BOTTEGA SALARIA
OSTERIA ROMANA

*WEDNESDAY*
Schnitzoletta alla parmigiana
**$32**

*THURSDAY*
Pollo Arrosto For 2
**$78**

## *Yummy Bites & Roman Street Food*

**Parmigiano Reggiano 24 Months & 25-Year Aceto Balsamico** **$16**

**Prosciutto di Parma 24 Months** **$23**

**Selezione di Prosciutti Italiani** **$26**
Selection of Italians Prosciutto

**Pane e Olio** **$9**
JoJu Bakery Bread Served with Sabina Extra Virgin Olive oil

**Supplì al Telefono**
Classic Roman fried rice croquettes **$16**

*Pane Burro e Alici* *$18*
Grilled bread, cultured butter, Mediterranean anchovies

## *Paste*

**Amatriciana**
Guanciale, pecorino, tomato **$25**

**Gricia**
Guanciale and Roman Pecorino Cheese **$25**

**Cacio e Pepe**
Roman Pecorino cheese and black pepper **$24**

**Ragu' Di Cinghiale**
Pappardelle Pasta with Local Wild Boar Ragu **$32**

**Soup Of The Day**
Daily Homemade Soup **$20**

**Cacio e Pepe "Valerio Style"**
Roman Pecorino, Pink Pepper, Sicilian Pistachio **$30**

**Fettuccine ai Funghi**
Local Enchanted Mushroom, Porcini and Thyme **$33**

**Gnocchi Al Pomodoro**
Tomato Sauce, Roman Pecorino Cheese **$26**

**Spaghetti allo Scoglio**
Mix Seafood pasta **$36**

**Spaghetti all'Astice Per 2**
Maine Lobster, Garlic, Tomato, Parsley Finished Table Side "Limited availability" **$MP**

## *I Nostri Taglieri* Our Cutting Boards

**Selezioni di Formaggi** **$38**

**Selezioni di Salumi** **$38**

**Formaggi e Salumi** **$40**

## *Antipasti*

**Burrata e Prosciutto di Parma**
Fresh Burrata, Parma Prosciutto DOP **$25**

**Inalata di Polpo**
Octopus, celery,green beans, potato, Gaeta olives, parsley **$26**

**Polpette al Sugo**
Classic Roman meatballs with Tomato sauce **$20**

**Carciofo alla Romana**
Classic Roman artichockes with Mentuccia, Garlic and Cacio e Pepe sauce **$16**

**Insalata di Barbabietole**
Local Golden, Stripe,Red Beets, Goat Cheese **$19**

## *Secondi*

**Pollo Alla Cacciatora**
Locally Saurced Chicken,Rosemary, Black olives and Garlic **$30**

**Coda Alla Vaccinara**
Roman-style braised oxtail, slow-cooked with tomatoes, celery and red wine **$36**

**Fish of The Day** **MP**

## *Dolci*

**Tiramisu'**
Classic Roman Tiramisu **$14**

**Torta Della Nonna**
Vanilla Custard Tart with Italian Pine Nuts **$16**

**Homemade Gelato** **$12**

**Torta al cioccolato**
Chocolate Tart **$12**

**Ciambelline Fritte (for 2)**
Warm Italian donuts served with Pistachio and Chocolate sauce **$18**

**Allergen disclosure - Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**