

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 Quatro Stagionie 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	9.5
Prosecco, Peach	
Roseini	9.5
Prosecco, Strawberry	
Red Sangria	11
Red Wine, Brandy, Peach Liqueur, Pineapple	
White Sangria	11
White Wine, Cointreau, Peach Liqueur	
Aperol Cosmo	13
Vodka, Aperol, Lime Juice	
Italian Margarita	11
Tequila, Amaretto and Sour Mix	
The Sorrentino	11
Sweet Vermouth, Limoncello, Aperol, Thyme	
Negroni	12
Gin, Campari and Sweet Vermouth	

Mocktails

White/ Red Sangria	7
Blackberries, Citrus Juices, Orange Lemon & Lime Wedges	
Virgin Gimlet	9
Muddled Cucumber, Lime Juice Simple, Club Soda	
Strawberry Lemonade	9
Strawberry Puree, Lemon Juice Lemonade, Muddled Mint	

White Wines

Italian:	Glass - Bottle - Chicken
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