sirloin Steak, Bone Marrow, Sorana Beans

Costoletta d'Agnello 36

Colorado Lamb Chop, Potato-Thyme Crust, Olives, Broccolini,

Red Lucchesie Wine Reduction

East
12th
Osteria

East 12th Osteria sources from local organic and biodynamic farms for our produce, dairy products and meats. Our fish comes from the Mediterranean Sea as well as local sources, using sustainable, traditional fishing methods.

*Roberto Deiacco
Chef/ Owner*