

Gli Antipasti

La Mozzarella Caprese – 12.50

Fresh mozzarella with tomato and basil

Gli Asparagi alla Parmigiana – 12.50

Asparagus baked with parmigiano cheese, white wine, served au gratin

L'Involtino di Bresaola – 14.50

Thin slices of air cured beef rolled with fresh mozzarella, served over a bed of arucola, mushrooms, and finished with white truffle oil

I Calamari alla Griglia – 13.50

Tender grilled squid marinated with fresh thyme and roasted pepper vinaigrette

Il Carpaccio con Ruchetta e olio di Tartufo – 15.50

Thinly sliced filet of raw beef with champignon mushrooms and arucola, finished with truffle oil

Il Salmone Affumicato – 13.50

Norwegian smoked salmon with capers and onions, served with toasted bread points

Le Capesante con Tartufo e Riso Nero – 17.50

Sautee sea scallops served in a aromatic butter with black rice and shaved black truffles

Il Carpaccio di Salmone Selvatico – 14.50

Thin sliced wild salmon carpaccio served with extra virgin olive oil and lemon

Le Cime di Rape con Salsiccia – 14.50

Sautéed broccoli rape served with grilled sweet italian sausage

Minestre e Zuppe

La Pasta e Fagioli – 11.00

Cannellini bean soup with cavatellini

La Zuppa di Verdure – 11.00

Traditional vegetable soup

La Crema Parmantier – 11.50

Our own potato leek soup served with crostini

Insalate

L'Insalata Mista – 9.50

Mixed baby greens served with our balsamic vinaigrette

L'Insalata dei Cesari – 9.50

Classic caesar salad with homemade garlic croutons

La Tonino Salad – 10.00

Radicchio, Belgian endive, tomatoes, in a fresh lemon dressing

L'Insalata di Spinaci – 10.00

Baby spinach salad with goat cheese, fresh raspberries with orange vinaigrette

With Gorgonzola or Parmigiano \$2.00 Extra

Visit us on the Web at www.osteriaapplausi.com

Visit our other locations – Tarantino Restaurant in Westport and Columbus Park Trattoria in Stamford

La Pasta Fatta in Casa

(Maria's fresh pasta menu)

I Cavatelli con Salsiccia e Funghi – 23.50

Cavatelli tossed with sweet Italian sausage, mushrooms, and fresh tomato

Gli Gnocchi alla Mediterranea – 24.50

Handmade potato dumplings tossed with lobster meat, fresh tomato, and julienne zucchini

I Tordelli al Ragù di Carne – 25.50

Meat ravioli served with a sausage, veal, and root vegetable ragù

I Tortelloni al Burro e Salvia – 22.50

Spinach and ricotta cheese ravioli with butter, sage, and shaved parmigiano

Gli Agnolotti all' Aragosta – 25.50

Lobster and crab meat filled ravioli served with cherry tomatoes, crab meat, and a touch of cream

Le Pappardelle al Tartufo Nero – 26.00

Ribbon pasta tossed with artichoke hearts, speck, cherry tomatoes, and our own imported black truffles

Le Fettuccine al Pesto e Gamberetti – 21.50

Fettuccine with shrimp and our homemade pesto sauce

Le Linguine alle Vongole – 22.50

Linguine with New Zealand clams, garlic, and white wine

Risotto Del Giorno

**Ask about our risotto of the day
(please allow 20 minutes)**

*All of our preparations are made with our own 100% imported extra virgin olive oil
and our parmigiana is imported exclusively by the Marchetti-Tarantino Family*

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Le Nostre Specialita'

Il Pollo Margherita – 21.50

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

L'Ossobuco con Risotto – 35.50

Slow braised veal shank served with saffron risotto

La Cotoletta Capricciosa – 29.50

Breaded veal cutlet topped with arugola, tomatoes, and fresh mozzarella

Le Scaloppine Primavera – 27.50

Veal scaloppine sautéed with asparagus, cherry tomatoes and white wine topped with melted fresh mozzarella

Le Scaloppine allo Champagne – 27.50

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

Lo Scottadito – 34.50

Tender lamb chops sautéed with garlic, extra virgin olive oil, and rosemary

La Tagliata di Manzo – 34.50

Grilled rib-eye steak sliced thinly and topped with arugola, shaved Parmigiano cheese and aged balsamic vinegar

La Trota alle Erbe – 22.50

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

Il Salmone all' Acqua Pazza – 23.50

Filet of salmon baked with white wine, fresh tomato and olives

L'Ippoglosso alla Livornese – 27.50

Filet of halibut with onions, capers, black olives, and fresh tomato

Il Dentice al Cartoccio – 27.50

Red snapper filet with julienne vegetables and white wine baked in parchment paper

**For parties of six or more, a 20% gratuity will be automatically included*

**Let us cater your next occasion, on and off premises.
We also offer cooking classes and private chef cooking parties.**

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