

Elisa's 3rd Annual OssoBuco Week

*Come and experience some of Chef Paolo's infamous OssoBuco dishes! One of Italy's renowned braises, OssoBuco is velvety tender, braised, and slow-cooked to perfection. These creative, exotic dishes are made using exquisite delicacies and only the freshest ingredients from **Broadleaf***

Appetizer

Roasted Bone Marrow - 18

Served with crostini bread and fresh herbs

The Beast "Anguspure Special Reserve" (10 pound Beef OssoBuco) - \$135

in a beef demi Glace and served with Roasted Root vegetable Medley

Great appetizer for a table of 8 or more

Must call ahead to reserve order

Entrees

Braised Bison Osso Buco-34

with carrots, potatoes, and tomatoes in Chianti wine with fresh rosemary and a hint of peppercorn

Pork Osso Buco - 26

In a light mustard demi served over mashed potatoes

Chicken OssoBuco - 21

with roasted peppers and potatoes in tomato sauce with white wine

Lamb OssoBuco - 28

Served in an au jus over a bed of spinach

Wild Boar OssoBuco -28

Served with a vegetable demi-glace in a Barolo wine reduction with fresh herbs, with Roasted Red Bliss Mashed Potatoes

Venison OssoBuco - 34

in a rosé wine with juniper berries, served over asiago polenta

Veal OssoBuco - 72

3LB Veal Shank with tomatoes and white wine and
Served over vegetable risotto

Monkfish OssoBuco - 28

With capers in a lemon white wine sauce topped with Crispy Leeks
One of Chef Paolo's creations - a twist on the traditional OssoBuco