



Osteria **Applausi**

Lunch

Gli Antipasti

La Fior di Latte con Pomodoro e Basilico \$13.50

Fresh mozzarella with tomato & basil drizzled with extra virgin olive oil

L'Insalata di Calamari \$13.50

Tender grilled squid served over a bed of baby field greens tossed with lemon & extra virgin olive oil

Il Carpaccio con Ruchetta e olio di Tartufo \$14.50

Thinly sliced filet of raw beef with champignon mushrooms and arucola, topped with our own imported Parmigiano Reggiano

Il Carpaccio di Salmone Selvatico \$13.50

Thinly sliced salmon carpaccio served with extra virgin olive oil and lemon

La Pasta e Fagioli \$9.50

Cannellini bean soup with cavatellini

La Zuppa di Verdure \$9.50

Traditional vegetable soup

L'Insalata Tricolore con Salmone \$16.50

Arugola, Belgian endive, and radicchio served with grilled salmon

L'Insalata Mista \$16.50

Mixed baby greens served with our balsamic vinaigrette with grilled chicken or grilled shrimp

Gli Spinaci con Pere e Caprino \$12.50

Baby spinach salad tossed with pears and goat cheese in a shallot, mustard, orange, & Red wine vinegar dressing

All of our preparations are made with 100% Imported Extra Virgin olive oil

Le Paste

I Fusilli al Pesto e Gamberetti \$18.00

Spiral pasta with shrimp and our homemade pesto sauce

I Capellini alle Vongole \$19.00

Angel hair pasta with New Zealand clams, garlic, and white wine

I Rigatoni alla Vodka \$18.00

Rigatoni with vodka, onions, prosciutto, and smoked pancetta in a pink cream sauce

Gli Gnocchi al Pomodoro Concasse' \$19.50

Homemade potato dumplings, with baked plum tomatoes, garlic and capers

I Secondi

Il Pollo Margherita \$18.50

Chicken breast topped with prosciutto, tomato, and mozzarella in a brandy and cream sauce

Le Scaloppine allo Champagne \$20.00

Veal scaloppine with sun-dried tomatoes, and artichoke hearts in a delicate champagne sauce

La Tagliata di Manzo \$25.50

Grilled rib eye sliced & served with cherry tomatoes, arucola, & shaved parmigiano cheese

Il Branzino alla Livornese \$21.50

Local Bass sauteed with onions, capers, black olives and fresh tomato

La Grigliata di Crostacei \$21.50

Grilled tiger prawn and vegetable kabob served with our imported extra virgin olive oil and fresh lemon

La Trota alle Erbe \$18.50

Boneless rainbow trout sautéed with fresh herbs, lemon, and white wine

Let us cater your next occasion, on or off premises * Inquire about our NEW private dining room

Please visit us at www.osteriaapplausi.com to find out about upcoming events, cooking classes, wine tastings, etc.

Applausi is part of the Marchetti & Tarantino Family of Restaurants.