

I DOLCI

- BACCHE** 8
Seasonal berries, vanilla ice cream (V)
- BIGNÓLE** 8
Vanilla custard cream filled puffs: salted caramel (V) (E) (G)
- COCCONOCE** 8
Soft coconut-lemon cake: vanilla sauce (V) (E)
- CONO** 10
Selection of gelato and fruit sorbets
by **GROM** (G) (V)
- OLEPERE** 9
Red wine poached pears,
chocolate crème brûlée (V) (E)
- PIZZA NUTELLA** 11
Fresh banana-pizza roll,
hazelnut-chocolate cream (V) (E)
- SFORNATINO** 7
Baked peach strudel: amaretto-crème anglaise (V) (E)
- TIRAMINSANE** 8
Espresso soaked savoiardi, zabaglione,
cocoa powder (V) (E)
- TORTINO** 8
Flourless Guayaquil chocolate cake, vanilla
whipped cream, raspberry sauce (V) (E) (G)

HOSTARIA'S PROUD INGREDIENTS



Hostaria is currently the only restaurant in the U.S. to whom Petra exports. Petra produces a one of a kind line of flours. The Petra mill is the only one to use a last-generation stone grinder.



Known as one of the world's finest prosciuttos: the thigh must come from pigs bred in ten regions of Northern Central Italy. Most importantly, the microclimate of Friuli provide the perfect environment to conclude the aging process.



Hostaria uses high quality corn flour for all gluten free pasta. "Le Veneziane" was founded by a family in the Veneto countryside in their old stone mill.



Grom is the number one gelateria in Italy and sets the standard by using fresh seasonal fruit and Lurisia mountain water for sorbets, and quality whole milk and eggs for creams.



Montasio originated about 300 years ago in and around the Carnian village of Tolmezzo, supposedly the invention of a lonely Alpine monk with a herd of cows to milk and some free time on his hands.

welcome

to **HOSTARIA** del Piccolo




WE PROPOSE A MODERN APPROACH TO DINING, BY CREATING DISHES MODERATE IN PORTION SIZE, WHICH WE FEEL ENHANCES THE DINING EXPERIENCE, BY ALLOWING YOU MORE VARIETY IN TASTE, WHILE EATING HEALTHIER.

D dairy free
 E egg free
 G gluten free
 V vegetarian
 V vegan
 H handmade


18% service gratuity will be added to parties of 6 or more

don't be afraid to ask for changes or modifications, but don't be surprised if we say "no"


GLI ANTIPASTI

ANGUILLA venetian style salt water eel, marinated with sweet onions: polenta		10
BACCALÀ venetian style cod spread: crostini		10
CINGHIALE roasted wild boar sausage: soft polenta		12
COSTICINE roasted pork ribs, cannellini beans		12
FRICO grilled Montasio cheese-potatoes: soft polenta		11
FRITTURA fried calamari and shrimp		11
GRIGLIATI grilled fresh calamari, spicy-sauté Swiss-chard		12
LINGUA thinly sliced beef tongue: <i>tonnata</i> sauce		11
MAIALI selection of Italian style cold cuts and cheeses: pickled vegetables		26
MOSCARDINI stewed venetian style, baby octopus: soft polenta		11
ORECCHIE crispy fried pigs' ears: salsa verde		10
PIOVRA grilled octopus, roasted seasonal vegetables		13
QUAGLIA semi-boneless quail grilled à-la-plancha: sauté greens		13
RICOTTINA seared fresh ricotta, seasonal mushrooms, vincotto		10

CARNE E PESCE

PORCHETTA 
Very slow roasted pork belly and loin
23

MILANESE ORECCHIA DI ELEFANTE
Breaded and sautéed, free-range veal chop
32

POLLO RIPIENO 
Pan roasted chicken stuffed with
ricotta and spinach
21

CONTORNI

SIDEDISHES 6

Braised Tuscan **BEANS**

Roasted **CAPONATA**

Sauté **ROMANESCO**, spicy oil

Petite **DITALINI** with truffle Parmesan 11

CARNE

Today's beef: preparation changes daily
(Market Price)

PESCE



Today's fish: preparation changes daily
(Market Price)

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LE PASTE

- GNOCCHI**   15
Ricotta-potato gnocchi, fresh tomatoes, basil, parmesan
- NERI**  18
Squid ink tagliolini, shrimp and vegetables ragú, white wine, garlic, olive oil
- PAPPARDELLE**  17
Spinach pasta, white duck ragú, parmesan
- PASTICCIO**  18
Pasta layered with braised meat ragú (veal, pork, beef): béchamel, parmesan
- PENNE**   18
Cream of porcini and truffle oil (Gluten free pasta: 100% corn)
- RIGATONI** 18
Italian style sausage, tomato-cream, peas, parmesan
- SPAGHETTI**    16
Lenticchie, roasted tomatoes, arugula, parmesan, olive oil (Gluten free: 100% corn)
- TAGLIATELLE**  17
Slow braised beef Bolognese, Parmesan

PASTA OF THE DAY

MONDAY **AMATRICIANA**

bucatini, *guanciale*, onions, red wine, tomato sauce, pecorino (sheep cheese)

TUESDAY **CARBONARA**

spaghetti, *pancetta*, organic egg, parmesan, fresh cracked pepper

WEDNESDAY **ARRABBIATA**

penne, crushed tomatoes, garlic, chili flakes, black pepper, parsley

THURSDAY **VONGOLE**

linguine, manila clams, white wine, garlic, olive oil, parsley

FRIDAY **ORECCHIETTE**

Broccoli fleurette, spicy olive oil, garlic, anchovies, pecorino,

SATURDAY **PUTTANESCA**

















penne, black olives, capers, anchovies, tomato sauce, garlic, olive oil, parsley

SUNDAY **CACIO E PEPE**

spaghetti, *cacio* (sheep cheese), butter freshly cracked pepper

\$14

LE INSALATE

- APPUNTAMENTI**    9
Treviso, frisée, white endive, crispy prosciutto: dates dressing
- CONSERVA**    12
Tuna conserva, celery root, micro celery, fresh celery: citrus vinaigrette
- FARRO**   10
Farro perlato, tomatoes, arugula, walnuts, basil pesto
- MESCOLATA**      9
Seasonal greens, oven-dried tomatoes, almonds
- VERDE**    10
arugula, mizuna, avocado, pine-nuts, parmesan crisp

LA ZUPPA





preparation changes daily 7

CIABATTA

Handcrafted, freshly baked Italian bread by

BREAD LOUNGE
HAND-MADE ARTISAN BREADS AND PASTRIES



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LE PIZZE

all pizza are handcrafted

ACCIUGHE	tomato sauce, anchovies, mozzarella, capers, oregano		12
ÀLE MAGNA	tomato sauce, würstel, french fries, smoked mozzarella		14
DEMONI	tomato sauce, salamino piccante, roasted tomatoes, mozzarella, goat cheese		15
FERRO TRE	tomato sauce, spinach, mozzarella, ricotta AGF	Ⓥ	13
JAMÓN	tomato sauce, prosciutto, mozzarella, Robiola		17
MEZZANOTA	tomato sauce, ham, egg, roasted potatoes, onion, mozzarella		14
MODERNA	tomato sauce, arugula, roasted tomatoes, mozzarella, shaved parmesan cheese	Ⓥ	14
ONDECIME	tomato sauce, shrimp, mushrooms, mozzarella		16
PARMIGIANA	tomato sauce, breaded eggplant, basil, parmesan	Ⓥ	13
PIÑA	tomato sauce, ham, fresh pineapple, mozzarella		14
QUATTRO PER	tomato sauce, ham, mushrooms, artichokes, mozzarella AGF		16
REGINA	tomato sauce, mozzarella di bufala, basil AGF	Ⓥ	13
SALSICCIA	tomato sauce, sausage, bell peppers, Sicilian olives, smoked mozzarella AGF		14
SALVAGENTE	tomato sauce, roasted chicken, avocado, arugula, mozzarella		15
TESTAROSSA	tomato sauce, Gaeta olives, tomatoes, Tuscan style bean pesto, basil	Ⓥ Ⓥ Ⓥ	14

AGF Available with Gluten Free dough: add 3

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  gluten free
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  vegan
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LE PIZZE BIANCHE

ASPARAGI	asparagus, egg, mozzarella, parmesan shavings, truffle salt AGF	Ⓥ	15
CAPRINO	Gaeta olives, grapes, mozzarella, goat cheese	Ⓥ	14
FIGOS	prosciutto, seasonal figs, mozzarella, mascarpone, vincotto		16
FORMAGGI	mozzarella, smoked mozzarella, ricotta, goat cheese, gorgonzola	Ⓥ	13
HABEMUS BOLETUS	fried mushrooms, mozzarella di bufala, basil pesto AGF	Ⓥ	14
KAMUT	<i>dough prepared with kamut flour</i> : white cod <i>conserva</i> , mozzarella, Brussels sprouts		15
NORVENERA	smoked salmon, red onions, capers, mozzarella, mascarpone		16
PORKERIA	housemade porchetta, artichokes, mozzarella, olive oil		16
ROMANESCO	romanesco, Italian style sausage, roasted garlic, mozzarella, peperoncino		14
TONNO NERA	<i>black dough</i> : fresh tuna, green onions, mozzarella, <i>pizzaiola cruda</i> sauce		18
TRENTO	speck, mozzarella, cream of porcini-truffle		15
VALTELL	bresaola (air dried beef), arugula, mozzarella, Montasio		15
VERDURA	artichokes, eggplant, onions, mushrooms, sweet peppers, mozzarella AGF	Ⓥ	15
ZUCCA	roasted butternut squash, gorgonzola, sage, mozzarella AGF	Ⓥ	13

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