



O-STE-RIA // All our pastas & breads are made in-house daily using organic flour.

## Antipasti & Piattini

<b>HOUSE SALAD</b> . . . . .	8
Local Greens, Garlic Confit Vinaigrette, Seasonal Farm Vegetables, Croutons — ADD GRILLED CHICKEN BREAST \$6 OR SALMON \$8 —	
<b>CLASSIC CAESAR SALAD</b> . . . . .	8
Romaine, Classic Caesar Dressing, Croutons, Parmigiano Reggiano — ADD GRILLED CHICKEN BREAST \$6 OR SALMON \$8 —	
<b>OSTERIA MEATBALLS (2)</b>	
Pomodoro, Parmigiano Reggiano, Basil . . . . .	7
<b>ARANCINI (2)</b> . . . . .	8
Parmesan Risotto Croquettes, Fresh Mozzarella, Basil, Sauce Arrabbiata	
<b>RISOTTO</b> . . . . .	8
Parmigiano Reggiano	
<b>FRENCH FRIES</b> . . . . .	5

## Artisan Pizzas HAND-TOSSED NEAPOLITAN - OR - CRISPY THIN

<b>MARGHERITA</b> . . . . .	14
San Marzano Tomatoes, Fresh Mozzarella, Parmigiano Reggiano, Basil, EVOO	
<b>PEPPERONI CLASSICO</b> . . . . .	14
San Marzano Tomatoes, Old World Pepperoni, Mozzarella, Provolone	
<b>SAUSAGE AND PEPPERS</b> . . . . .	16
San Marzano Tomatoes, Italian Sausage, Roasted Peppers, Mozzarella, Provolone	
<b>BIANCO</b> . . . . .	16
Garlic Cream Sauce, Chicken, Spinach, Fontina, Mozzarella, Provolone	
<b>FUNGI</b> . . . . .	15
Garlic Cream Sauce, Roasted Mushrooms, Mozzarella, Provolone	
<b>VEGETARIAN</b> . . . . .	14
San Marzano Tomatoes, Fresh Mozzarella, Caramelized Onions, Roasted Mushrooms, Spinach, Roasted Red Peppers, EVOO	
<b>BUILD YOUR OWN</b> . . . . .	12
San Marzano Tomatoes, Mozzarella, Provolone - Add Your Favorite Toppings	
<b>ADDITIONAL TOPPINGS</b> . . . . .	2
Pepperoni • Chicken • Italian Sausage • Garlic Confit • Roasted Red Peppers Caramelized Onions • Roasted Mushrooms • Spinach • Anchovies	

## Entrees & Pastas

<b>TRADITIONAL CARBONARA</b> . . . . .	22
House-made Fettuccine, Pancetta, Farm Egg	
<b>FETTUCCINE BOLOGNESE</b> . . . . .	22
House-made Fettuccine, Parmigiano Reggiano, Basil	
<b>RAVIOLI</b> . . . . .	22
House-made, Filled with Mozzarella & Ricotta, Seasonal Farm Vegetable — ADD A MEATBALL \$3 OR CHICKEN BREAST \$6 —	
<b>CAVATELLI</b> . . . . .	22
House-made Cavatelli & Sausage, Roasted Red Peppers, Arrabbiata Sauce, Parmigiano, Basil	
<b>PASTA POMODORO</b> . . . . .	14
House-made Fettuccine, Basil Parmigiano Reggiano — ADD A MEATBALL \$3 OR CHICKEN BREAST \$6 —	
<b>CHICKEN PARMESAN PIATTINI</b> . . . . .	16
Fried Chicken Cutlet, Fresh Mozzarella, Pomodoro, Basil with a Side of Pasta	
<b>FRENCHED CHICKEN BREAST</b> . . . . .	22
(Drumette Attached) Naturally Raised Chicken, House-made Potato Gnocchi, Parmigiano Reggiano, Seasonal Farm Vegetable	
<b>ATLANTIC SALMON</b> . . . . .	34
Wester Ross Organic Salmon, House-made Gnocchi, Mushrooms, Parmigiano Reggiano	
<b>SCALLOPS</b> . . . . .	39
Wild Pan Seared Diver Scallops with Seasonal Preparation	

## Desserts

<b>TIRAMISU</b> . . . . .	8
Lady Fingers, Mascarpone, Espresso, Chocolate	
<b>PANNA COTTA</b> . . . . .	8
Chocolate, Whipped Cream and Toffee	

ASK SERVER ABOUT OUR OTHER HOUSE MADE DESSERTS

## Beverages

<b>AQUA PANNA SPRING WATER</b> . . . . .	5
<b>SAN PELLEGRINO SPARKLING MINERAL WATER</b> . . . . .	5
<b>SOFT DRINKS</b> . . . . .	3
<b>ESPRESSO</b> . . . . .	3
<b>COFFEE</b> . . . . .	3
<b>DOUBLE</b> . . . . .	5
<b>CAPPUCINO</b> . . . . .	5



THANK YOU TO OUR LOCAL FARMERS

• A 20% gratuity will be added to parties of 10 or more. To ensure great service, we are unable to provide split checks for all guests.  
• All ingredients are not listed, please let your server know if you have any food allergies. • Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# 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 SAPAIO 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.
- CABERNET, JOEL GOTT, 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 carame.
- 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 | 32  
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 currants underscored by aromas of pepper.

## White Wine

Glass | Bottle

- SAUVIGNON BLANC, JOEL GOTT, CALIFORNIA** . . . . .8 | 28  
Bright, tropical fruit flavors with crisp acidity and a long, clean finish.
- MOSCATO D' ASTI, VILLA M, PIEDMONTE** . . . . .9 | 32  
An intense nose reminiscent of the grape, and a full, lingering, sweetly soft flavor with an aromatic aftertaste.
- PINOT GRIGIO, CHLOE, VENETO** . . . . .9 | 32  
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.
- MASCIARELLI TREBBIANO** . . . . .8 | 28  
Delightful, expressive combination of stone fruits that finishes complex and long.

## Sparkling

Glass | Bottle

- 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)

Glass | Bottle

- 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 | 32  
Crisp, well balanced with good minerality and acidity, melons, raspberries, sweet cherry, pear, peach, with a hint of spice, gentle finish.

## House Wine

Glass | Bottle

- MASCIARELLI TREBBIANO** . . . . .8 | 28
- MASCIARELLI MONTEPULCIANO** . . . . .8 | 28
- LAMBRUSCO, GRASPAROSSA** . . . . .8 | 28

