

ANTIPIASTI

ANTIPIASTO DELLA CASA 13 (serves 2-4)
Italian salumi & cheeses, marinated vegetables, olives

SALUMI 12
cured meat selection with your choice of ciabatta or 7 grain whole wheat bread, evoo

MAMAS MEATBALLS 13
grass fed beef, veal & pork, Sunday sauce, shaved parm

BRUSCHETTA 9
• Traditional (V)
• Olive Tapenade (V)
• Truffled Honey & Goat Cheese (V)
• Sundried Tomato Pesto (V)
• N'duja

CHICKEN BITES 9

OCTOPUS 15
kalamata olive, capers, red onion, celery, parsley, garlic, lemon, evoo, baby arugula, Italian seasoning

PROSCIUTTO ROLLATINI 13
prosciutto slices stuffed with pesto goat cheese, mixed greens, balsamic reduction, roasted red peppers

AHI TUNA 14
wild seared tuna, haricot verts, kalamata olives, red onion, cucumber, evoo

VEGANO 10
beets, haricot verts, croutons, almonds, red onions, evoo & Italian seasoning

INSALATE

ADD Chicken Breast 3
ADD Turkey Breast 3
ADD Sicilian Tuna 4
ADD Seared Ahi Tuna 4

FRAGOLA 12
strawberries, almonds, feta, spring mix, balsamic vinaigrette

BEEF 12
beets, goat cheese, walnuts, baby arugula, balsamic vinaigrette

CAESARE 9
romaine, our caesar dressing, parmigiano reggiano, homemade croutons

GRECO 10
feta, kalamata olives, tomato, cucumber & red onion, romaine, seasoned red wine vinegar & evoo

MELA E NOCE 11
granny smith apples, walnuts, gorgonzola, baby spinach, balsamic vinaigrette

LA PERA 11
pears, gorgonzola, walnuts, red onions & spring mix, balsamic vinaigrette

CONTADINO 11
thin slices of prosciutto di parma, mixed greens, balsamic vinaigrette, shaved parmigiano reggiano, evoo, balsamic reduction

CAPRESE 10
Tomato, fresh mozzarella, pesto, balsamic vinegar, mixed greens

CAPRESE DI BUFALA 12
buffalo mozzarella, tomato, roasted red peppers, evoo, balsamic reduction, mixed greens

BURRATA 13
fresh mozzarella ball with buttery cream center, tomato, mixed greens, evoo, Italian seasonings

ARTISANAL SANDWICHES

served room temperature
choose from
7 grain whole wheat, ciabatta or sub piadina 1
served with choice of:
side of the day or bag of chips

GIANLUCA 12
fresh mozzarella, prosciutto, baby arugula, roasted peppers, pesto, sea salt, fresh pepper, oregano, balsamic vinegar

GABRIELLA (V) 10
roasted red peppers, cucumbers, mixed greens, tomatoes, feta cheese, red onion, sun dried tomato pesto, Italian seasonings

MAMA FLORA 12
prosciutto, provolone, ham, tomato, baby arugula, evoo, balsamic vinegar, Italian seasonings

VINCENZINA (V) 10
fresh mozzarella, roasted pepper, sun-dried tomatoes, red onions, baby arugula, evoo, balsamic reduction, Italian seasonings

COSTANTINO 11
turkey breast, olive tapenade, sun-dried tomato, roasted red peppers, spring mix, evoo

POLPETTE 12
meatballs (grass-fed beef, veal & pork), tomato sauce, provolone cheese

ITALIANO 12
ham, coppa, salami, provolone cheese, tomato, red onion, spring mix, evoo, red wine vinegar, oregano

TONNO 12
Sicilian tuna, red onion, celery, carrots, evoo, mayo, spring mix, tomato

VOSTERA PROCACCINI

PIZZETTE

Our terra cotta method of cooking will result in variations in the appearance of your pizza's crust. Our pies have a charred crust typical of authentic Italian pizza. All pies are thin crust; this is our house specialty. **All of our dough is vegan.**

GLUTINE add 4

WHOLE WHEAT add 2

SPECIAL NOTE: We offer a gluten free dough, **HOWEVER** it is still prepared in the same work space & oven with our Traditional Pizza and is not recommended for customers with severe celiac.

PIZZA DOUGH TO TAKE HOME!
\$2.50 Regular | \$3.50 Whole Wheat | \$4.50 Gluten Free

RED

TINOS MARGHERITA (V) 12
Our most traditional pie...
mozzarella, tomato sauce, evoo, basil

MARGHERITA DOC (V) 13
tomato sauce, buffalo's milk mozzarella, evoo, basil

STEFANO IL MOLIBRESE 16
tomato sauce, stracciatella, N'duja, red onions, evoo, basil

PIZZA DORA 15
tomato sauce, fresh mozzarella, sausage, pepperoni

NAPOLITANA 15
"salty heaven" tomato pie, anchovies, capers, kalamata olives, garlic, evoo, shaved parmigiano

TARTUFO DI GIANNI 15
tomato sauce, fresh mozzarella, sausage, mushrooms, white truffle oil

AMATRICIANA 16
tomato sauce, fresh mozzarella, roasted garlic, red onions, pancetta, basil, evoo

ANTONIA LA CAPRICIOSA 16
fresh mozzarella, tomato sauce, artichoke hearts, kalamata olives, salami, evoo

WHITE

BORI PIE (V) 15
provolone, ricotta, roasted garlic, baby spinach, artichoke hearts, red onion

CAPRINO DI GIANNA (V) 15
goat cheese, fresh mozzarella, red onions, red peppers, evoo

NONNA CESINA (V) 16
gorgonzola, mozzarella, ricotta, provolone, fresh tomatoes, evoo & fresh basil

RAFFAELLA LA CALABRESE (V) 14
fresh mozzarella, roasted garlic, hot pepperoncino paste, & evoo shaved parmigiano

RUCHETTA E PROSCIUTTO 17
fresh mozzarella, prosciutto, arugula, shaved parmigiano, balsamic reduction, evoo

PESTO POMODORO (V) 15
fresh mozzarella & pesto marinated diced tomatoes, balsamic reduction (**marinated plum tomatoes are room temperature**)

Z PIE (V) 16
crimini & shitaki mushrooms, white truffle oil, provolone cheese, parsley

PIZZA VONGOLE 16
Your choice of : with or without tomato sauce
fresh garlic & Italian seasoned fresh clams, evoo, shaved parmigiano

TOPPINGS

anchovies	baby spinach
pepperoni	mushrooms
sausage	roasted red peppers
meatballs	red onions
chicken	sun-dried tomatoes
goat cheese	capers
gorgonzola	olives
ricotta cheese	provolone
artichokes	feta cheese
premium topping 3	regular topping 2

PIADINA

Piadina is a thin flatbread prepared with flour, evoo, sea salt, & water, either grilled or cooked in a terra cotta oven then stuffed with sweet or savory ingredients. Piadina originated in the Romagna region of Italy. Items like the piadina have become the defense against fast food—while it's fast to make, its real food with a cultural past.

PARMA 12 - prosciutto, impastata, baby arugula, evoo, sea salt, black pepper, oregano

DOLCE SALATO (V) 10 - pecorino, truffle honey, baby arugula, cracked pepper, evoo

CRUDO 11 - coppa, mixed greens, fresh mozzarella, evoo

20% added gratuity on parties of 6 or more
BYO does not mean bring your own water or soft drinks

BEVANDE

Shangri La 3

All natural unsweetened black tea, Sugar free, Calorie Free, No Preservatives, No Bitterness

Zevia caffeine free Stevia sweetened diet cola 3

Limonata or Mandarinata 3

1 L. Sparkling or Still Water 5

Mexican Coca-Cola 3

Maine Roots Fountain Soda 3

- Lemon-Lime
- Lemonade
- Orange Cream
- Root Beer
- Black Cherry
- Cream
- Mandarin Orange
- Half & Half
- Ginger Ale
- Honey ginseng green tea

CAFFE

MOMENTO Coffee - Regular & Decaf

Espresso 3

Double Espresso 5

Macchiato 4

Cappuccino 4

Latte 4

Americano 3

Iced Americano 3

Hot Tea 2

DOLCI

Gelati & Sorbetti 6

Ask your server for flavors of the day

Tiramisu 6

Lady fingers, mascarpone, espresso, amaretto

Cannolo Small 2 Regular 5

Chocolate chip cannoli cream in a crispy pastry tube

Slice of the Day 7

Ask your server for the Cake choice of the day

Dolce Vita 14

Pizza Crust, Nocciolata, Strawberries

Cannolo Rollatini 13

Pizza crust, chocolate chip cannoli cream, strawberries

O-STE-REE-AH

[an italian village eatery where food is unassuming but authentic, served by the owner's family & where guests become part of the extended family]

Osteria Procaccini offers all natural Italian food using quality ingredients that are sustainable, organic and local **whenever possible**; like things used to be. Our concept is authentic Italian food free of artificial preservatives, colors, sweeteners, flavors, hydrogenated fats, and to promote healthy eating. Our passion is great food and sharing it with our customers. Operating a family business which offers green standards is our contribution to our environment and future generations. These standards include recycling, composting waste, cleaning with natural agents, and using paper products and supplies from 100% recycled materials.

www.osteriaprocaccini.com