

# OSTIA.

BRUSCHETTA, GOAT CHEESE, CAVOLO NERO • MUSHROOM 12  
WHOLE SHRIMP, HARISSA, AÏOLI • LIME 17  
TUNA CRUDO, SHALLOT, CAPER, SOUR ORANGE • MINT 15  
SALUMI, PROSCIUTTO SAN DANIELE, COPPA • CACCIATORINI 21  
CHEESE, CAÑA DE CABRA, CHIRIBOGA, KENTUCKY ROSE • FOCACCIA 19  
MUSSELS ESCABECHE, SHALLOT, CALABRIAN CHILI • CELERY 15

BEET, TARRAGON, PRESERVED LEMON, STRACCIATELLA • HAZELNUT 15  
CAESAR, ANCHOVY, CAPERS, PECORINO • GARLIC BREADCRUMB 13  
BRUSSELS SPROUT, CURRANTS, ALMOND • MANCHEGO 13  
ENDIVE, LARDON, PARSLEY, SPICED WALNUT • ORANGE ZEST 15

GNOCCHI, LAMB SHOULDER, PARSLEY • GARROXTA 21  
MAFALDE, HAZELNUT-KALAMATA OLIVE PESTO • PECORINO 19  
BUCATINI CARBONARA, GUANCIALE, BLACK PEPPER, EGG • PARMIGIANO 21  
MEZZI RIGATONI, WILD BOAR BOLOGNESE • PARMIGIANO 23

HALF CHICKEN, LEMON • SALSA VERDE 27  
HANGER STEAK, SUNCHOKE • SALSA PICCANTE 29  
PORK CHOP, BROWN BUTTER, ROSEMARY • WALNUT 28  
RED SNAPPER, BOK CHOY, SOPPRESSATA • BEURRE BLANC 27  
NY STRIP • HAZELNUT ROMESCO 58

CRISPY POTATO, ROSEMARY • AÏOLI 10  
TUSCAN KALE, GARLIC, CHILI • COLATURA 10  
NAPPA CABBAGE, 'NDJUA • ARRABBIATA 10  
CAULIFLOWER, GOLDEN RAISIN • CALABRIAN CHILI 10

FAMILY STYLE DINNER 72/PP