



OSTERIA OAKRIDGE

ANTIPASTI

Minestrone Soup 6

Homemade Meatballs 10

Rustic Tomato Sauce
Ricotta, Focaccia

Calamari Fantasia 13

Crispy Calamari, Capers, Mediterranean Herbs, Giardiniera, Olives
Lemon Juice, Calabrese Peppers, Mayonnaise

Bruschetta Pomodoro 11

Fresh Tomato, Basil & Garlic, Crostini
Shaved Parmigiana, Mixed Greens, Balsamic Reduction

Portobello Principessa 16

Crab Stuffed Roasted Portobello Mushroom
Italian Bread Crumb Mix, Mediterranean Herbs, Spinach
Four Cheese Sauce

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 Rollatini 13

Grilled Eggplant, Goat Cheese, Ricotta Cheese
Bread Crumbles, Fresh Herbs, Tomatoes, Basil Sauce
Shaved Parmigiano

Italian Shrimp & Polenta 14

Sauteed Shrimp, Red & Green Peppers, Diced Pork Belly
Paprika, Garlic Campo Cream



Winter Roasted Heirloom Tomato
& Burrata Cheese 11
Basil Pesto, Arugula
White & Dark Balsamic Syrup
Roasted Pistachio Nuts

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

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

Bismark Pizza 14

Grilled Artichokes
Homemade Sausage
Sunny Side Up Egg
Red Bell Peppers

Flatbread Quattro Stagionie 15

Grilled Zucchini & Squash
Cremini Mushroom
Artichokes, Olives
Roasted Peppers
Tomato Sauce, Mozzarella Cheese

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, Chef's Polenta, Seasonal Vegetables

Roasted Salmon Rustica 28 *

Castelvetro Olives & Caper Crusted Salmon
Bread Crumbles, Garlic, Sun Dried Tomatoes, Mediterranean Herbs
Saffron Polenta, Vegetali del Giorno

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, Chef's Polenta
Seasonal Vegetables, Natural Braising Sauce

Gnocchi ai Funghi 14/22

Gnocchi, Wild Mushroom Cream Sauce
Marinated Grilled Chicken Breast

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, 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

Rigatoni Michelangelo 16/26

Sautéed Onions, Homemade Sausage, Diced Eggplants & Red Peppers
Tomato Sauce, Parmigiano Reggiano

Orecchiette all Pugliese 16/26

Orecchiette Pasta, Sautéed Broccoli, Olive Oil, Romano Cheese
Olives, Ricotta Cheese, Dried Anchovies, Garlic

Lasagna al Forno 25

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

For our guests with allergies, please inquire with your server on available options prepared by the Chef.
We take dietary preferences & restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.

*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria, which may cause serious illness.

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 -
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 -
Cabernet Sauvignon, Napa Valley Quilt	16- 59 -

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
Guinness Stout —Ireland, 4.3 ABV %	5.5