OSTERIA

Accademia

646 AMSTERDAM AVE
NEW YORK CITY

ANTIPASTI

Caesar
Tender Baby Kale $15
Add Jumbo Shrimp $8
Add Chicken $7

Burrata
Roasted Peppers, Black Olive Pate $17

Vitello Tonnato
Chilled Veal, Tuna, Capers, Sauce $18

Fritto Misto
Flash Fried Calamari, Zucchini, Bell Peppers $16
Add Jumbo Shrimp $8

Fennel
Orange, Pistachios, Olives Heirloom Tomatoes Red Onions, Celery, Salted Ricotta $12

Polpettine
Angus Beef, Veal, Light Tomato Sauce, Crostini Ricotta $18
Additional Polpettine add $7

Crostini
Chicken Liver / Tomato Basil / Honey Ricotta $13

Eggplant Parmesan
Smoked Mozzarella $19

PASTA house made fresh pasta

Bucatini Caccio e Pepe Classic $22

Tagliolini Neri
Shrimp, Eggplant, Lobster Reduction $25

Chitarra Verde
Clams & Bottarga $24

Paccheri
Fresh Tomato, Arugula, Ricotta $20

Lasagna Della Nonna
Bechamel, Parmesan &Meat Sauce $24

Tagliatelle
Traditional Meat Sauce $22

Mafalde
Pistachio Pesto & Mint $22

Ravioli
Veal, Butter Sage & Parmigiano $20

Gnocci
Four Cheese & Walnuts $22

Risotto
Beets & Stracciatella $24

SALUMI e FROMAGGI

Salumi 3 for $25
Prosciutto 5 for $35
Speck
Coppa Dolce
Mortadella

Pecorino
Fiore Picante
Caciotta del Lazio

CONTORNI

Oven Roasted Garlic Bread
Roasted Potatoes
Broccolini
Seasonal Sauteed Greens
Patatine Fritte Salamoia
Bolognese Caponata

$10 each

SECONDI

Braised Short Ribs
In Red Wine, Pecorino, Mashed Potatoes $31

Chicken Parmigiana
Aromatic Breadcrumb topping $26

Steelhead Salmon
Grilled, Spring Salad, Green Pea Sauce $29

Orata
Grilled with Herbed Bread & Caponata Garnish $30

Hanger Steak
Grilled, Broccoli di Rabe $33

Burger
7 oz Angus, Fontina, Lettuce, Tomatoes, Caramelized Onions $22

DOLCI

Moka Tiramisu

Cannoli (2)

Crème Brulee
add a scoop $3

Zeppole with Nutella $12 each

Olive Oil Cake

Gelato/Sorbetto (3)
add a Scoop $3

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WHITE

Castello Colle Massari, Montecucco Vermentino Melacce $13/$49

Clean Vermentino with a fruity-fresh first sip. Aromas of Granny Smith apple, white peach and sweet limes with a hint of exotic fruits. Crispy and dry on the palate with fantastic minerality.

Tramin, Südtirol Alto Adige Pinot Grigio $14/$53

This wine displays a straw color with aromas of citrus fruits, pears, apples and white flowers. The rich and velvety texture of the wine is balanced by refreshing acidity leading to a long, lingering finish.

Abbazia di Novacella, Alto Adige, Valle Isarco, Kerner $16/$61

A particular specialty of the Valle Isarco. Greenish to bright yellow in color. Peaches, apricots, and tones of tangerines on the nose. Very lively, juicy, and sleek on the palate, with a mineral-rich finish.

RED

Valle Reale, Montepulciano d'Abruzzo $12/$45

Valle Reale Montepulciano d'Abruzzo is a bright ruby-red in color. This youthful red offer explosive aromas of blueberries, cherries, licorice, and sweet spices.

Scopetone, Rosso di Montalcino, Sangiovese $17/$65

Brilliant ruby red with pale garnet tones. Typical aroma, intense and strong with hints of berries and ripe plums which fade in spicy licorice, tobacco, and leather.

Cottanera, Etna Rosso Barbazzale $14/$53

Blend: 90% Nerello Mascalese, 10% Nerello Cappuccio. On the nose, aromatic scents of raspberries, blackberries and wildflowers intertwine with mineral shades. The palate is fresh and aromatic, balanced by good tannins.

SPARKLING & ROSE

Zardetto Prosecco Brut Organic $13/$49

Lemon-yellow in color with elegant, refined bubbles that form a hearty white froth. Aromas of white flowers, apricot and herbs create a delicately soft bouquet.

Fiorini, Lambrusco Grasparossa di Castelvetro Becco Rosso $13/$49

Purplish red color. Vinous with hints of wild strawberries, geranium, raspberry; It is dry, fresh and savory, with a pleasant effervescence on the palate. Balanced tannins typical of Lambrusco, with a pleasant bitter note in the finish.

LURISA ITALIAN SODAS

Gazzosa
Limonata
Chinotto
Atanciata Rosso
$6 each

BIRRA

Birra Italia Lager 11.2oz $8
Birra Locale Pilsner 16oz $12
Manabrea 11.2oz
- Bionda Lager $9
- Ambrata Ale $9

TEA

Earl Gray
Camomile
Peppermint $5
iced tea $5

COFFEE

Espresso $3
Double Espresso $4
Americano $4
Cortado $5
Cappuccino $5
Latte $5