



O-STE-RIA // An osteria is where friends gather to enjoy wine & Italian cuisine such as fresh pasta, pizza, and other specialties.

## Antipasti & Piattini

HOUSE SALAD . . . . .	7
Local Greens, Garlic Confit Vinaigrette, Seasonal Farm Vegetables, Croutons	
CLASSIC CAESAR SALAD . . . . .	7
Romaine, Classic Caesar Dressing, Croutons, Parmigiano Reggiano	
— ADD GRILLED CHICKEN BREAST \$8 OR SALMON \$8 —	
OSTERIA MEATBALLS (3) – Pomodoro, Parmigiano Reggiano, Basil . . . . .	8
ARANCINI . . . . .	8
Parmesan Risotto Croquettes, Fresh Mozzarella, Basil, Sauce Arrabbiata	

## Artisan Pizzas

HAND-TOSSED NEAPOLITAN - OR - CRISPY THIN

MARGHERITA . . . . .	13
San Marzano Tomatoes, Fresh Mozzarella, Parmigiano Reggiano, Basil, EVOO	
PEPPERONI CLASSICO . . . . .	13
San Marzano Tomatoes, Old World Pepperoni, Mozzarella, Provolone	
SAUSAGE AND PEPPERS . . . . .	15
San Marzano Tomatoes, Italian Sausage, Roasted Peppers, Mozzarella, Provolone	
BIANCO . . . . .	15
Garlic Cream Sauce, Chicken, Spinach, Fontina, Mozzarella, Provolone	
PROSCIUTTO . . . . .	16
San Marzano Tomatoes, Prosciutto di Parma, Fresh Mozzarella, Arugula	
FUNGI . . . . .	15
Garlic Cream Sauce, Mushrooms, Mozzarella, Provolone	
VEGETARIAN . . . . .	14
San Marzano Tomatoes, Fresh Mozzarella, Caramelized Onions, Mushrooms, Spinach, Roasted Red Peppers, EVOO	
BUILD YOUR OWN . . . . .	11
San Marzano Tomatoes, Mozzarella, Provolone - Add Your Favorite Toppings	

ADDITIONAL TOPPINGS . . . . .	2
Pepperoni • Chicken • Italian Sausage • Garlic Confit • Roasted Red Peppers • Caramelized Onions	
Prosciutto • Roasted Mushrooms • Spinach • Arugula • Anchovies	



## THANK YOU TO OUR LOCAL FARMERS

- Balance Farms • Keil Farms
- Farnsel Farms • Blue Ribbon Meats

Vegetarian & Gluten Free options available upon request.

14125 2-22

All our pastas & breads are made in-house daily using organic flour.

\*All Ingredients Are Not Listed, Please Let Your Server Know If You Have Any Food Allergies. \*Items Contain Or May Contain Raw Or Under Cooked Ingredients. \*Consuming Raw Or Under Cooked Meats Can Be Hazardous To Your Health.

## Entrees & Pastas

TRADITIONAL CARBONARA . . . . .	22
House-made Fettuccini, Pancetta, Farm Egg	
PAPPARDELLE BOLOGNESE . . . . .	22
House-made Pappardelle, Parmigiano Reggiano, Basil	
BEEF TORTELLINI . . . . .	26
• House-made Tortellini & Ricotta, Ohio Naturally Raised Brisket, Seasonal Farm Vegetable, Parmigiano Reggiano	
RAVIOLI . . . . .	22
House-made, Filled with Mozzarella & Ricotta, Seasonal Farm Vegetable	
— ADD A MEATBALL \$8 OR CHICKEN BREAST \$6 —	
CAVATELLI . . . . .	22
House-made Cavatelli & Sausage, Roasted Red Peppers, Arrabbiata Sauce, Parmigiano, Basil	
PASTA POMODORO . . . . .	14
House-made Fettuccini, Basil Parmigiano Reggiano	
— ADD A MEATBALL \$8 OR CHICKEN BREAST \$6 —	
FRENCHED CHICKEN BREAST . . . . .	22
(Drumette Attached) Naturally Raised Chicken, House-made Potato Gnocchi, Parmigiano Reggiano, Seasonal Farm Vegetable	

SCALLOPS . . . . .	MKT
Wild Pan Seared Diver Scallops with Seasonal Preparation	

## Desserts

TIRAMISU . . . . .	8
Lady Fingers, Mascarpone, Espresso, Chocolate	
RICOTTA CHEESE CAKE . . . . .	8
With Salted Caramel	

ASK SERVER ABOUT OUR OTHER HOUSE MADE DESSERTS

## Beverages

AQUA PANNA SPRING WATER . . . . .	5				
SAN PELLEGRINO SPARKLING MINERAL WATER . . . . .	5				
SOFT DRINKS . . . . .	2.50	COFFEE . . . . .	3		
ESPRESSO . . . . .	3	DOUBLE . . . . .	4.50	CAPPUCINO . . . . .	4.50

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# Wine List



## Red Wine

Glass | Bottle

PINOT NOIR, SEAGLASS, SANTA BARBARA . . . . .	26
A light-bodied profile that allows the grape's varietal character to shine through with vibrant acidity.	
PINOT NOIR, MEIOMI, CALIFORNIA . . . . .	12   40
California's most sought after coastal growing regions brilliantly meld together in this truly balanced Pinot Noir.	
MONTEPULCIANO D'ABRUZZO, MASCiarelli . . . . .	8   28
Delicious aromas of black cherries, strawberries, and herbs. Dry, mellow, and concentrated.	
CHIANTI RISERVA, BANFI, TOSCANA . . . . .	35
Ruby red with an aroma and flavor of red cherries, a smooth texture, excellent structure and a long, elegant finish.	
SUPER TUSCAN, PEDRES SAPAO VOLPOLO . . . . .	65
Restrained, exhibiting black currant, cherry, cedar and sage aromas.	
BRUNELLO, ANTINORI "PIAN DEL VIGNE" . . . . .	120
Rich, yet sleek, delivering cherry, raspberry, floral and spice flavors, vivid acidity and refined tannins for support.	
TOSCANA ROSSO, VILLA ANTINORI . . . . .	40
A red with depth and richness. Black cherry and tobacco notes. Sangiovese, Cabernet Sauvignon, Merlot and Syrah.	
CABERNET, FRANCISCAN, NAPA . . . . .	13   45
Currants and plums with hints of citrus. Full bodied, fine tannins, and a fresh finish. Drink and enjoy the vintage.	

## White Wine

Glass | Bottle

SAUVIGNON BLANC, JOEL GOTTL, CALIFORNIA . . . . .	8   28
Bright, tropical fruit flavors with crisp acidity and a long, clean finish.	
MOSCATO D' ASTI, VILLA M, PIEDMONTE . . . . .	9   30
An intense nose reminiscent of the grape, and a full, lingering, sweetly soft flavor with an aromatic aftertaste.	
PINOT GRIGIO, CHLOE, VENETO . . . . .	9   30
Flavors of juicy white peach, soft melon and crisp apple with a subtle undertone of lemon.	
RIESLING, CLEAN SLATE, GERMANY . . . . .	8   28
Grapes from the Lower Mosel provide mineral notes, grapes from the Middle Mosel create a hint of spiciness and grapes from the Upper Mosel supply fresh, peach flavors.	
CHARDONNAY, LA CREMA, SONOMA . . . . .	11   35
Layered aromas of vanilla, yellow plum, fresh peach blossom and ripe citrus. On the palate are flavors of Gravenstein apple framed by hints of sweet spice and shortbread.	
MONTEFUSCO BIANCO . . . . .	8   28
Authentic Italian frizzante; a slightly bubbly, sweet white wine with peach and nectarine flavors.	

Through organics, sustainable farming, and other methods these wines and their wineries have demonstrated that they are naturally produced.

Glass | Bottle

CABERNET, JOEL GOTTL, CALIFORNIA . . . . .	12   40
Aromas of cherry, blackberry, and vanilla toast. Silky yet robust tannins, ending with a soft finish.	
CABERNET, FAUST, NAPA . . . . .	80
Impressive with a fleshy mouthfeel and notes of cassis, dark chocolate and ripe berries.	
MERLOT, STAGS' LEAP WINERY, NAPA . . . . .	55
A Merlot for Cabernet lovers, enticing aromas of deep, lush fruit with hints of earth and caramel.	
PROPRIETARY RED, THE PRISONER, NAPA . . . . .	80
Bold and stylish, a blend of Cabernet Sauvignon, Zinfandel, Petite Sirah, Syrah and Charbono.	
MALBEC, DON MIGUEL GASCON, ARGENTINA . . . . .	9   30
Dark fruit flavors are finely intertwined with notes of spice, licorice and chocolate for a magnificent Malbec.	
VALPOLICELLA RIPASSA, ZENATO, VENETO . . . . .	55
Deep ruby-red in color, this wine shows intense aromas of blackberries and currents underscored by aromas of pepper.	
BAROLO, PRUNOTTO, PIEDMONTE . . . . .	85
The nose is complex and generous with pleasing notes of violets and forest undergrowth. On the palate, it is well balanced with velvety tannins.	
PROSECCO, LA MARCA, PIEDMONTE . . . . .	11   35
A delicate, well-balanced Prosecco, showing a good blend of baked apple and sour lemon.	
MOET BRUT IMPERIAL, CHAMPAGNE . . . . .	70
Mouthwatering with a fine, lacy mousse and delicate flavors of poached apple, and blackberry, underscored by a streak of smoky minerality that echoes on the finish.	
Rosato (Rosé)	
MASCiarelli COLLINE TEATINE IGT . . . . .	7   22
Fresh and lively yet full of fruit and flowers, a perfectly balanced rosé that is seamless, energetic and interesting.	
NOTORIOUS PINK GRENACHE . . . . .	9   30
Crisp, well balanced with good minerality and acidity, melons, raspberries, sweet cherry, pear, peach, with a hint of spice, gentle finish.	
House Wine	
MONTEFUSCO BIANCO, SICILY . . . . .	8   28
MASCiarelli MONTEPULCIANO . . . . .	8   28
LAMBRUSCO, GRASPAROSSA . . . . .	8   28

