

TAGLIERI & ANTIPASTI

Fornarina e Crudo • Flat bread, prosciutto di Parma, parmigiano reggiano. – 24

FAVORITO **Tagliere dell' Osteria** • Selection of Italian artisan cheeses and Creminelli meats served with marmalades, local honey and fresh fruits. 2 people – 35, 4 people – 55

Polpette al Sugo • Meatballs, tomato sauce, parmigiano reggiano. – 24

Carpaccio di Manzo • Thinly sliced beef, arugula, fresh orange, capers, aioli sauce, shaved parmigiano. – 22

FAVORITO **Coppo di Paranza** • Crispy fried calamari, Argentinian prawn, shrimp, dipping sauce. – 26

Arancine Siciliane • Rice, bolognese ragù, mozzarella. – 18

Parmiggiana • Eggplant, tomato sauce, fior di latte, parmigiano. – 18

Caprese • Local fresh cherry tomatoes, burrata, basil pesto, balsamic glaze. – 19

Polpo Croccante • Spanish octopus, potato cream, confit cherry tomatoes, sage, aioli sauce. – 26

ZUPPE

FAVORITO **Zuppa di Mare** • Mix of fresh seafood served in delicate white wine tomato sauce served in a pizza bowl. – 38

Zuppa del Giorno • Soup of the day. – 12

Ribollita • Pinto beans, black cabbage, savoy cabbage, potatoes, carrots, tomatoes, celery, onions, bread. – 20

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INSALATE

Cesare • Romaine lettuce, croutons, caesar dressing, anchovies, grana flakes. – 14

Mediterranea • Mixed greens, feta cheese, roma tomatoes, kalamata olives, cucumbers. – 14

Insalata di Rucola • Organic arugula, grana flakes, marinated artichokes. – 12

FAVORITO **Favolosa** • Mixed greens, beets, apples, pears, grana flakes, tuna steak. – 20

Bresaola • Lean dried salted beef, arugula, grana flakes, artichokes. – 22

**"Life is a combination
of magic and pasta."**

– FEDERICO FELLINI

PRIMI

All pastas are homemade using fresh organic local eggs and Caputo flour.

Paccheri Bolognese • Paccheri pasta, bolognese ragù. – 26

FAVORITO **Osteria Amore** • Casarecce pasta, pancetta, pistachio, cream, burrata cheese. – 28

Bucatini all' Amatriciana • Bucatini pasta, guanciale, tomato sauce, pecorino romano, red pepper flakes. – 28

FAVORITO **Gnocchi alla Sorrentina** • Tomato sauce, fior di latte, burrata cheese, served in a pizza bowl. – 28

Sapori di Mare • Spaghetti, clams, mussels, langoustine, shrimp, cherry tomatoes, light white wine tomato sauce. – 36

Risotto Funghi e Speck • Carnaroli rice, speck, walnuts, pecorino. – 32

Lasagne Verde • Spinach lasagna, bolognese ragù, béchamel, parmigiano reggiano. – 28

Ravioli Pere e Gorgonzola • Ravioli, pear, gorgonzola, butter, sage, truffle. – 36

SECONDI

Pollo al Balsamico 🌱 • Sous vide organic chicken, aged balsamic reduction, green onion, smoked paprika. – 36

FAVORITO **Tagliata di Angus** 🌱 • Angus ribeye, portobello mushrooms, gorgonzola. – 55

Trancio di Salmone • Grilled salmon covered with a light cream of dried tomatoes, paprika, red chili pepper, garlic and basil. – 38

Filetto Cacio e Pepe • Filet Mignon, pecorino, cream, black pepper, truffle zest. – 60

Saltimbocca alla Romana • Veal, prosciutto crudo, sage, butter, marsala. – 42

PIZZE

TRADIZIONALI

Regina 🌱 • San Marzano, fior di latte, fresh basil. – 20

FAVORITO **Diavola** • San Marzano, fior di latte, salame piccante Creminelli, spicy oil. – 22

Capricciosa • San Marzano, fior di latte, mushrooms, ham, artichokes, black olives. – 22

Calzone • San Marzano, fior di latte, ham, spinach, mushrooms. – 21

Estiva • San Marzano, fior di latte, prosciutto di Parma, arugula, grana flakes. – 26

FAVORITES

FAVORITO **Marco** • Burrata, mortadella, ground pistachio, lemon zest, evo oil. – 26

Casa • Stuffed crust with fresh aromatized ricotta, San Marzano, burrata, prosciutto di Parma. – 28

Pizza Caprese 🌱 • Burrata, cherry tomatoes, basil, balsamic glaze. – 20

Pizza della Nonna • Fior di latte, San Marzano, meatballs, parmigiano, basil. – 30

GOURMET

Suggested for 2-4 people.

Monte Rosa 🌱 • Fior di latte, San Marzano, eggplant, zucchini, red peppers, mushrooms, arugula. – 45

FAVORITO **Etna** • San Marzano, onion, garlic, sausage, spicy salami, mushrooms, ham, burrata. – 45

Monte Bianco • Brie, gorgonzola, sautéed mushrooms, fresh mushrooms, speck, prosciutto di Parma. – 45

PER IL PALATO

ASTREA CAVIAR

Sturgeons are at least ten years old and roe is aged 1 to 2 months. Caviar is served with egg yolk, egg white, shallot, crème blanche.

Kaluga Hybrid • Pearls are large and firm, with a natural golden shimmering tone and creamy rich palate. – 160/30 g

Russian Oscietra Grand • Pearls are medium to large sized, soft gold to dark bronze in color with a nutty, smooth flavor. – 180/30 g

Fresh Truffle • Seasonal fresh truffle imported from Tuscany. – MP

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SIDES

Sautéed Veggies – 10

Sautéed Spinach with Butter – 10

Oven Roasted Potatoes – 10

Sautéed Asparagus – 10



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Some items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary restrictions.