

ANTIPASTI

Minestrone Soup 6

Homemade Meatballs 10

Rustic Tomato Sauce

Ricotta, Focaccia

Crispy Calamari 12

Lemon Aioli & Marinara

Bruschetta Pomodoro 11 

Fresh Tomato, Basil & Garlic, Crostini

Shaved Parmigiana, Mixed Greens, Balsamic Reduction

Cozze Saltate 16

Mussels, Sautéed Garlic, Tomato Sauce

Crispy Baguette

Osteria Tagliere Board 24

Assorted Italian Meats, Imported Cheese, Olives

Pickled Vegetables, Chef's Selected Enhancements

Carpaccio 14 *

Thinly Sliced Beef, Arugula, Shaved Parmigiana

Crispy Capers, Olive Oil, Lemon, Tomato Mustard Aioli

Eggplant Parmigiana 13 

Traditional Italian Eggplant Parmigiana

Winter Roasted Heirloom Tomato & Burrata Cheese 11 

Basil Pesto, White & Dark Balsamic Syrup, Arugula

Roasted Pistachio Nuts

Spinach & Burrata Salad 8/11 

Tri-Colored Cherry Tomatoes

Garlic Infused Coulis Sauce

Roma 11 

Red Sauce, Roasted Tomato

Mozzarella, Basil

Balsamic Syrup

Traditional Caesar Salad 7/10

Romaine, Focaccia Croutons

Parmigiano

White Sicilian Anchovies

Diavolo 14

Red Sauce, Italian Sausage

Calabrian Chilies

Fontina, Radish, Arugula

ENTREES

Chicken/Veal Marsala 22/24

Angel Hair Pasta, Mushrooms, Sautéed Spinach, Marsala Sauce

Chicken/Veal Parmigiana 22/24

Angel Hair Pasta, Tomato Sauce, Basil

Provolone & Parmigiana Cheese

Lemon & Caper Scented Flounder 26

Seasonal Vegetables, Angel Hair Pasta

Brown Butter Lemon Caper Sauce

Medallions of Beef Rossini 28 * 

Grilled Beef Medallions, Green Peppercorn Cognac Sauce

Truffle Mashed Potatoes, Seasonal Vegetables

Grilled Salmon alla Grecca 28 *

Mushroom Caper Sauce, Seasoned Vegetables

Heirloom Baby Tomatoes, Angel Hair Pasta

Osteria Burger 14 *

Ground Beef Patty, Smoked Gouda, Focaccia Bread

Topped with Bruchetta Mix, Choice of Side

Veal Osso Bucco 29 

Chianti Braised Veal Shank, Mashed Potato, Seasonal Vegetables

Natural Braising Sauce

Gnocchi ai Funghi 14/22

Gnocchi, Wild Mushroom Cream Sauce

Marinated Grilled Chicken Breast

INSALATA

Caprese Salad 12 

Fresh Mozzarella, Tomatoes

Olive Oil, Prosciutto Rose

Balsamic Reduction, Basil

Osteria House Salad 6/9  

Tomato, Cucumber, Olives

Arugula, Balsamic Vinaigrette

FLATBREADS

Flatbread Frutti Di Mare 19

Mussels, Shrimp

Marinated Octopus

Smoked Oysters

Calabrian Chilies, Tomato Sauce

Mozzarella Cheese

Flatbread Quattro Stagioni 15 

Grilled Zucchini & Squash

Cremini Mushroom

Artichokes, Olives

Roasted Peppers

Tomato Sauce, Mozzarella

PASTA

GF Pasta & Zucchini Noodles available upon request

Spaghetti Pomodoro 9 

Bolognese 12/ 22

Traditional Meat Sauce, Linguini Pasta

Ricotta, Fresh Herbs

Linguini Vongole 13/24

Clams, Sautéed Garlic, Olive Oil, White Wine Sauce

Shaved Bottarga, Fresh Herbs, Grilled Baguette

Spaghetti & Meatballs 11/20

Veal & Pork Meatballs, Parmigiana, San Marzano Tomato Sauce

Plant-Based Spaghetti & "Meatballs" 11/20 

"Cashew Parmesan", San Marzano Tomato Sauce

Smoked Salmon Penne alla Vodka 16/26

Smoked Salmon, Pancetta, Creamy Tomato Vodka Sauce

Gamberia al Pesto Genovese 16/26

Linguini, Pesto Sauce, Marinated Grilled Shrimp

Lasagna al Forno 24

Fresh Mozzarella, Bolognese & Bechamel Sauce

Homemade Pasta

Braised Short Rib & Portabella Ravioli 23

Slow Braised Beef Short Ribs, Parmigiana Cheese, Truffle Oil

 Substitute any pasta with Premium "Palmini Hearts of Palm Pasta" \$3

Cocktails

Belini
Prosecco, Peach
Roseini
Prosecco, Strawberry
Red Sangria
Red Wine, Brandy, Peach Liqueur, Pineapple
White Sangria
White Wine, Cointreau, Peach Liqueur
Aperol Cosmo
Vodka, Aperol, Lime Juice
Italian Margarita
Tequila, Amaretto and Sour Mix
The Sorrentino
Sweet Vermouth, Limoncello, Aperol, Thyme
Negroni
Gin, Campari and Sweet Vermouth

Mocktails

White/ Red Sangria
Blackberries, Citrus Juices, Orange
Lemon & Lime Wedges
Virgin Gimlet
Muddled Cucumber, Lime Juice
Simple, Club Soda
Strawberry Lemonade
Strawberry Puree, Lemon Juice
Lemonade, Muddled Mint

White Wines

Italian:	Glass – Bottle – Chicken
9.5 Rose, LeMorette, Veneto, Italy	12.5 – 46 –
9.5 Pinot Grigio, Bolla, Delle Venezie, Veneto	7.5 – – 20
Pinot Grigio, Maso Canali, Trentino	12.5 – 46 –
11 Pinot Grigio, Santa Margherita, Alto-Adige	16 – 59 –
11 Soave Vin Soave, Inama, Veneto	9.5 – 34 –
Gavi, La Basstina, Piedmonte	12.5 – 46 –
13 Pescevino, Opici, Le Marche	– 20 –
Other Whites	Glass – Bottle – Chicken
11 Chardonnay, TLC Private Label, Rutherford CA	7.5 – 24 –
Pinot Grigio, TLC Private Label, Rutherford CA	7.5 – 24 –
12 Sauvignon Blanc, TLC Private Label, Rutherford CA	7.5 – 24 –
Chardonnay, Kendall Jackson, Santa Rosa, CA	9.5 – 34 –
Sauvignon Blanc, Stoneleigh, New Zealand	9.5 – 34 –
Sonoma Cutrer, Sonoma County, CA	12.5 – 46 –

Draft Beer

Miller Lite Pilsner-Lager, WI, 4.2 ABV%	4
Yuengling Amber- Lager, PA, 4.5 ABV%	4
Landing's Lager, GA, 5 ABV%	5.5
Peroni Pale-Lager, Italy, 5.1 ABV%	6.5
Coastal Empire, Inshore Slam	6.5
IPA, GA, 6.8 ABV%	
Terrapin Hopsecutioner IPA, GA, 7.3 ABV%	6.5

Red Wines

Italian:	Glass – Bottle – Chicken
Chianti Classico, Frescobaldi Perno, Tuscany	– 48 –
Chianti, Bolla, Tuscany	7.5 – – 20
Chianti Classico, Borgo Scopeto, Tuscany	– 59 –
Valpolicella Classico Superiore, Fumanelli, Veneto	16 – 59 –
Montipulciano d’abruzzo, La Quercia, Abruzzo	9.5 – 34 –
Valpolicella, Bolla, Veneto	9.5 – – 20
Dolcetto Dogliani, Einaudi, Piedmonte	16 – 59 –
Barbera d’Asti, Prunotto Fiullot, Piedmonte	12.5– 46 –
Brunello di Montalcino, Fanti , Tuscany	– 91 –
Bolgheri Rosso Sor Ugo, Vecchia, Tuscany	– 84 –
Amaroni Classico “Crosara delestrie”	– 98 –
Corte Rugolin, Veneto	
Other Reds:	Glass – Bottle – Chicken
Cabernet Sauvignon, TLC Private Label	7.5 – 24 –
Red Blend, TLC Private Label	7.5 – 24 –
Merlot, TLC Private Label	7.5 – 24 –
Pinot Noir, Meiomi	12.5– 46 –

Bottled Beer

Miller Lite Pilsner-Lager, WI, 4.2 ABV%	5.5
Yuengling Amber- Lager, PA, 4.5 ABV%	5.5
Bud Light Pale- Lager, MI, 4.2 ABV%	4
Blue Moon Wheat, CO, 5.4 ABV%	5.5
Heineken Pale- Lager, Netherlands, 5 ABV%	5.5
Corona Extra Pale- Lager, Mexico, 4.5 ABV%	5.5
Heineken O.O Non- Alcoholic, Netherlands	5.5
Moretti Pale- Lager, Italy, 4.6 ABV%	6