

Firenze Osteria

4212 Lankershim Blvd 91602-2855 · +18187607081 · Updated: Jan 14, 2026

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SOUPS 3

French Onion	\$7.00
Grilled Corn Puree	\$7.00
Soup Du Jour	\$7.00

SALADS 7

Barsac Chicken Salad	grilled and diced chicken served on a baby mix lettuce, diced carrots, celery, cucumbers and tomatoes with balsamic vinaigrette
Caesare Or Mesclun	
Goat Cheese	over fresh spinach leaves, roasted bell peppers, tomatoes, radishes and crushed walnuts, with house dressing.
London Broil Salad	served on red leaf and butter lettuce, bell peppers, sun dried tomatoesand red onions with french dressing
Poached Egg And Pancetta	tossed with chopped tomatoes, scallions, mushrooms and celery on a bed of spinach with vinaigrette dressing.
Vegetarian Platter	grilled vegetables seasoned with mixed herbs, virgin olive oil, served over a corn pancake
Warm Seafood Salad	tiger shrimp, scallops and salmon fillets saute, served on garden mix and endive with lemon dressing

PASTA 6

Gnocchi With Roquefort	filled with roquefort cheese, chopped celery and endive topped with a light tomato-cream sauce.
Linguine With Scallops And Clams	saute in garlic, white wine and a saffron light cream sauce.
Pumpkin Ravioli	stuffed with pumpkin and pecans topped with butter-sage sauce
Risotto Porcini	saute with porcini mushrooms, chicken stock and cream parmesan

Spaghetti Bolognese

fresh seasoned ground beef in red wine sauce

Tortellini With Turkey

minced turkey breast with mushrooms, served with a green pea sauce

ENTREES 8

Beef Bourguignone

simmered in red wine and beef stock with pearl onions, mushroom, peas and carrots

Bouillabaisse

assorted seafood and shellfish, basted in white wine and fish stock, choppedonions, garlic, thyme, oregano and saffron.

Cornish Hen

filled with breadcrumbs, pancetta and mixed herbs, served with potatoes and asparagus.

Grilled Orange Roughy

served with purple potatoes, snow peas and red bell pepper sauce

Grilled Pork Chop

garnished with sliced apples in cider, served with broccoli and garlic mashed potatoes

Roast Lamb Shank

served over a puree of polenta, broccoli and carrots.

Tournedos Of Salmon

served on a wild rice pancake with haricot vert and dill sauce.

Whitefish

saute and topped with sliced potatoes, served with baby bok choyand a lime and butter sauce

HORS DOEUVRES 7

Escargot

served in a baked potato, dressed in ricard and walnuts, saute in garlic

Baked Mussels

cooked in garlic, white wine, diced celery and carrots with bread crumbs

Crab Cakes

served with a timbale of couscous and cilantro with lemon-lime sauce.

Grilled Quail

served on steamed wild rice with chopped sun dried tomatoes, mushrooms with balsamic vinaigrette.

Lobster Filled Eggs

half eggs filled with shredded lobster, chopped celery and scallions.

Oysters

served over crushed ice with horseradish sauce.

Puff Pastry With Mushrooms

cremini and shiitake saute in butter, shallots and champagne