

O'SARRACINO

TRATTORIA & WINE BAR

ANTIPASTI

CHARCUTERIE	SM 19
	LG 36
A VARIETY OF CURED MEATS, CHEESE & MARINATED/DRIED VEGETABLES	
MELENZANE FARCITE	19
BATTERED EGGPLANT STUFFED WITH RICOTTA, MOZZARELLA & PARMESAN CHEESE, BAKED IN TOMATO SAUCE	
CALAMARI FRITTI	19
BREADED CALAMARI FRIED WITH A SIDE OF SWEET CHILLI SAUCE	
ARANCINI	19
RICE BALLS PREPARED SICILIAN STYLE, TOPPED WITH TOMATO SAUCE	
CARPACCIODI MANZO	24
THINLY SLICED CURED TENDERLOIN ON A BED OF ARUGULA TOPPED WITH A MUSTARD GLAZE & SHAVED PARMESAN CHEESE	
GNOCCHI FRITTI AL PESTO	19
FRIED GNOCCHI TOSSED WITH GRAPE TOMATOES, SERVED OVER CREAMY BASIL PESTO, EXTRA VIRGIN OLIVE OIL & TOPPED WITH SHAVED PARMESAN	
SAUTÉ DI MARE	25
CALAMARI, SHRIMP, MUSSELS & SCALLOPS SERVED IN A LIGHTLEY SPICED WHITE WINE OR TOMATO SAUCE	
GAMBERI ALL' ARRABBIATA	20
SAUTÉED SHRIMP IN A LIGHTLEY SPICED TOMATO SAUCE OR WHITE WINE SAUCE	
IMPEPATA DI COZZE	18
SAUTÉED MUSSELS IN A LIGHTLEY SPICED TOMATO OR WHITE WINE SAUCE	
CREMA DI CAPRA AL FORNO	19
WARM, CREAMY GOAT CHEESE BAKED WITH SOUR CREAM, PARMESAN, ARTICHOKE & SUN-DRIED TOMATOES, FINISHED WITH A DRIZZLE OF EXTRA VIRGIN OLIVE OIL. SERVED WITH A SIDE OF CRISPY CROSTINI	

ZUPPA & INSALATE

-ADD OPTIONS-

CHICKEN 9	VEAL SCALOPPINI 8
STEAK TENDERLOIN (4OZ) 27	
SHRIMP 12	SALMON (4OZ) 16
ZUPPA DEL GIORNO	8
CHEF'S CHOICE DAILY MADE FRESH SOUP	

ZUPPA & INSALATE

MISTA	16
TUSCAN MIX, TOMATO, RED ONION, CUCUMBER & BLACK OLIVES, TOSSED IN OUR HOUSE BALSAMIC VINAIGRETTE	
CAESAR	16
ROMAINE LETTUCE, CROUTONS TOSSED IN CAESAR DRESSING & TOPPED WITH SHAVED PARMESAN	
CAPRESE DI AGEROLA	19
FIOR DI LATTE CHEESE, TOMATOES TUSCAN MIX, RED ONION, TOSSED IN OUR HOUSE VINAIGRETTE DRESSING	
CAPRESE	16
TOMATOES, CUCUMBERS, RED ONION, BOCCONCINI & BLACK OLIVES TOSSED IN OUR HOUSE VINAIGRETTE DRESSING	
O'SARRACINO	19
TUSCAN MIX, GRILLED PINEAPPLE, STRAWBERRIES, RASPBERRIES & CUCUMBERS TOSSED IN A RASPBERRY VINAIGRETTE & CARAMELIZED PECANS	
INSALATA ARMONIA	22
TUSCAN MIX, BEETS & SWEET TANGERINES, TOPPED WITH GOAT CHEESE LIGHTLY DUSTED WITH PISTACHIO. TOSSED WITH SEEDS, RAISINS, & A BRIGHT RASPBERRY VINAIGRETTE	

PIZZA

MARGHERITA	21
FIOR DI LATTE CHEESE, FRESH BASIL & TOMATO SAUCE	
BURRATA E PROSCIUTTO	31
TOMATO-BAKED PIZZA TOPPED WITH CREAMY BURRATA, PROSCIUTTO, CHERRY TOMATOES, FRESH ARUGULA, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL & BALSAMIC GLAZE	
BRUSCHETTA	19
DICED TOMATO, BASIL, OREGANO, OLIVE OIL & GARLIC	
QUATTRO STAGIONI	22
ARTICHOKE, HAM, MUSHROOMS, BLACK OLIVES, MOZZARELLA CHEESE & TOMATO SAUCE	
MEAT LOVER	22
PEPPERONI, BACON, SAUSAGE, MOZZARELLA CHEESE & TOMATO SAUCE	
VEGETABLE LOVER	21
A MEDLEY OF FRESH VEGETABLES, MOZZARELLA CHEESE & TOMATO SAUCE	
FIorentINA	23
CHICKEN, SPINACH & ROASTED RED PEPPER, MOZZARELLA CHEESE & TOMATO SAUCE	
PEPPERONI	20
PEPPERONI, MOZZARELLA CHEESE & TOMATO SAUCE	
DIAVOLA	21
HOT SALAMI, FRESH BASIL, MOZZARELLA CHEESE & TOMATO SAUCE	

O'SARRACINO

TRATTORIA & WINE BAR

PRIMI PIATTI

ALL PASTAS & ENTREES ARE SERVED WITH CHOICE OF SOUP OR HOUSE SALAD (SALAD UPGRADE EXTRA)
(GLUTEN FREE PASTA ADD \$5.00)

ALL OUR FILLED & FRESH PASTA DISHES ARE SOURCED EXCLUSIVELY FROM **THE PASTA HOUSE**. A LOCAL ARTISANAL PASTA SHOP RENOWNED FOR ITS QUALITY PASTA INGREDIENTS & NO ARTIFICIAL ADDITIVES.

(ADD BURRATA CHEESE TO YOUR PASTA \$12)

- LINGUINE ALLA PASCATORA** 37
CALAMARI, SHRIMP, MUSSELS & SCALLOPS SAUTÉED IN WHITE WINE OR TOMATO SAUCE TOSSED WITH LINGUINE
- RAVIOLI O'SARRACINO** 33
RAVIOLI STUFFED WITH LOBSTER IN A BLUSH SAUCE
- SPAGHETTI E POLPETTE** 29
VEAL & BEEF MEATBALLS IN MEAT SAUCE WITH SPAGHETTI
- FETTUCCINE ALFREDO** 29
REAL CREAM, FRESH GRANA PADANO PARMESAN WITH FETTUCCINE
- LASAGNE** 29
LAYERS OF FRESH PASTA, RICH MEAT SAUCE, & MELTED MOZZARELLA, BAKED TO GOLDEN PERFECTION. A HEARTY, CLASSIC ITALIAN COMFORT DISH
- PUNTE DI MANZO E RIGATONI** 35
SAUTÉED AAA TENDERLOIN BEEF TIPS WITH MUSHROOMS TOSSED IN A GRANA PADANO CREAM SAUCE & RIGATONI
- TAGLIATELLE ALLA CIOCIARA** 33
CHICKEN, ONION, MUSHROOMS, SAUTÉED IN A WHITE WINE CREAM SAUCE WITH FETTUCCINI
- CAPPELLACCI DI ZUCCA** 32
BUTTERNUT SQUASH STUFFED CAPPELLACCI IN A WALNUT TRUFFLE OIL & GORGONZOLA CHEESE CREAM SAUCE
- PAPPARDELLI CON FUNGHI** 31
SAUTÉED WHITE & PORTOBELLO MUSHROOMS FINISHED WITH A LIGHT CREAM, BLACK TRUFFLE OIL & GRANA PADANO SAUCE
- MANICOTTI** 28
LASAGNE SHEETS FILLED WITH RICOTTA CHEESE & SPINACH, TOPPED WITH TOMATO SAUCE & MOZZARELLA CHEESE
- GNOCCHI QUATTRO FORMAGGIO** 33
A BLEND OF FOUR CHEESES, COOKING CREAM TOSSED WITH HOMEMADE GNOCCHI
- RAVIOLI PRIMAVERA (VEGAN)** 29
STUFFED WITH SEASONAL VEGGIES & SERVED IN A GARLICKY TOMATO-INFUSED AGLIO E OLIO SAUCE. A FRESH, FLAVORFUL TWIST ON A CLASSIC

SECONDI PIATTI

ALL ENTREES SERVED WITH GARLIC-MASHED POTATOES & SEASONAL VEGETABLES
VEAL SCALOPPINI DISHES ADD 1PC \$9 / ADD A 4OZ LOBSTER TAIL \$ MARKET PRICE

- POLLO MARE E MONTI** 38
FRESH CHICKEN BREAST TOPPED WITH SAUTÉED MUSHROOMS & SHRIMP IN A SPICY TOMATO SAUCE
- POLLO AL VINO E MANDORLE** 37
CRISPY PANKO & ALMOND-ENCRUSTED CHICKEN BREAST, FRIED TO GOLDEN PERFECTION AND TOPPED WITH A CREAMY SUN-DRIED TOMATO, ARUGULA, & WHITE WINE SAUCE.
- PARMIGIANA** 35
CHOICE OF CHICKEN OR VEAL, BREADED & TOPPED WITH TOMATO SAUCE & MOZZARELLA CHEESE, THEN BAKED
- VITELLO ALLA PASTORELLA** 37
BAKED VEAL SCALOPPINI WITH EGGPLANT, TOMATO SAUCE & FIOR DI LATTE CHEESE
- SALTIMBOCCA ALLA ROMANA** 33
VEAL SCALOPPINI, CROWNED WITH AROMATIC SAGE & PROSCIUTTO, SAUTÉED TO PERFECTION & FINISHED IN A VELVETY WHITE WINE SAUCE
- VITELLO AL VINO BIANCO** 33
VEAL SCALOPPINI SAUTÉED WITH MUSHROOMS IN A WHITE WINE SAUCE
- OSSO BUCO DI AGNELLO ALLA CACCIATORA** 41
BRAISED LAMB SHANK IN A MEDLEY OF VEGETABLES SERVED ON A BED OF MASHED POTATOES
- MEDAGLIONI DI FILETTO CON PEPE VERDE** 54
40-DAY AGED AAA BEEF MEDALLIONS, FINISHED WITH A VELVETY GREEN PEPPERCORN AND WHITE WINE CREAM SAUCE
- FILETTO DI MANZO** 54
40-DAY AGED 8OZ AAA BEEF TENDERLOIN TOPPED WITH SAUTÉED MUSHROOMS & ONIONS IN A WHITE WINE SAUCE

PIATTI DI PESCE

- SALMONE** 35
SEARED THEN TOPPED WITH CHOICE OF SAMBUCA & FRESH DILL GLAZE OR LEMON BASIL WHITE WINE SAUCE
- RAINBOW TROUT** 30
SEARED TO PERFECTION & TOPPED WITH A LEMON BASIL WHITE WINE SAUCE

GROUPS OF 8 & UP ARE SUBJECT TO AN 18% GRATUITY