

Gli Altri others

INSALATA (signature salads served w/oven baked crisps)

heirloom beet	10	<i>fire roasted beets, goat cheese, walnuts, baby arugula tossed in our balsamic vinaigrette</i>
caesare	7	<i>romaine, our caesar dressing, parmigiano reggiano and homemade croutons</i>
greco	9	<i>feta, kalamata olives, plum tomato, cucumber e3 red onion over romaine tossed with our season red wine vinegar and EVOO</i>
caprese	9	<i>sliced tomato e3 fresh mozzarella with a dash of pesto, balsamic vinegar</i>
caprese di bufala	10	<i>fresh mozzarella from buffalo's milk sliced, fresh tomato e3 roasted red peppers topped with EVOO e3 our balsamic reduction</i>
mela e noce	9	<i>granny smith apples, walnuts, gorgonzola over baby spinach tossed with our balsamic vinaigrette</i>
contadino	9	<i>thin slices of prosciutto di parma, mixed baby greens, balsamic vinaigrette, shaved parmigiano reggiano drizzled with EVOO e3 a balsamic reduction</i>
burrata	11	<i>fresh mozzarella ball with a buttery cream center served on top of diced plum tomato seasoned with sea salt, oregano, fresh cracked pepper, garlic, e3 EVOO</i>
side salad	4	<i>mixed greens tossed in our balsamic vinaigrette</i>

DOLCI (desserts)

cannoli	
mini	2
large	5
tiramisu	6

la dolce vita

8

Our Signature Dessert

thin crust pizza topped with chocolate hazelnut nutella spread, fresh seasonal fruits and berries, finished off with whipped cream

*Serving dad's organic
produce whenever possible*

OSTERIA PROCACCINI

terra cotta brick oven

osteria & pizzeria

In the authentic Italian tradition, we select our simple, whole ingredients and combine them by hand and with heart, using the time honored method of terra cotta open flame cooking. From our artisanal pizzas, salads and specialty dishes, we have a passion for quality and pride in our product that we know you'll appreciate.

Osteria Procaccini offers all natural Italian food using quality ingredients that are sustainable, organic and local whenever possible; like things used to be.

Our concept is authentic Italian food free of artificial preservatives, colors, sweeteners, flavors, hydrogenated fats, and to promote healthy eating.

Our passion is great food and sharing it with our customers.

Operating a family business which offers green standards is our contribution to our environment and future generations. These standards include recycling, composting waste, cleaning with natural agents, and using paper products and supplies from 100% recycled materials.

BEVANDE (beverages)

acqua panna Lg & Sm	4 & 2
acqua minerale Lg & Sm	4 & 2
san pellegrino aranciata	2
san pellegrino limonata	2
iced teas/soft drinks	2
coffee Rg & Decaf	2
espresso Rg & Decaf	3
cappuccino	4
assorted teas	2

Dine In Patrons Are Welcome to BYO

established ca. 2010 • Historic Village of Kingston • New Jersey 08528
(609) 688-0007 (tel) • (609) 688-0022 (fax)

le pizze

toppings

anchovies
 capers
 feta cheese
 garlic
 goat cheese
 gorgonzola
 hot peppers
 mushrooms
 pepperoni
 provolone
 red onions
 ricotta cheese
 roasted red peppers
 sausage
 sun-dried tomatoes

price per topping:
 \$1.50

Our open fire terra cotta method of cooking will result in variations in the appearance of your pizza's crust. Our pies have a charred crust typical of authentic Italian pizza. If you would prefer a lighter crust please specify "lightly cooked."

crust

thin crust

our house specialty

crispy thin crust is the perfect foundation for our superior quality tomatoes and cheese. It's what we do best.

please ask if you would like your pizza to be made vegan or whole wheat dough

pizza alla terra cotta (all pies 10")

La Marinara 10 <i>tomato pie with fresh garlic & EVOO</i>	Caprino di Gianna 13 <i>goat cheese, fresh mozzarella, red onions, red peppers, & EVOO</i>
Pizza Dora 15 <i>organic san marzano tomato sauce topped with fresh mozzarella & Applegate Farms nitrate free sausage & pepperoni</i>	La Nonna Cesina 14 <i>our white pie - gorgonzola, mozzarella, ricotta, provolone, fresh tomatoes, EVOO & fresh basil</i>
Margherita DOC 12 <i>organic san marzano tomato sauce, mozzarella di bufala, EVOO & fresh basil</i>	Raffaella la Calabrese 14 <i>fresh mozzarella, roasted garlic, pepperoncino flakes, & EVOO topped with shaved parmigiano</i>
il Tartufo di Gianni 14 <i>organic san marzano tomato sauce, fresh mozzarella, Applegate Farms nitrate free sausage, mushrooms, and white truffle oil imported from Italy</i>	Ruchetta e Prosciutto 16 <i>fresh mozzarella, thinly sliced prosciutto di parma topped with baby arugula, shaved parmigiano, and our balsamic reduction</i>
Il Costantino 13 <i>fresh tomatoes, feta cheese topped with basil pesto and EVOO</i>	La Napolitana 15 <i>organic san marzano tomato pie with anchovies, capers, kalamata olives, & garlic topped with EVOO & shaved parmigiano</i>

Tino's Margherita \$11

our most popular pie...

...and with good reason - it's topped with our finest all natural mozzarella, tomato sauce from the finest quality tomatoes, sea salt & extra virgin olive oil from Sicily and the freshest basil available

dine in only for quality assurance

osteria

[a humble village eatery where a *warm welcome* awaits you]

un panino 8

choose from 7 grain or Italian ciabatta bread served with choice of side of the day or bag of chips

Gianluca

fresh mozzarella, prosciutto di parma, roasted peppers topped with basil pesto, sea salt, fresh pepper, oregano, & balsamic vinegar

Gabriella

roasted red peppers, sliced cucumbers, spring mix salad, plum tomatoes, feta cheese, red onion, hummus, sea salt, fresh pepper & oregano

Mamma Flora

prosciutto di parma, provolone, Applegate Farm ham, fresh plum tomato, baby arugula topped with EVOO, balsamic vinegar, sea salt, fresh pepper & oregano

Vincenzina

fresh mozzarella, marinated roasted pepper slices, sun-dried tomatoes, thinly-sliced red onions, baby arugula topped with EVOO, balsamic reduction, sea salt, fresh cracked pepper & oregano

Antipasto Della Casa

Our specialty Italian antipasto plate (serves 2-4)

\$11

assorted Italian salumi, Italian cheeses, roasted red peppers, sun dried tomatoes and olives

antipasti

bruschetta 8

a traditional Italian favorite - toasted rustic bread slices topped with diced plum tomato, garlic, & seasoning topped with EVOO

bruschetta di olive 6

a traditional Italian favorite with toasted rustic bread slices topped with minced Spanish and black olives, garlic, basil, and EVOO (shhh...it's our dipping sauce, delizioso!)

formaggio e miele 9

imported cheeses accompanied with pure clover honey

our famous olive dipping sauce available for sale \$7

