APPLAUSI OSTERIA

GLI ANTIPASTI

La Tartara di Tonno 21.50 Number One Grade Yellow Fin Tuna Diced and Tossed with Red Onions, Cucumber, Sesame Oil and Avocado

I Gamberoni Grigliati 21.50 Grilled Jumbo Shrimp Served Over Seasoned White Bean

La Burrata con Parma 22.50 Fresh Burrata Imported From Puglia, with Tomatoes, Basil Pesto,24 Months Aged Prosciutto di Parma

I Calamari alla Griglia 19.50 Tender Grilled Squid Drizzled with Extra Virgin Olive Oil, Lemon, Herbs, Served with Cold Barley

La Parmigiana di Melanzane 18.50 Baked eggplant Layered with tomato Sauce and Melted Mozzarella

Le Polpette Applausi 19.50 Our Homemade Meatball in Tomato Sauce

I Peperoni Rossi Ripieni 18.50 Baked Prosciutto and Mozzarella Stuffed Red Bell Peppers

La Bruschetta Pugliese 17.50 Toasted Bread, Topped with Burrata, Black Truffle, Cherry Tomatoes

Il Carpaccio di Manzo 20.00 Lightly Seared Beef Filet, Thinly Sliced, Topped with Arucola, Black Truffle and Shaved Parmigiano Cheese

LE INSALATE

La Mista di Campo 14.50 Mesculin, Endive, Fennel, Cherry Tomatoes, Olives, Balsamic Dressing

L'Imperatore 15.00 Half Heart Of Romaine, Lightly Grilled with Parmigiano, Speck and Homemade Cesar Dressing

La Spinacina 15.00 Baby Spinach, Pears, Raspberries and Goat Cheese with Honey Mustard Dressing

La Caprese 19.50 Fresh Fiordilatte Mozzarella, With Tomatoes, Basil, Oregano and Extra Virgin Olive Oil

LE ZUPPE

La Pappa al Pomodoro 15.00 Our Classic Tomato and Bread Soup

Il Minestrone Classico15.00 Tuscan Vegetable Soup

La Crema Parmantier 16.00 Potato and Leek Soup with Homemade Croutons

APPLAUSI OSTERIA

LA PASTA

Maria's Homemade

I Cavatelli con Salcicia e Funghi 32.50 Homemade Cavatelli, Tossed with Italian Sweet Sausage, Mushrooms and Fresh Tomatoes

I Tordelli Al Tartufo Nero 36.50 Homemade Meat Filled ravioli, Tossed with Aromatic Butter And Shaved Black Truffle From Umbria

I Ravioli di Ricotta e Spinaci 32.50 Homemade Ricotta and Spinach filled Ravioli, Tossed with Butter and Sage

Gli Agnolotti di Crostacei 36.50 Homemade Lobster and Crab Filled Ravioli, Served with Cherry Tomatoes, Crab Meat and a Touch of Cream

Le Pappardelle al Ragu' di Vitello 32.50 Homemade Pappardelle, Tossed with Slow Braised Veal Shank Ragu'

LA SPAGHETTERIA

Alla Carbonara 27.50 Guanciale, Onions, Eggs, Pecorino, Black Pepper

Alla Puttanesca 26.00 Anchovies, Olives, Capers, Fresh Tomato Sauce

Al Pomodoro e Basilico 25.00 Fresh Tomato Sauce and Basil

Con Vongole 28.50 Classic Baby Clams, Extra Virgin Olive Oil, Garlic Fresh Herbs

DI GRANO DURO

Le Pennette alla Bolognese 26.50 Penne with Meat Sauce

I Paccheri ai Funghi 29.50 Imported Oversized Rigatoni From Gragnano, Tossed with Mushrooms, Brandy Cream Sauce and a Touch of Marinara

I Rigatoni alla Vodka 26.00 Rigatoni, Pancetta, Prosciutto, Onions and Vodka Cream Sauce

Risotto del Giorno MP

Gluten Free Pasta Available ½ Portions Available

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness

APPLAUSI OSTERIA

LE SPECIALITA'

LA Grigliata Mista Di Vegetali 26.50 Grilled Mixed Vegetables Drizzled with Extra Virgin Olive Oil and Herbs

L'Ossobuco con Risotto alla Milanese 52.00 Our Famous Slow Braised Veal Shank With Saffron Risotto

La Costata di Suino ai Peperoni Piccanti 41.00 Pan Roasted French Cut Of Pork Chop with Hot Cherry and Aged Balsamic Vinegar Sauce

La Cotoletta Capricciosa 38.50 Breaded All Natural Chicken Cutlet Milanese Topped with Arucola, Tomatoes and Fresh Mozzarella

Le Scaloppine Alla Sorrentino 42.50 Tender Veal Scaloppine Topped with Eggplant, Prosciutto and Mozzarella, Sauteed with White Wine with a Touch Of Marinara served with Spinach

L'Entrecote alla Maitre D'Hotel 47.50 Pan Roasted Prime Angus New York Steak, Topped with Fresh Herbs Aromatic Butter Medalion

La Trota alle Erbe 32.50 Boneless Rainbow Trout Sauteed With Fresh Herbs, Lemon and White Wine

Il Salmone con Carciofi e Prosecco 35.00 Atlantic Salmon, Sauteed with Artichoke Hearts, Oven Roasted Tomatoes, Capers and Prosecco

Il Branzino del Mediterraneo alla Piastra 42.50 Mediterraneo Sea Bass Filet, Cast Iron Grilled,with Basil Pesto and Cherry Tomato Confit

SIDE ORDER:

Broccoli di Rape 9.50 Funghi Trifolati 12.00 Spinaci 9.50 Roasted Potatoes 9.00

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

Please let us Know About any Food allergies.

Visit us on the Web at www.osteriaapplausi.com Visit our other locations –Tarantino Restaurant in Westport and Columbus Park Trattoria in Stamford

***For Party of Six or More, A 20% Gratuity Will be Automatically Included**

***All of Our Preparation are Made with Our Own 100% Imported Extra Virgin Olive Oil. Ask Your Waiter For Anything Not Listed on This Menu'**