

il osteria & bar Giallo

Antipasti

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| IL PANE 5 | house-made focaccia, olive oil, balsamico <i>garlic style</i> • +2 |
| MELANZANE GRIGLIATE 15 | grilled eggplant, fresh mozzarella, iG marinara |
| POLPETTE 18 | duck, turkey & beef meatballs, braised mixed mushrooms, sweet onions |

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| FRITTURA DI CALAMARI 18 | crispy calamari, zucchini, calabrese remoulade |
| POLIPO AI FERRI 21 | grilled atlantic octopus, olive oil potatoes, pickled red onion, olive vinaigrette |
| GAMBERI ROSSI 19 | crisp wild red shrimp, marsala glaze, creamy polenta, calabrese chilli |

Insalata

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| CAPRESE 16 | heirloom tomatoes, iG fresh mozzarella, basil, aged balsamic, extra virgin olive oil |
| CESARE 15 | romaine hearts, focaccia breadcrumbs, grana <i>add anchovies (salted or white)</i> • 2 |
| INSALATA DI STAGIONE 14 | mixed greens, arugula, green apple, toasted walnut, cranberries, goat cheese, apple honey vinaigrette |

Pizza

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| RUSTICA 19 | marinara, roasted peppers, artichokes, caramelized onion, mushrooms, olives |
| PEPPERONI PICCANTE 21 | marinara, calabrian chili, gorgonzola, hot honey |
| LASAGNA PIZZA 21 | marinara, short rib, ricotta, mozzarella cheese |

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| CARNISSIMA 21 | marinara, peperoni, homemade sausage, bacon |
| PEPPERONI 20 | marinara, mozzarella |
| MARGHERITA 18 | marinara, mozzarella, basil, evoo |

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| QUATTRO FORMAGGI 21 | goat cheese, ricotta, gorgonzola, mozzarella cheese, caramelized onions |
| FUNGHI 19 | mushrooms, roasted garlic, goat cheese |
| PESTO 20 | basil pesto, arugula, prosciutto, mozzarella |

Primi

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| SPAGHETTI 22 | tomatoes, garlic, basil, "heart & soul" <i>add 3 meatballs</i> • 9 |
| GARGANELLI 28 | homemade italian sausage, broccolini, calabrese chili, tomatoes, evoo, garlic, ricotta salata |
| RISOTTO SETTIMINALE Mkt | this week's risotto offering |

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| TORTELLI 28 | butternut squash, grana, dijon, amaretto cookie filled, brown butter, sage, almonds |
| AGNOLOTTI 31 | bge roasted duck & fontina filled, brown butter, sage, pecans |
| PAPPARDELLE 29 | traditional veal & pork bolognese |

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| FRUTTI DI MARE 34 | squid ink spaghetti, shrimp, mussels, calamari, spicy marinara, shaved garlic |
| LASAGNA MATTÀ 31 | "crazy lasagna," braised beef short rib, garlic & rosemary jus |
| GNOCCHI DI PATATE 29 | gorgonzola cream, crispy speck |

Secondi

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| POLLO AL MATTONE 31 | brick-roasted half chicken, whipped root vegetables, broccolini |
| ZUPPA DI MARE ALLA LUCIA 43 | red snapper, clams, mussels, wild red shrimp, sweet onion, garlic, marjoram, colatura, tomato broth, grilled focaccia |
| SALMONE 33 | cold-smoked, grilled, vidalia & english pea purée, roasted golden beets, wild mushrooms |
| PESCE INTERO Mkt | grilled whole fish, capers, lemon, extra virgin olive oil |

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| SCALOPPINA 31 44 | "piccata" (lemon, capers, white wine) or "marsala"(mushrooms, fowl jus), herb-roasted yukon potatoes choice of: • chicken • veal tenderloin |
| LA PARMIGIANA 31 49 | garlic & rosemary pan-fried, roasted tomatoes, mozzarella, marinara choice of: • chicken • 14 oz. bone-in veal chop |

Contorni

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| CAVOLETTI DI BRUXELLES 10 | crispy brussels sprouts & shallots, white balsamic glaze |
| SPINACI 11 | sautéed spinach, garlic, extra virgin olive oil |
| PATATE ARROSTO 10 | garlic & herb roasted yukon potatoes |
| ASPARAGI 12 | salt & garlic-grilled asparagus, shaved grana |
| BROCCOLINI 11 | garlic, extra virgin olive oil |
| PASTA PICCOLA 10 | side of spaghetti or fettuccine with choice of marinara or alfredo |

Our culinary team is glad to accommodate any dietary restrictions, please inform your server. We reserve the right to add twenty percent gratuity to any check and to refuse service to anyone. **Consuming undercooked meats, poultry, seafood, shellfish, or eggs increases risk of food borne illness**