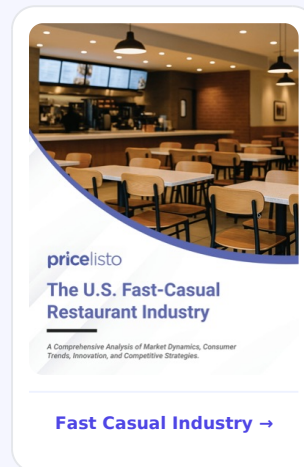




Osteria Morini

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Doordash & Caviar Exclusive Item

ITEM	PRICE
Petroniana crispy veal cutlet, prosciutto cotto, spinach, parmigiano, truffle creama	\$38.00

Specials

ITEM	PRICE
Scallops Seared scallops, corn puree and tomato, onion, cauliflower relish	\$34.00
Fra Diavolo	\$32.00

Battilardo - Cured Meats & Cheeses

ITEM	PRICE
Set of 3 Batillardo selection of cured meats and cheeses, served with spreads and crostini	\$33.00
Set of 2 Batillardo selection of cured meats and cheeses, served with spreads and crostini	\$21.00
Prosciutto 24-month	\$12.00
Smoked Trout Spread sour cream, castelvetrano olive, chives	\$12.00
Parmigiano "Gelato" Spread parmigiano-reggiano vecchio, nutmeg	\$12.00
Mortadella delicate pork roll	\$12.00
Parmigiano-Reggiano cow, hard, raw	\$12.00
Sopressata Piccante spicy cured pork sausage	\$12.00
Finocchiona Fennel salami	\$12.00
Quartirolo cows milk, semi soft	\$12.00
Blu di Capra	\$12.00
Roccolo Valtaleggio	\$12.00

Antipasti

ITEM	PRICE
Tortellini in Brodo Pork shoulder ravioli, parmigiano bone broth	\$18.00
Mista mixed lettuces, market vegetables, endive, candied walnut, shallot red wine vinaigrette, robiolina crostini	\$17.00
Romana romaine lettuce, anchovy vinaigrette, parmigiano, garlic breadcrumbs	\$18.00

ITEM	PRICE
Carciofi crispy artichokes, calabrian chili aioli	\$16.00
Calamari Fritti Pomodoro, calabrian chili	\$21.00
Barbabietole roasted beets, pistachio brittle, gorgonzola crema	\$18.00
Polpettine prosciutto & mortadella meatballs, pomodoro, parmigiano	\$19.00
Burrata Creamy mozzarella, butternut squash, apples, cranberries	\$21.00
Romana (Copy) romaine lettuce, anchovy vinaigrette, parmigiano, garlic breadcrumbs	\$17.00

House-Made Pastas

ITEM	PRICE
Fusilli neopolitan pork shoulder ragù, robiolina	\$28.00
Tagliatelle bolognese, parmigiano	\$27.00
Garganelli Prosciutto, mushrooms, truffle crema	\$26.00
Spaghetti Pomodoro pomodoro & basil	\$22.00
Cappelletti truffled ricotta ravioli, prosciutto	\$27.00
Pappardelle Braised short rib, fava beans, pecorino	\$29.00
Torcia Nera squid ink pasta, seppia & shrimp ragù	\$28.00
Gramigna Macaroni, sweet pork sausage, tomato, cream	\$27.00

Entrees

ITEM	PRICE
Roasted Chicken brick oven-roasted chicken, bunching onion, carrots, asparagus, sugo	\$34.00
Tagliata 16 oz. strip steak, cipollini marmellata, potato gratin	\$54.00
Branzino mediterranean sea bass, artichoke caponata	\$37.00
Salmon cannellini beans, roasted tomatoes, pickled swiss chard, crispy leeks	\$36.00
Petroniana (Entrees) crispy veal cutlet, prosciutto cotto, spinach, parmigiano, truffle creama	\$38.00
Duck Breast Long Island duck breast, celery root puree, swiss chard, dates	\$35.00

ITEM	PRICE
Porchetta Charred broccoli rabe, salsa verde, rosemary sugo	\$32.00
Sides	
Asparagus parmigiano, bread crumbs	\$13.00
Parmigiano Fingerling Potatoes Roasted fingerling potatoes, parmigiano	\$13.00
Spinach Sautéed spinach, chili	\$13.00
Broccoli Rabe e Salsiccia Cherry peppers, garlic	\$13.00
Pizzas	
Calabrese thick-cut pepperoni, fennel sausage, red onion, pomodoro, mozzarella	\$24.00
Classica crushed tomato, mozzarella, fresh basil	\$18.00
Funghi mushroom, sautéed spinach, garlic, porcini marsala, mozzarella	\$22.00
Build Your Own Pizza build your own pizza using any of our artisanal toppings, starting with	\$18.00
Buffalo Chicken buffalo sauce, breaded chicken cutlet, blue cheese crema	\$23.00
Meatball Pizza house-made meatballs, filetto, ricotta roasted bell pepper, basil	\$22.00
Tartufata prosciutto cotto, mushroom, truffle cream, mozzarella, chive	\$22.00
Low Gluten Pizza 10" Low Gluten Pizza	\$13.00
Nicoletta Favs	
Chicken Parm breaded chicken breast, pomodoro, mozzarella & basil served with house-made rigatoni pomodoro	\$30.00
Spicy Chicken Wings double-fried chicken wings, honey calabrian chili glaze, blue cheese crema	\$14.00
Desserts	
Tiramisu espresso soaked ladyfingers, vanilla mascarpone mousse, cocoa	\$13.00

ITEM	PRICE
Cookie Plate freshly baked chocolate chip	\$10.00
Bomboloni citrus scented ricotta doughnut, vanilla anglaise, apple butter	\$13.00
Budino	\$13.00
Torta al Pistacchio	\$13.00

Beer

ITEM	PRICE
Graft 'Farm Flor' Cider	\$11.00
Talea Peach Berry	\$12.00

Cocktails Single Serve Bottle

ITEM	PRICE
Negroni Classico bottle Bombay Dry Gin, Campari, Cinzano 1757 Vermouth	\$16.00
Arancia Rossa bottle blanco tequila, ancho pepper, blood orange	\$17.00
Marasca Old Fashioned bottle Russell's Reserve 10 year Bourbon, Luxardo, Demerara, Fernet	\$18.00

Non-Alcoholic Beverages

ITEM	PRICE
Pellegrino 1L	\$6.00
Diet Coke	\$4.00
Coke	\$4.00
Acqua Panna 1L	\$6.00
Gingerale	\$4.00
Sprite	\$4.00