

OUR SPECIALTY BURGERS

- Angus Burger** - lean chopped meat served plain, american or provolone11.95
Panchetta Burger - with Italian bacon and shaved onions12.95

All above specialty burgers served with french fries

SIDES - SAUTEED OR STEAMED

- Broccoli** -5.95
Roasted Brussel Sprouts -6.95
Escarole & Beans - garlic & oil consomme6.95
Spinach -5.95
Broccoli Rabe - seasonal.....7.95

■ *After Dinner enjoy our homemade desserts with a delicious cappuccino*

■ *Also serving a delicious and affordable Lunch,
Monday through Friday, 12:00-3:00pm*

■ *Ask about our Special 3-course Early Dinner
Served Monday through Friday, 3:00pm-5:30pm*

“WE WILL ACCOMMODATE ANY REQUEST.....JUST ASK”

■ The Osso Buco Family would like to thank Shop Rite and Larry Inserra for the use of their parking lot during our business hours, 7 days a week.

And

■ We would also like to extend our thanks to our neighbor ETD Tire for the use of their parking, after 6pm (6 Nights and Sundays)

BON APPETITI!



OSSO
BUCCO

APPETIZERS

Old-Fashioned Minestrone Soup -	4.95	Pasta Fagioli Soup -	4.95
French Onion Soup -	5.95		
Oven Fresh Garlic Bread -	3.95		
Grilled Sausage from Arthur Ave. - over sauteed spinach	8.95		
Black Mussels Marinara - or in a white wine sauce	9.95		
Clams Oreganata - Seasoned breadcrumbs with a lemon butter sauce	9.95		
Grandma's Homemade (3) Meatballs - Simply delicious with a dash of Ricotta cheese	8.95		
Fried Calamari - Your choice of marinara sauce or sesame ginger	10.95		
Hot Antipasto Supreme - clams, mussels, eggplant rollantini, shrimp, stuffed mushrooms	11.95		
Whole Stuffed Artichoke baked parmesan cheese & herbs (seasonal)	9.95		
Zuppa Di Clams Marinara - simmered in a red sauce	10.95		
Eggplant Rollantini - baked & stuffed with the finest ricotta	8.95		
Mozzarella Carrozza - Our italian grilled cheese with marinara or lemon anchovy sauce	8.95		
Garlic Shrimp Smothered in a White Bean Sauce	10.95		
Bruschetta Cristini - Chopped tomato and onion on italian toast	5.95		
Homemade Crab Cakes - Lump crabmeat, pan baked and delicious	10.95		
Our Famous Sliders - meatball minis (3)	9.95		
Classic Shrimp Cocktail - A traditional favorite	9.95		
Stuffed Mushrooms with Crab Meat -	11.95		

SALADS

Tri-Color - Arugula, endive, radicchio with house dressing	6.95
Caesar Salad - Romaine parmesan cheese	7.95
Seafood Salad - Calamari, scungilli, shrimp & onions over a bed of mixed greens, special vinaigrette	11.95
Goat Cheese, Beets & Arugula - beets, arugula, goat cheese w/pinecrusted breadcrumbs in balsamic vin. ..	8.95
Insalate Italiano - Fresh mozzarella, roasted peppers, tomato & basil in a balsamic vinaigrette	7.95
Romaine & Gorgonzola - With cranberries & walnuts in a balsamic vinaigrette	8.95

FROM THE GRILL

“**Our Famous Butcher Cut Osso Buco** called a veal shank. It comes from the leg, together the meat and bone are cut into portions. It's braised and slowly cooked for 3 hours in a cabernet reduction sauce. The meat becomes tender and delicate. Also, in the center of the bone is the marrow, a tasty, spongy meat spread.

Veal Osso Buco - braised, slow cooked cabernet sauce w/mushrooms & peas over risotto or mashed potato ..	27.95
Pork Chop Campagnola - baked with sausage, potato, peppercini, mushrooms, onions served in a brown sauce and a touch of marinara	18.95
Chicken Scarpariello (on the bone) - vinegar peppers, sausage, mushroom, onions and roasted potatoes	17.95
Black Angus Sirloin Steak - aged cut of beef served with mashed potatoes and creamed spinach	26.95
Short Ribs (boneless) - ribbed beef slow cooked to a tender perfection served with carrots and polenta	23.95
Half Roasted Chicken - herb citrus marinated and baked with string beans, sweet potato and parsnips ..	16.95
Grilled Chicken Breast - with potato and vegetables	16.95

ITALIAN DINNER CLASSICS

Chicken Parmigiana - Choice of Penne or Linguini	16.95
Eggplant Parmigiana - Fresh eggplant layered with choice of Penne or Linguini	15.95
Veal Parmigiana - Choice of Penne or Linguini	19.95
Chicken Francese - With roasted potato and vegetables	16.95
Chicken Sorrentino - Layered eggplant, fresh mozzarella with vegetables and potato	17.95
Shrimp Mediterranean - prosciutto, fresh mozzarella & herbs in light marsala wine sauce w/vegetables ..	20.95
Veal Saltimbocca - sautéed in a brown sauce with prosciutto and mozzarella over spinach with vegetables	20.95
Chicken Milanese - breaded, pan fried & topped with baby arugula & tomatoes in a vinaigrette	17.95
Veal Marsala - mushrooms, marsala wine sauce with vegetables and potato	19.95
Country Chicken - piecess of chicken, sausage, peppers, onions, mushrooms, potatoes and a brown sauce with a touch of balsamic vinaigrette	17.95

PASTA ENTREES

Penne Vodka - sautéed fresh tomatoes, vodka light pink sauce	15.95
Spinach Ravioli - stuffed minced spinach and cheese in a brandy cream sauce	15.95
Cavatelli and Broccoli - sautéed garlic consomme with sundried tomatoes	15.95
Penne Pesto - fresh basil, pignoli nuts, touch of cream reduced to a pesto sauce	15.95
Cappellini Primavera - angel hair pasta, mixed vegetables in a white wine consomme	16.95
Linguine with Fresh Clams - white or red, sautéed in a wine consomme or marinara sauce	17.95
Cheese Ravioli - Served in a marinara or butter sage sauce	14.95
Fettuccini Carbonara - fresh noodles, sautéed onions, pancetta and peas in a white wine cream sauce ..	15.95
Whole Wheat Penne Siciliano - plum tomato, chunks of eggplant topped with mozzarella	16.95
Fettuccini & Wild Mushrooms - sautéed butter sage cream sauce	16.95
Rigatoni Bolognese - special meat sauce	15.95
Spaghetti and (3) Meatballs - old family favorite	16.95
Homemade Gnocchi - served in a fresh marinara or pesto sauce	16.95
Penne Arrabiatta - sliced hot cherry peppers, mushrooms and onions in a light pink sauce	15.95
Orecchiette, Sausage & Broccoli Rabe - sautéed in garlic and oil with sundried tomatoes	17.95
Rigatoni Cucina - Shrimp, arugula, tomatoes & marscapone in a lemon and garlic sauce	19.95
Stuffed Rigatoni - stuffed with ricotta choice of marinara or vodka pink sauce	16.95

SEAFOOD ENTREES

Salmon Della Casa - sautéed with shiitake mushrooms, fresh lemon and arugula with vegetables	20.95
Filet of Branzino - white delicate fish w/spinach, white beans & tomatoes sautéed in a lemon wine sauce ...	23.95
Sole Francese - egg dipped, sautéed in lemon and white wine with vegetables	20.95
Shrimp Scampi - lemon butter and garlic sauce over linguine	19.95
Scallops & Shrimp Fra Diavlo - spicy marinara sauce over fettucine	22.95
Cappellini Vino Bianco - shrimp, clams & arugula and wild mushrooms in a white wine sauce with angel hair pasta	21.95

SHARED PLATE
CHARGE \$4.95

A FAMILY-STYLE SALAD INCLUDED WITH ALL ENTREES
GLUTEN-FREE PASTA IS AVAILABLE FOR AN ADDITIONAL FEE

Menu Cont'd →