



'All our ingredients are personally chosen and fresh delivered to Arturo's kitchen on the daily base.'

**SERVING
FOR PARTY
OF 10
PEOPLE**

For reservations: 410-267-7700
177 Main Street, Annapolis MD

COLD APPETIZERS

SALUMERIA ITALIANA \$ 120

A round tray of thin sliced top-quality Italian Cured meats. Prosciutto San Daniele 24 months, Soppressata Finocchiona, Speck, Mortadella con pistachio and Porchetta. A cup of mixed Cerignola olives, and sliced aged Pecorino Toscano and Provolone cheese.

CAPRESE CLASSICA \$ 80/120

Sliced homemade fresh mozzarella and seasonal tomatoes, topped with black olives, basil and E.V. olive oil. Available with fresh sweet roasted Peppers and Prosciutto San Daniele

FORMAGGI ASSORTITI \$ 80

Nice tray of selected Cheeses served with organic honey, Plum spread and figs cake, Fontina Valdostana, Ubriaco, Taleggio, Pecorino Toscano, Gorgonzola, Parmigiano Reggiano e Provolone

SPIEDINI DI FRUTTA \$ 80

Mixed fresh fruits skewers tray, Pineapple, seedless grape, sweet melon, and strawberries

GRIGLIATA MISTA DI VERDURE \$ 80

A tray of grilled and marinated vegetables in garlic, mint, E.V. olive oil, Zucchini, Yellow Squash, Italian Eggplants, Sweet roasted peppers, Portobello Mushrooms, Belgium Endive and Asparagus

BRUSCHETTA CON CARPACCIO DI MANZO \$ 90

Bruschette with thin sliced prime Beef tenderloin over arugula sauce and topped with shaved Parmigiano Reggiano, gourmet Capers, E.V. olive oil and a touch of balsamic glaze

BRUSCHETTA CON CAPPONATA DI MELANZANE \$ 60

Bruschette topped with sautéed Italian Eggplants, sweet roasted peppers, grape tomatoes, garlic, basil and E.V. olive oil

INVOLTINI DI SALMONE PASTRAMI \$ 80

Sliced Pastrami Smoked Salmon, stuffed with Mascarpone cheese, chives, lemon zest, capers, hard-boiled

TARTARE DI TONNO CON MANGO E AVOCADO \$ 140

Yellowfin Tuna (center cut and sushi grade #1) diced and mixed with Mango, Avocado, herbs, E.V. olive oil, lime. Served in individual cups

INSALATA DI MARE AMALFITANA \$ 150

Delightful seafood salad served room temperature with steamed, Shrimp, Sea Scallops, Calamari, Clams, Mussels Jumbo lump, Crab meat, celery, garlic, grape tomatoes, fresh herbs, E.V. olive oil and lemon juice

INSALATA DI POLIPO ALLA GRIGLIA \$ 130

Steamed and grilled Greek Octopus, diced and mixed with grape tomatoes, cucumbers, olives, beans, garlic, fresh herbs, E.V. olive oil and lemon juice

COCKTAIL DI SCAMPI CON SALSA AMERICANA \$ 150

Steamed Jumbo domestic white Shrimp in Italian beer, served over mesculin lettuce with Salsa Americana

HOT APPETIZERS

ARANCINI DI RISO RIPIENI ALLA SICILIANA 'OSTERIA STYLE' (3 balls each) \$95

Traditional Sicilian breaded and fried rice balls with meat ragout, Porcini mushrooms, Zucchini, mozzarella & Parmesan cheese (served with tomato marinara sauce)

SPIEDINO DI MARE \$ 130

Broiled Calamari, Scallops and shrimp lightly encrusted with garlic, fresh herbs and lemon

LAMB CHOPS LOLLIPOP \$ 140

Grilled marinated Petite Australian Lamb chops with fresh herbs

CALAMARI ALLA GRIGLIA \$ 80

Fresh Rhode Island Calamari marinate and grilled over arugula on the side

CALAMARI RIPIENI ALLA LUCIANA \$ 120

Braised stuffed fresh calamari with Crab meat in garlic white wine, peas and tomato sauce

Salads
INSALATE

CAESAR SALAD \$ 70

A classic with selected Romaine hearts lettuce, buttery croutons, Parmigiano Reggiano and our homemade dressing Arugula Salad, Baby Arugula, Pomegranate, grape tomatoes, toasted Pine nuts, shaved Parmesan cheese or Gorgonzola, E.V. olive oil and aged Balsamic vinegar

INSALATA MISTA DI STAGIONE \$ 65

Mixed green lettuce, tomatoes, carrots, red onions and white champagne vinaigrette dressing

INSALATA DI ESCAROLA \$ 80

Escarole lettuce, olives, cucumbers, peppers, crumbled hard boiled eggs, anchovies, E. V. olive oil and lemon



PASTA

CHOOSE THE TYPE OF PASTA

(Penne, Rigatoni, Paccheri, Fusilli, Tortellini, Tortellacci, Gnocchi and more, GLUTEN FREE AVAILABLE)

CHOOSE THE TYPE OF SAUCE:

Marinara, Tomato and basil, Amatriciana, Wild Boar Ragout, Cream sauce, mixed Seafood in red sauce or white wine sauce, Gorgonzola sauce, butter and sage **\$ 120 to \$ 180 depending on sauce**

LOOK AT OUR REGULAR MENU OR ASK FOR DAILY SPECIALS

Lasagna (required 2 to 3 days for the making of it)

Meat Lasagna **\$ 160**

Osteria Lasagna **\$ 180**

Seafood Lasagna **\$ 240**

Vegetarian Lasagna **\$ 160**



Meat

FOR THE OSSOBUCOS IS REQUIRED 3 TO 4 DAYS IN ADVANCED FOR THE MAKING OF IT

Ossobuco Veal **\$ 390**

Ossobuco Lamb **\$ 320**

Ossobuco Wild Boar **\$ 320**

Lamb Chops (Large eye from Australia) 2 double cut chops **\$380**

Filet mignon (Prime cut 9 oz.) **\$ 380**

Veal Chops (16 oz. French Cut) **\$450**

Rib Eye (22 to 24 oz. Prime cut) **\$ 500**

SAUCE AVAILABLE FOR THE MEATS:

Green Peppercorn and Cognac, Port wine and mushrooms, Truffle sauce, Fonduta with mixed mushrooms

VEAL SCALOPPINI \$ 290

Saltimbocca alla Romana, Veal Piccata, Veal Marsala, Parmigiana and Milanese, Veal Braciola

CHICKEN AS ABOVE \$ 240

ROASTED PHEASANT GOURMET \$ 290

Oven roasted Prosciutto wrapped boneless Pheasant stuffed with sautéed onions, spinach, carrots, breadcrumbs, Parmigiano Reggiano cheese, black Truffle peeling and fresh herbs, accompanied with his own wine reduction sauce

SEAFOOD

CHILEAN SEABASS \$ 380 - \$ 420

Caramelized and served with wilted organic escarole lettuce, toasted pine nuts, golden raisins *or* Sautéed with Shrimp and Clams in olive oil, garlic, fresh herbs and white wine sauce

ATLANTIC SALMON \$ 240

Grilled and topped with white wine, lemon, butter and capers sauce

SWORDFISH \$ 270

Encrusted with fresh herbs and Pecorino Cheese, served over Roasted sweet peppers, basil, grape tomatoes and white wine sauce

RED SNAPPER \$ 320

Grilled and served with Livornese sauce (garlic, black olives, capers, grape tomato and white wine sauce)

Also available upon order:

Alaskan Halibut \$ 380

Grouper \$ 350

Branzino Whole fish or fillet \$ 350

Dover Sole whole fish \$ 55 each

LOBSTERS

Whole fresh Lobster (2 lbs from Maine) sautéed in olive oil with garlic, grape tomatoes, basil, hot crushed pepper and white wine sauce (Fradiavolo) over Pasta \$ 59 each

Or in white wine sauce

SHRIMPS \$ 320

Jumbo shrimp sautéed in garlic, chives, grape tomatoes, shitake mushrooms and white wine sauce

or Francese style:

Egg dredged jumbo shrimp sautéed with garlic, fresh herbs, white wine, lemon and butter sauce



DESSERT

Tiramisu \$ 90

Panna Cotta \$ 90

Chocolate cake \$ 90

Chocolate mousse \$ 90

Profiteroles \$ 90

Assorted pastry mignons \$ 120

SIDES

Broccoli di Rabe, Asparagus, Brussel sprouts, Bok choy, Spinach and more \$ 65

Sautéed Mixed Mushrooms \$ 65

Roasted Potato \$ 50

Potato Lyonnaise \$ 65

Scallops Potatoes \$ 80

Mashed potatoes \$ 65

All the ingredients of this parties carry out menu are personally chosen and fresh delivered to Arturo's kitchen on the daily base.

The outstanding quality of it will make your event a successful one.

The above prices are applied on a minimum of 10 people order.

Prices are subject to change due to the flexibility of the Market but in that case, you will be notified.