



OSTERIA OAKRIDGE

STARTERS

Tomato & Spinach Tortellini Soup 7V
Spinach, Diced Tomatoes, Cheese Tortellini

Soup of the Day 6

Homemade Meatballs 12
Beef, Veal & Pork Meatballs, Rustic Tomato Sauce
Ricotta, Focaccia

Calamari 14 GF
Crispy Calamari, Crispy Banana Peppers, Fresh Herbs
Lemon, Calabrian Marinara Sauce

Whole Milk Burrata & Pistachio Pesto 14
Arugula, Marinated Baby Tomatoes, Focaccia Crostini
White Balsamic Reduction, Shaved Pecorino Romano

Italian Antipasto Board 19
Taleggio, Parmigiano Reggiano, Gorgonzola
Prosciutto di Parma, Calabrese Salami, Mixed Olives
Whole Grain Mustard, Honeycomb, Grape Cluster, Grilled Focaccia

Roman-Style Steamed Artichokes 11 GF
Grilled Lemon, Lemon Aioli Dipping Sauce

SALADS

Arugula & Artichoke Salad 9/12V
Arugula, Farro, Marinated Artichokes
Crumbled Feta, Golden Raisin, Chopped Walnuts
Shaved Pecorino Romano, Fig White Balsamic Dressing

Osteria House Salad 6/9 GF V
Arugula, Baby Heirloom Tomato, Cucumber, Olives, Balsamic Vinaigrette

Traditional Caesar Salad 8/11
Romaine, Focaccia Croutons, Parmigiano Reggiano, White Sicilian Anchovies
(GF) Available

Buffalo Mozzarella Caprese 14
Local Heirloom Tomatoes, Extra Virgin Olive Oil
Basil, Aged Balsamic Reduction, Sea Salt

PIZZETTA

Quattro Formaggio 15V
Roast Garlic Purée, Fresh Mozzarella, Fontina
Ricotta, Parmigiano Reggiano

Roma 15V
Pizza Sauce, Roasted Heirloom Tomatoes
Buffalo Mozzarella, Picked Basil, Balsamic Reduction

Carne 17
Red Sauce, Fresh Mozzarella, Italian Sausage
Pepperoni, Banana Peppers

Diavlo 17
Red Sauce, Italian Sausage, Fontina Cheese
Calabrian Chili, Capocollo, Pepperoni

ENTREES

Chicken Marsala 24 or Veal Marsala 29
Angel Hair Pasta, Mushrooms
Sautéed Spinach, Marsala Sauce

Chicken Parmigiana 24 or Veal Parmigiana 29
Angel Hair Pasta, Tomato Sauce, Fresh Basil
Provolone & Parmigiano Reggiano

Lemon & Caper-Scented Flounder 31
Angel Hair Pasta, Asparagus, Lemon Caper Sauce

Pan-Seared Bronzino* 29 GF
Tomato Olive Ragù, Cauliflower Silken
Arugula & Frisée Salad, Lemon Beurre Blanc

Faroe Island Salmon* 32
Farro & Couscous Salad, Pickled Tomatoes
Asparagus Tips, Lemon Beurre Blanc

Vegetable Lasagna 20V
Mushroom Bolognese, Sweet Potato, Spinach, Basil
Mozzarella, Ricotta, Parmigiano Reggiano

Veal Milanese 28
Arugula Salad, Shaved Parmigiano Reggiano
Extra Virgin Olive Oil, Lemon, Pickled Baby Tomatoes, Lemon Beurre Blanc

PASTA

Bolognese 16/24
Tagliatelle Pasta, Traditional Meat Sauce, Ricotta, Fresh Herbs

Shrimp Scampi 18/29
Spaghetti, Spinach, Sun-Dried Tomatoes, Garlic, White Wine
Lemon, Fresh Herbs, Extra Virgin Olive Oil

Spaghetti & Meatballs 16/24
Beef, Veal & Pork Meatballs, Parmigiano Reggiano
San Marzano Tomato Sauce

Sausage Peperonata 16/24
Italian Sausage, Sautéed Bell Peppers, Caramelized Onions
Calabrian Marinara Sauce, Penne Pasta, Herb Ricotta, Parmigiano Reggiano

Fettuccine Alfredo 13/20V
Parmigiano Reggiano, Garlic Cream Sauce

Homemade Italian Sausage Tagliatelle 16/24
White Wine, Wilted Spinach, Roasted Mushrooms
Calabrian Chili Peppers, Roasted Chicken Jus

Pasta alla Norma 13/20 V
Penne Pasta, Roasted Eggplant, Diced Tomatoes
Olive Oil, Fresh Basil, Vegan Parmigiano Reggiano

Mushroom Bolognese 13/20 V
Bucatini Pasta, Cashew Ricotta, Fresh Herbs

GF Gluten-Free Pasta Available Upon Request
Palmini® Hearts of Palm Noodles 3

DESSERTS

Pistachio Cheesecake 8
Graham Crust, White Chocolate Ganache
Raspberry Coulis

Strawberry Mascarpone Cake 9
Yellow Cake, Strawberry Mousse
Mascarpone Almond Frosting

Tiramisu 9V
Mascarpone Mousse, Ladyfingers
Espresso Syrup

Lemon Tart 10 GF V
Almond Oat Crust, Blueberry Compote

Scooped Gelato 7
Ask Your Server for Available Flavors

AFTER DINNER BEVERAGES

Limoncello 9.5
Served chilled
Orangecello 8
Served neat
Sambuca 9.5
Served neat
Amaretto 9.5
Served neat

Drip Coffee 3.5
Espresso 3.5
Double Espresso 4
Cappuccino 4
Double Cappuccino 5
Latte 4
Double Latte 5
Hot Teas from Hale Tea Co. 3

For our members with life-threatening food allergies, please request to speak with the Chef directly. While we take dietary preferences and restrictions very seriously, 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.

GF Gluten Free **V** Vegan **V** Vegetarian

Bottles & Cans

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 0.0	5-5
N/A Pale Lager, Netherlands	
Bravzzi Hard Italian Soda .	5-5
Blood Orange, Peach, or Grapefruit	

Draft Beer

Peroni	5-5
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Wine on Tap

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

Gotham Project, Pinot Grigio, Sicily, 2021	10/27
Crisp and refreshing with hints of citrus and salinity on the finish.	
Cantine Povero, Little Rascal Arneis, Piedmont	10/27
Dry and delicate with notes of stone fruit, mineral, and loads of freshness.	
Povero, Barbera, Piedmont (Chilled Red)	10/27
Sour cherry, licorice, and dried herbs. Light, bright and fresh.	

Bin # Sparkling

1. Poggio Costa, Prosecco Brut DOC, Veneto, NV	10/27
Light, dry, and vibrant with notes of green apple, honeydew melon, and fresh cut flowers.	
2. Naufragar, Rosso Casorzo, Piedmont, 2023	27
Malvasia. Sweet sparkling rosé.	
3. G.D. Vajra, Moscato d'Asti, Piedmont, 2022	36
Sweet with fresh floral notes. Great palate cleanser.	

White

10. Pieropan, Soave Classico, Veneto, 2023	13.5/36
Garganega and Trebbiano di Soave. Balanced fruit and zingy acidity with floral hints.	
11. Di Majo Norante Molise Falanghina, Del Sannio, 2021	13.5/36
Weighty fruit backed with zippy acidity and salinity.	
12. Strato, Pinot Grigio, Friuli, 2022	13.5/36
Beautiful floral nose that carries through to the palate. Easy. Fresh. Delicious.	
13. La Chiara, Gavi DOCG, Piedmont, 2021	46
Fragrant apricot and citrus notes finishing with elegant minerality and balanced acidity.	
14. Val delle Rose, Vermentino Litorale, Tuscany, 2022	46
Structured and fresh. Intense ripe fruit on nose and on palate with refined acidity.	
15. Claudio Quarta, Greco di Tufo DOCG Campania, 2023	8
The "King" of white wines from Campania. Lovely aromatics on the nose of peach, spice, and fresh herbs. Mouthwatering acidity balanced with juicy freshness.	
16. Umani Ronchi Verdicchio del Castelli di Jesi Classico Superiore CaSal di Serra Marche, 2021	46
Crisp and fresh with balanced acidity and structure. Tree fruit, minerality, and citrus on palate.	
17. Castello Banfi, Toscana Chardonnay Fontanelle Tuscany, 2020	46
Aged in French Oak. Intense fruity and floral aromas. Hints of stone fruits and vanilla.	
18. Geisen, 0% Dealcoholized Sauvignon Blanc, NZ	8
Bright citrus, black currant, and passion fruit notes followed by a crisp, dry finish.	

Rosé

21. Fattoria Sardi, Toscana Rosé, Tuscany, 2023	13.5/36
Sangiovese, Vermentino, Syrah. Weighty and layered notes of raspberry, juicy melon, and florals.	

Red

30. Franco Serra, Barbera d'Alba, Piedmont, 2022	27
Dolcetto. Sweet spice, chocolate, red fruit aromas, hints of tobacco. Medium bodied.	
31. Claudio Quarta, QU.ALE Rosso, Puglia, 2019	27
Intense jammy fruits, spice, and hints of cigar. A crowd pleaser - round and creamy with light tannins.	
32. Franco Serra, Pinot Noir, Piedmont, 2023	10/27
Classic cherry and raspberry alongside earthy and savory herbal notes. Graceful tannin structure.	
33. Cantine Ermes, Nero D'Avola Quattro Quarti Appassimento DOC, Sicily, 2021	36
A wine for the masses with notes of fresh red fruits and plum complemented by hints of baking spice. Approachable yet well-structured and complex.	

Red

34. Poggio della Torre, Chianti Riserva, Tuscany, 2017	13.5/36
Sangiovese and Canaiolo. Fruity bouquet with earthy nuances. Balanced fruit, acidity, and tannin structure.	
35. Pietro Beconcini, Chianti Antiche Vie Tuscany, 2022	36
Sangiovese, Trebbiano, Malvasia nera. Violets and dark cherry. Well rounded with firm body and lingering finish.	
36. Brancaia, Tre, Tuscany, 2022	13.5/36
Sangiovese, Merlot, Cabernet Sauvignon. Super Tuscan. Well structured medium bodied. Soft oak and hints of leather.	
37. Masseria Li Veli, Salice Salentino Passamante Puglia, 2022	36
Red blend. Intense dark fruit. Silky tannins and long finish with notes of licorice and coffee.	
38. Allegrini, Valpolicella DOC, Veneto, 2022	36
Corvina, Rondinella. Notes of mature cherry, black pepper, and eucalyptus. Dry harmonious finish.	
39. Terre dei Miti, Frappato DOC, Sicily, 2022	36
Light in body yet complex on the palate. Notes of Black Forest, cake, and candy are mellowed out by mushroom and earth. Super fun!	
40. Gran Appasso, Puglia Rosso Passito, Puglia, 2021	30
Primitivo, Negroamaro. Notes of dark berries, plum, and chocolate. Full body, intense fruit, and balanced structure.	
41. John Dapetrosino Terre Siciliane Nero D'Avlo, Sicily, 2021	24
Light and fresh with approachable tannins. Notes of cherry, plum, and red mulberries.	
42. Zenato, Veronese Alanera Rosso, Veneto, 2020	36
Red Blend. Big, bold, and smooth. Intense dried cherry, prune, sweet spice and coffee. Velvety tannins.	
43. Tormaresca, Salento Primitivo Torcicoda, Puglia, 2020	39
Hints of chocolate and cherry. Rich and structured with elegant tannic texture.	
44. Le Grascete, Toscana IL Carraio, Tuscany, 2021	42
Cabernet Sauvignon, Cabernet Franc. Well structured, dry and light with flavors of the "terroir." Notes of black fruit, cherry, and licorice.	
45. Wilhelm & Elena Walch Vigneti delle Dolomiti Pinot Noir Prendo Trentino-Alto Adige, 2022	46
Approachable classic bing, cherry notes. Elegant body, mild tannins, balanced acidity.	
46. Scarpetta, Barbera del Monferrato, Piedmont, 2021	46
Aromas of crushed berries and plum intermixed with earth and mushroom. Medium bodied with soft tannins.	
47. Querciabella, Toscana Mongrana, Tuscany, 2021	48
Sangiovese, Cabernet Sauvignon, Merlot. Complex layers of dark fruit, leather, and cocoa powder. Juicy with soft tannins.	
48. Marchesi de Frescobaldi Chianti Rufina Nipozzano Riserva, Tuscany, 2021	59
Sangiovese blend. Beautiful fruit, floral, and spice aromas. Harmonious fresh, fruity, and mineral with grippy tannins.	
49. Azienda Agricola Brancatelli Toscana Valle Delle Stelle, Tuscany, 2021	60
Cabernet Sauvignon. Dark fruits and black cherry complemented by black pepper spice. Savory, smoky undertones.	
50. Ferrero, Pepita, Tuscany, 2021	66
Red blend. Beautiful aromatics. Balanced tart cherry and tobacco with grippy tannins. Austere structure.	
51. Libero, Brunello di Montalcino, Tuscany, 2018	69
Sangiovese. Juicy, spicy, and full of dark fruit notes. Smooth tannins and elegant nutty finish.	
52. Fattoria Poggerino, Chianti Classico, Tuscany, 2021	69
Sangiovese. Notes of blackberries, cherry leather, and red currant touched by vanilla Licorice spice with persistent tannins.	
53. Alasia, Barolo, Piedmont, 2021	72
Nebbiolo. Dark plum, leather, floral, and smoke. Powerful red fruit nuances. Ripe tannins and complex savory notes.	
54. Secoli, Amarone della Valpolicella, Veneto, 2019	79
Rondinella, Molinara, Corvina. Aromas of tar, dried fruit, and cocoa. Rich and silky on palate with chocolate cherry and spice.	
55. Azienda Agricola Ronchi, Barbaresco, Piedmont, 2019	48
Nebbiolo. Structured and balanced. Fruit, dust, and meaty nose. Moderate tannins and lingering finish.	
56. Ferrero, Brunello di Montalcino, Tuscany, 2019	125
Sangiovese. Rich and complex. Fruit is fresh and acidic. Big elegant tannin structure and spicy richness from the oak.	
57. Ariel, Dealcoholized Cabernet Sauvignon, California, 2023	38
Oak aged offering aromas of black currants, blueberries, and chocolate. Soft tannins and a dry finish.	

Italian Imports

Exclusively Imported from Italy for The Landings Golf and Athletic Club

58. Patrizia Cencioni, Rosso di Montalcino, 2021	17/46
59. Patrizia Cencioni, Brunello di Montalcino, 2020	89