

Antipasti Appetizers

RICE BALL	3.50
RICE BALL PARMIGIANA	5.00
PROSCIUTTO BALL	1.50
MOZZARELLA STICKS	5.00
EGGPLANT ROLLATINI	4.00
FRIED ZUCCHINI STICKS	5.00

CLAM BAR STYLE WITH BISCUIT

FRIED CALAMARI	SM 9.00	LG 13.00
FRIED SHRIMP	12.00	
FRIED SHRIMP & CALAMARI	16.00	
SHRIMP, CALAMARI & SCUNGILLI	18.00	
(Served with Medium or Hot Sauce)		

CHICKEN WINGS	(6) 6.00	(12) 11.00
(BUFFALO or BARBECUE)		
CHICKEN FINGERS	(4) 3.00	
MEATBALLS	(3) 7.00	
GARLIC KNOTS	(6) 3.00	(12) 5.00
GARLIC BREAD	3.50	
GARLIC BREAD with CHEESE	5.00	

Insalata Salads

HOUSE SALAD	(SM) 6.00	(LG) 10.00
Iceberg, Chicory, Radicchio, Fennel, Red Onion, Cucumbr, and Tomato with Italian Vinaigrette		
TOSSED SALAD	(SM) 6.00	(LG) 10.00
Mesclun, Romaine, Red Onion, Cucumber, Tomato, Shredded Carrots, Red Cabbage, and Black Olives		
TRI COLORE SALAD	7.00	
Arugula, Radicchio and Endives in a Lemon Vinaigrette		
ARUGULA SALAD	7.00	
Baby Artichokes with Shaved Parmigiano in a Lemon Vinaigrette		
CAESAR SALAD	3.00	
Romaine Hearts, Croutons and Shaved Parmigiano Reggiano in a Classic Caesar Dressing		
PANZANELLA SALAD	10.00	
Tomato, Onion, Brick Oven Bread, Basil, and Extra Virgin Olive Oil		
SPINACH SALAD	7.00	
Baby Spinach, mushrooms, Hard Boiled Egg, and Bacon in a Warm Bacon Dressing		
CHOICE OF DRESSINGS		
Italian Vinaigrette, Blue Cheese, Russian, Honey Mustard, Balsamic Vinaigrette, Ranch		

Pizza

NEAPOLITAN (CLASSIC ROUND)

CHEESE PIE	13.00
Tomato Sauce & Mozzarella	
TOMATO BASIL PIE	15.00
Fresh Plum Tomato Infused with Roasted Garlic & Basil & Fresh Mozzarella	
CLAM PIE	24.00
Fresh Clams Cooked in Clam Sauce, with a Touch of Cream (No Cheese)	
WHITE PIE	18.00
Ricotta, Mozzarella, & Grana Padano	
OSTERIA SUPREME PIE	21.00
San Marzano, Tomato, Mozzarella	
SALAD PIE	19.00
Mesclun Greens, Romaine Lettuce, Red Onion, Tomato, Cucumbers with Red Wine Vinaigrette	

TOPPINGS - EXTRA CHEESE, SAUSAGE, PEPPERONI, MEATBALL, ONIONS, HOT PEPPERS, BLACK OLIVES, MUSHROOMS & ANCHOVIES

HALF PIE: 2.00

WHOLE PIE: 3.00

SICILIAN: 4.00

SICILIAN (SQUARE)

TRADITIONAL SICILIAN	18.00
Tomato Sauce & Mozzarella	
S & B UPSIDE DOWN PIZZA	24.00
Marinara Sauce, Fresh Mozzarella Topped with Grana Padano	
RUSTICA	22.00
Fresh Mozzarella with a Sweet Onion Sauce & Finished With Grana Padano	
OSTERIA SUPREME	24.00
San Marzano Tomato, Fresh Mozzarella Topped with Grana Padano	
GRANDMA	19.00
Thin Crust with San Marzano Tomato Fresh Mozzarella, Garlic, Grana Padano & Basil	
THE O.P.P.	26.00
Marinara Sauce, Shaved Fresh Mozzarella Buffalo Mozzarella, Grana Padano, EVOO, Basil & Oregano	

Zuppa Soups

PASTA FAGIOLI	7.00
ESCAROLE & BEANS	7.00
SOUP OF THE DAY	M/ P

Calzones Rolls

CHEESE CALZONE (FRIED or BAKED)	7.00
FAMILY SIZE CALZONE	15.00
PROSCIUTTO CALZONE	9.00
PANZEROTTI (FRIED or BAKED)	3.00
FRESH MOZZARELLA & PLUM TOMATO	
SPINACH ROLL	7.00
CHICKEN ROLL	7.00
SAUSAGE, PEPPER & ONION ROLL	7.00
MEATBALL ROLL	7.00
STROMBOLI	3.00

Heroes & Sandwiches

	SANDWICHES	HERO
CHICKEN PARMIGIANA		9.00
VEAL PARMIGIANA		10.00
EGGPLANT PARMIGIANA		9.00
MEATBALL PARMIGIANA		9.00
SHRIMP PARMIGIANA		10.00
CHICKEN CUTLET with LETTUCE & TOMATO		9.00
SAUSAGE & PEPPERS		9.00
PHILLY CHEESESTEAK		10.00
BROOKLYN ROAST BEEF with MOZZARELLA & GRAVY		10.00
ITALIAN BLT	3.00	10.00
POTATOES & EGGS	6.00	3.00
PEPPERS & EGGS	6.00	3.00
TUNA	7.00	9.00
FRESH MOZZARELLA - 2.50 EXTRA		

Al Forno Baked Pasta

EGGPLANT PARMIGIANA with side of PENNE MARINARA	16.00
BAKED ZITI	14.00
CHEESE RAVIOLI PARMIGIANA	15.00
LASAGNA	15.00
MEAT LASAGNA	16.00
STUFFED SHELLS	15.00
MANICOTTI	15.00

Primi Pasta

PENNE With MARINARA	14.00
RIGATONI ALLA BRANDY	16.00
FETTUCCHINE ALFREDO	17.00
RIGATONI BOLOGNESE	18.00
BUCATINI AMATRICIANA	16.00
PENNE FILETTO DI POMODORO	16.00
LINGUINI with CLAM SAUCE	18.00
SPAGHETTI AGLIO E OLIO	13.00
CAVATELLI & MEATBALLS	14.00
CHEESE RAVIOLI	12.00
LOBSTER RAVIOLI	16.00

(Pasta: Spaghetti, Linguini, Fettuccine,
Bucatini, Cavatelli, Rigatoni, Penne,
Whole Wheat & Gluten Free)

Secondi Entrees

CHICKEN (POLLO)

CHICKEN FRANCESE	18.00
CHICKEN MARSALA	18.00
CHICKEN STEFANO	21.00
CHICKEN PARMIGIANA	18.00

VEAL (VITELLO)

VEAL FRANCESE	19.00
VEAL MARSALA	19.00
VEAL SALTIMBOCCA	21.00
VEAL PARMIGIANA	19.00
VEAL MILANESE	19.00

SEAFOOD (PESCE)

SHRIMP SCAMPI	20.00
SHRIMP FRANCESE	20.00
SHRIMP FRA DIAVOLO	20.00

SHRIMP PARMIGIANA	21.00
SHRIMP OREGANATA	20.00
ZUPPA DI CLAMS	16.00
ZUPPA DI MUSSELS	16.00
ZUPPA DI PESCE	22.00

Entrees served with potato and vegetable or pasta
and a house salad.

Contorni Sides

BROCCOLI DI RAPE	9.00
BROCCOLI with GARLIC & OIL	7.00
STRING BEANS	7.00
SPINACH	7.00
POTATO CROQUETTE	5.00
FRENCH FRIES	5.00

Dolce Desserts

CANNOLI	2.75
TORTONI	2.50
ZEPPOLE	(4) 3.00 (3) 6.00
CHEESECAKE	3.25

Beverages

FOUNTAIN SODA	MED 1.50	LARGE 1.75
CAN SODA		1.25
2 LITER SODA		3.50
SNAPPLE		2.00
BOTTLED WATER		1.25
PITCHER		5.00
SAN PELLEGRINO		5.00
COFFEE or TEA		2.00
ESPRESSO	SINGLE 2.50	DBL 3.25
CAPPUCCINO		4.00

FREE LOCAL DELIVERY

\$10.00 Minimum

Sun - Thurs 11am - 10pm Fri - Sat 11am - 11pm

We accept all major credit cards



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