



OSTERIA BROOKLYN PRIVATE EVENT

ANTIPASTI

***Beef Meatball**

Tomato and Basil Sauce, 5 cheese
soft polenta

Insalata di Spinaci

Spinach Salad, Pear, Goat Cheese

***Burrata & Prosciutto**

Wrapped in Prosciutto, Red
Wine Figs

***Fritto Misto**

Fried Calamari, Shrimp, Zucchini,
Spicy tomato

MAINS

***Salmone alla Piastra**

Salmon, Kale, Potatoes, Honey Mustard
and Fresh Mint

***Tagliata di Manzo "Rib Eye"**

Mushrooms, Roasted Potatoes, Modena
Balsamic

Bucatini Cacio&Pepe

Black Pepper, Pecorino Romano

***Pollo Caprese**

Chicken Parmigiana, Spaguetti pomodoro

DESSERT

Italian Venetian Meringue Cake

*Tax and Gratuity is not included, There Is 4% non-Cash charge on all non-cash payment, Three Hour Event

Thank you, Osteria Brooklyn Team,*

Executive Chef Raffaele Solinas