

Executive Chef:
Francisca Sanchez
Maitre'd: Nimesh Pavuluri

Pastry Chefs:
Samantha Rodgers,
Natalie Morrow
Olivia Scoggins
Jennifer Becerra
Ellie Kim

Osteria Francesca

SERVIZIO PANE

GNOCCO DE FRITTO

Puffed fried dough with prosciutto slices and crumbled
Parmesan with balsamic & extra virgin olive oil
*Contains gluten, dairy

ANTIPASTI

BRUSCHETTA

Fresh heirloom tomatoes and mozzarella tossed in
extra virgin olive oil with fresh basil, on crostini
*Contains gluten, dairy

TORTELLINI IN BRODO

Fresh handmade tortellini in rich beef broth
garnished with fresh parsley
*Contains gluten

PRIMO

TAGLIATELLE AL RAGU

Pork and beef Bolognese,
handmade tagliatelle pasta,
with shaved Parmesan and fresh basil
*Contains gluten, dairy, alcohol

PIADINA ROMAGNOLA

Flatbread with sliced prosciutto, mortadella, arugula,
fresh tomato slices and mozzarella spread
*Contains gluten, dairy

PARMESAN CRUSTED WHITEFISH & PARMESAN POLENTA

Whitefish breaded in Parm panko crust,
sautéed asparagus on a bed of creamy polenta.
Served with a red pepper coulis and fried capers.
*GF, contains dairy, fish

DOLCE

DELIEZ AL LIMON

Delicious lemon cake covered in fresh lemon glaze
topped with whipped cream
*Contains gluten, dairy

BUDINO

Choice of rich milk chocolate pudding or
sweet butterscotch pudding
garnished with whipped cream and a sweet drizzle
*GF, contains dairy

TIRAMISU

Delicate chocolate coffee and cream cake dusted in cocoa powder
*Contains gluten, dairy, alcohol

BEVANDA D' AUTORE

PEACH BELLINI

White sparkling grape juice with
peach syrup topped with fresh mint