



OSTERIA OAKRIDGE

STARTERS

Pancetta & White Bean Soup 6

Soup of the Day 6

Homemade Meatballs 12

Beef, Veal & Pork Meatballs, Rustic Tomato Sauce
Ricotta, Focaccia

Calamari 14

Crispy Calamari, Capers, Mediterranean Herbs, Giardiniera, Olives
Lemon, Calabrese Peppers, Aioli

Beet & Goat Cheese Ravioli 12

Shaved Beet "Ravioli", Whipped Goat Cheese, Blood Orange
Candied Walnuts, Frisée

Steamed Mussels 16

Curried Cream Sauce, Pickled Vegetables, Chives
Focaccia Toast Point
 Available

Broiled Burrata 12

Rustic Tomato Sauce, Basil, Focaccia Crostini
 Available

Carpaccio* 16

Thinly Sliced Beef, Arugula, Parmigiano Reggiano
Crispy Capers, Olive Oil, Lemon Aioli, Crostini
 Available

Roasted Cauliflower 12

Celery Root Purée, Lemon, Crispy Capers, Parmigiano Reggiano
Fresh Herbs, Crushed Red Pepper

ENTREES

Chicken Marsala 24 or Veal Marsala 28

Angel Hair Pasta, Mushrooms
Sautéed Spinach, Marsala Sauce

Chicken Parmigiana 24 or Veal Parmigiana 28

Angel Hair Pasta, Tomato Sauce, Fresh Basil
Provolone & Parmigiano Reggiano

Lemon & Caper Scented Flounder 28

Angel Hair Pasta, Asparagus, Lemon Caper Sauce

12oz Strip Steak Fiorentina* 39

Garlic & Herb-Marinated Steak, Parmigiano Potato Pavé
Charred Broccolini, Pomegranate Demi

Rustic Pan-Seared Salmon* 28

Beet Purée, Root Vegetable Hash, Crispy Pancetta, Kumquat Jam

Veal Milanese 28

Arugula Salad, Shaved Parmigiano Reggiano
Extra Virgin Olive Oil, Lemon, Pickled Baby Tomatoes

SALADS

Compressed Melon & Pomegranate Salad 11

Arugula, Asparagus Tips, Crispy Prosciutto
White Balsamic Reduction

Osteria House Salad 6/9

Arugula, Tomato, Cucumber
Olives, Balsamic Vinaigrette

Beet & Burrata Salad 12

Mixed Greens, Roasted Beets, Pistachios
Pickled Apples, Blood Orange
Citrus Tarragon Vinaigrette

Traditional Caesar Salad 7/10

Romaine, Focaccia Croutons
Parmigiano Reggiano
White Sicilian Anchovies

FLATBREADS

Roma 11

Red Sauce, Roasted Tomatoes
Mozzarella, Fresh Basil
Balsamic Syrup

Diavolo 16

Red Sauce, Italian Sausage
Calabrian Chilies
Fontina, Radish, Arugula

Veneto 15

Red Wine-Poached Pears, Frisée
Prosciutto, Robiola Cheese
Extra Virgin Olive Oil, Garlic

PASTA

Bolognese 13/ 22

Tagliatelle Pasta, Traditional Meat Sauce, Ricotta, Fresh Herbs

Shrimp Scampi 16/26

Linguine, Spinach, Sun-Dried Tomatoes, Garlic, White Wine
Lemon, Fresh Herbs, Extra Virgin Olive Oil

Spaghetti & Meatballs 12/20

Beef, Veal & Pork Meatballs, Parmigiano Reggiano
San Marzano Tomato Sauce

Spaghetti Pomodoro 10/17

San Marzano Tomato Sauce, Fresh Basil

Vegan Winter Squash Pasta 11/18

Spaghetti Squash, Compressed Butternut, Tuscan Kale
Shiitake Bacon, Vegan Almond Pesto

Cacio e Pepe 11/18

Spaghetti, Pecorino Romano, Cracked Pepper

Homemade Four-Cheese Ravioli 23

Guanciale, Mushrooms, Arugula, Pesto Cream

Penne Alfredo 11/18

Mushrooms, Tuscan Kale, Garlic Cream Sauce, Parmigiano Reggiano

Gluten Free Pasta & Spaghetti Squash Available Upon Request

DESSERTS

Almond Cake 8

Poached Apples, Almond Cake
Caramel Sauce

Scooped Gelato 7

Ask Your Server for Available Flavors

Ricotta Cheesecake 8

Semolina Crust, Orange Reduction

Cappuccino Chocolate Mousse 8

Espresso Panna Cotta, Pistachio Biscotti
Vanilla Whipped Cream

Tiramisu 8

Mascarpone Mousse, Ladyfingers
Espresso Syrup

AFTER DINNER BEVERAGES

Osteria Espresso Martini 11

Beattie's Vodka, Borghetti di Vero Caffé
Cardamaro Vino Amaro, Espresso

Limoncello 9.5

Served chilled

Sambuca 9.5

Served neat

Amaretto 9.5

Served neat

Drip Coffee 3

Espresso 3.5

Double Espresso 4

Cappuccino 4

Double Cappuccino 5

Latte 4

Double Latte 5

For our members with life-threatening allergies, please request to speak with the Chef directly.

While we take dietary preferences and restrictions very seriously, unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Gluten Free Vegan Vegetarian

2/15/24

Aperitivo

Tuscan Spritz

Nardini Sfizioso Aperitivo, Nardini Evil Eye Malocchio, Prosecco

Seasonal Negroni

Aqva di Spiced Gin, Cocoa Nib Infused Bitter Fusetti, Spiced Sweet Vermouth

Italy in the Fall

Sweet Vermouth, Lazzaroni Triplo, Ginger Beer

Aperol

Served Neat

Campari

Served Neat

Wine on Tap

All wines on tap are available by the glass or by the chicken.

Gotham Project, Pinot Grigio, Sicily, 2021

Crisp and refreshing with hints of citrus and salinity on the finish

Cantine Povero, Little Rascal Arneis, Piedmont

Dry and delicate with notes of stone fruit, mineral and loads of freshness

Povero, Barbera, Piedmont (Chilled Red)

Sour cherry, licorice and dried herbs. Light, bright and fresh

Bin # Sparkling

1. Val d'Oca, Prosecco, Veneto, NV

Light and fresh with mild sweetness

2. Naufragar, Rosso Casorzo, Piedmont, 2021

Malvasia. Sweet sparkling rosé

3. G.D. Vajra, Moscato d'Asti, Piedmont, 2022

Sweet with fresh floral notes. Great palate cleanser

White

10. Pieropan, Soave Classico, Veneto

Garganega and Trebbiano di Soave. Balanced fruit and zingy acidity, floral hints

11. Di Majo Norante

Molise Falanghina, Campania, 2022

Weighty fruit backed with zippy acidity and salinity

12. Strato, Pinot Grigio, Friuli, 2022

Beautiful floral nose that carries through to the palate. Easy. Fresh. Delicious

13. Piccolo Ernesto

Gavi Del Comune Di Gavi Rovereto, Piedmont, 2022

Cortese. Lovely crisp acidity that dances on your tongue, big minerality on finish

14. Val delle Rose, Vermentino Litorale, Tuscany, 2021

Structured and fresh. Intense ripe fruit on nose and on palate, refined acidity

15. Castel Firmian

Trentino Sauvignon Blanc, Trentino-Alto Adige, 2021

Straw and floral notes on nose.

Bracing acidity and minerality that screams for food

16. Umani Ronchi

Verdicchio del Castelli di Jesi Classico Superiore CaSal di Serra Marche, 2021

Crisp and fresh with balanced acidity and structure
Tree fruit, minerality and citrus on palate

17. Castello Banfi, Toscana Chardonnay Fontanelle Tuscany, 2022

Aged in French Oak. Intense fruity and floral aromas
Hints of stone fruits and vanilla

18. Elena Walch

Sudtirol Alto Adige Pinot Bianco, Trentino-Alto Adige

Notes of fresh apple and herbs. Lovely balance between acid and fruit

19. Geisen, 0% Dealcoholized Sauvignon Blanc, NZ

Bright citrus, black currant and passion fruit notes followed by a crisp, dry finish

Rose

20. Pico Maccario

Piemonte Lavagnone Rosato, Piedmont, 2022

Barbera. Provence-esque on nose. Lively notes of unripe strawberry with zippy acidity on palate

21. Fattoria Sardi, Toscana Rose, Tuscany, 2022

Sangiovese, Vermentino, Syrah. Weighty and layered notes of raspberry juicy melon and floral

Bottled & Canned Beer

Moretti.....6

Pale Lager, Italy, 4.6% ABV

Bud Light.....5.5

Pale Lager, MI, 4.2% ABV

Blue Moon.....5.5

Wheat, CO, 5.4% ABV

Guinness.....5.5

Stout, Ireland, 4.3% ABV

Heineken 00.....5.5

N/A Pale Lager, Netherlands

Draft Beer

Peroni.....5.5

Miller Lite.....4

Yuengling.....4

Red

Bin

11	30. Franco Serra, Barbera d'Alba, Piedmont, 2019	10/27
	Dolcetto. Sweet spice, chocolate, red fruit aromas, hints of tobacco. Medium bodied	
13	31. Barone Ricasoli, Chianti, Tuscany, 2021	10/27
	Sangiovese. Sour cherry aromas, red fruit, oak, vanilla and dried herbs Dry with big tannins	
10	32. Liotro, Nero d'Avola, Sicily, 2020	10/27
	A crowd pleaser. Rich and jammy with hints of black pepper and dark fruit	
10.5	33. Poggio della Torre, Chianti Riserva, Tuscany, 2016	13.5/36
	Sangiovese and Canaiolo. Fruity bouquet with earthy nuances Balanced fruit, acidity and tannin structure	
10.5	34. Pietro Beconcini, Chianti Antiche Vie, Tuscany, 2020	13.5/36
	Sangiovese, Trebbiano, Malvasia nera. Violets and dark cherry Well rounded with firm body and lingering finish	
10/27	35. Brancaia, Tre, Tuscany	13.5/36
	Sangiovese, Merlot, Cab Sauv. Super Tuscan. Well structured medium bodied Soft oak and hints of leather	
10/27	36. Masseria Li Veli, Salice Salentino Passamante Puglia, 2021	13.5/36
	Red blend. Intense dark fruit. Silky tannis and long finish Notes of licorice and coffee	
10/27	37. Allegrini, Valpolicella DOC, Veneto, 2021	13.5/36
	Corvina, Rondinella. Notes of mature cherry, black pepper and eucalyptus Dry harmonious finish	
10/27	38. Franco Serra, Pinot Noir, Piedmont, 2020	28
	Classic cherry and raspberry alongside earthy and savory herbal notes Graceful tannin structure	
10/27	39. Gran Appasso, Puglia Rosso Passito, Puglia, 2020	30
	Primitivo, Negroamaro. Notes of dark berries, plum and chocolate. Full body Intense fruit and balanced structure	
36	40. John Dapetrosino Terre Siciliane Nero D'Avlo, Sicily, 2021	24
	Light and fresh with approachable tannins. Notes of cherry, plum and red mulberries	
10/27	41. Zenato, Veronese Alanera Rosso, Veneto, 2020	36
	Red Blend. Big, bold and smooth. Intense dried cherry and prune Sweet spice and coffee. Velvety tannins	
10/27	42. Tormaresca, Salento Primitivo Torcicoda, Puglia, 2019	39
	Hints of chocolate and cherry. Rich and structured with elegant tannic texture	
10/27	43. Le Grascete, Toscana IL Carraio, Tuscany, 2020	42
	Cab Sauv, Cab Franc. Well structured, dry and light with flavors of the "terroir" Notes of black fruit, cherry and licorice	
10/27	44. Wilhelm & Elena Walch Vigneti delle Dolomiti Pinot Noir Prendo, Trentino-Alto Adige	46
	Approachable classic bing cherry notes. Elegant body, mild tannins, balanced acidity	
10/27	45. Scarpetta, Barbera del Monferrato, Piedmont, 2020	46
	Aromas of crushed berries and plum intermix with earth and mushroom Medium bodied with soft tannins	
10/27	46. Querciabella, Toscana Mongrana, Tuscany, 2019	48
	Sangiovese, Cab Sauv, Merlot. Complex layers of dark fruit, leather and cocoa powder Juicy with soft tannins	
10/27	47. Marchesi de Frescobaldi Chianti Rufina Nipozzano Riserva, Tuscany, 2020	59
	Sangiovese blend. Beautiful fruit, floral and spice aromas Harmonious fresh, fruity and mineral with grippy tannins	
10/27	48. Azienda Agricola Brancatelli Toscana Valle Delle Stelle, Tuscany, 2018	60
	Cabernet Sauvignon. Dark fruits and black cherry complimented by black pepper spice Savory smoky undertones	
10/27	49. Ferrero, Pepita, Tuscany, 2020	66
	Red blend. Beautiful aromatics. Balanced tart cherry and tobacco, grippy tannins Austere structure	
10/27	50. Libero, Brunello di Montalcino, Tuscany, 2016	69
	Sangiovese. Juicy, spicy and full of dark fruit notes Smooth tannins and elegant nutty finish	
10/27	51. Fattoria Poggerino, Chianti Classico, Tuscany, 2020	69
	Sangiovese. Notes of blackberries, cherry leather and red curant touched by vanilla Licorice spice with persistent tannins	
10/27	52. Alasia, Barolo, Piedmont, 2017	72
	Nebbiolo. Dark plum, leather, floral and smoke. Powerful red fruit nuances Ripe tannins and complex savory notes	
10/27	53. Secoli, Amarone della Valpolicella, Veneto, 2018	79
	Rondinella, Molinara, Corvina. Aromas of tar, dried fruit and cocoa Rich and silky on palate with chocolate cherry and spice	
10/27	54. Monchiero, Barolo, Piedmont, 2015	79
	Nebbiolo. Dry and full bodied. Sensual, intense and aromatic Big structure and complexity. Balanced fruit to tannins	
10/27	55. Fratelli Moscone, Barolo Bussia, Piedmont, 2013	93
	Nebbiolo. Complex layers of red berries, smoke, floral and earth on the nose Light, fresh and elegant. Grippy tannins.	
10/27	56. Azienda Agricola Ronchi, Barbaresco, Piedmont, 2019	48
	Nebbiolo. Structured and balanced. Fruit, dust and meaty nose Moderate tannins and lingering finish	
10/27	57. Ferrero, Brunello di Montalcino, Tuscany, 2018	125
	Sangiovese. Rich and complex. Fruit is fresh and acidic Big elegant tannin structure and spicy richness from the oak	
10/27	58. Ariel, Dealcoholized Cabernet Sauvignon, California	8
	Oak aged offering aromas of black currants, blueberries and chocolate Soft tannins and a dry finish	

*All Landings Club Private Label Wines Available