



OSTERIA OAKRIDGE

Starters

Pasta e Fagioli Soup 7

Cannellini Beans, Ditalini Pasta, Italian Sausage, Tomato Broth

Soup of the Day 6

Homemade Meatballs 12

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

Calamari 14 **GF**

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

Whole-Milk Burrata & Pistachio Pesto 14 **V**

Arugula, Marinated Baby Tomatoes, Focaccia Crostini
White Balsamic Reduction, Shaved Pecorino Romano

Italian Antipasto Board 19

Taleggio, Parmigiano Reggiano, Gorgonzola
Prosciutto di Parma, Calabrian Salami, Mixed Olives
Whole Grain Mustard, Honeycomb, Seasonal Grapes, Grilled Focaccia

Tuna Crudo 18 **GF**

Cured Saku Tuna, Spring Onion Crema, Calabrian Oil, Crispy Shallots

Roasted Broccolini 12 **GF V**

Roasted Shallot Vinaigrette, Pecorino Romano

Grilled Octopus 18 **GF**

Chilled Roasted Red Pepper Potato Salad
Caper Berries, Paprika Oil

Salads

* Arugula & Artichoke Salad 9/12 **V**

Arugula, Farro, Marinated Artichokes
Crumbled Feta, Golden Raisins, Chopped Walnuts
Shaved Pecorino Romano, Fig White Balsamic Dressing

Osteria House Salad 6/9 **GF V**

Arugula, Baby Heirloom Tomatoes
Cucumbers, Olives, Balsamic Vinaigrette

Traditional Caesar Salad 8/11

Romaine, Focaccia Croutons
Parmigiano Reggiano, White Sicilian Anchovies
(**GF**) Available

Buffalo Mozzarella Caprese 14 **V**

Local Heirloom Tomatoes, Extra Virgin Olive Oil
Basil, Aged Balsamic Reduction, Sea Salt

Optional Protein Add-Ons: Scottish Salmon* 11
Domestic Shrimp 11, Marinated Chicken Breast 7, Oysters 9

Pizzeta

Bianca Funghi 16 **V**

Sage Cream, Roasted Forest Mushrooms
Mozzarella, Parmigiano Reggiano

Pesto Rosso 18

Sun-dried Tomato Pesto, Fontina Cheese, Meatballs
Roasted Eggplant, Ricotta

Roma 15 **V**

Tomato Sauce, Roasted Heirloom Tomatoes
Buffalo Mozzarella, Picked Basil, Balsamic Reduction

Carne 17

Tomato Sauce, Fresh Mozzarella, Italian Sausage
Pepperoni, Banana Peppers

Pera 17 **V**

Garlic Cream Sauce, Poached Pears, Gorgonzola Dolce
Fontina, Arugula, Fig Vincotto

Entrées

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

Chicken Piccata 24 or Veal Piccata 29

Angel Hair Pasta, Broccolini, Lemon Caper Sauce

Parmesan-Crusted Faroe Islands Salmon* 34

Herb-Roasted Yukon Gold Potatoes
Broccolini, Roasted Red Pepper Beurre Blanc

Vegetable Lasagna 20 **V**

Mushroom Bolognese, Sweet Potato, Spinach, Basil
Mozzarella, Ricotta, Parmigiano Reggiano

Classic Meat Lasagna 26

Traditional Meat Sauce, Italian Sausage, Crumbled Meatballs
Mozzarella, Ricotta, Parmigiano Reggiano

Pasta

Bolognese 16/24

Tagliatelle Pasta, Traditional Meat Sauce, Ricotta, Fresh Herbs

Shrimp Scampi 18/29

Spaghetti Pasta, 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

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

Fettuccine Alfredo 13/20 **V**

Garlic Cream Sauce, Parmigiano Reggiano

Penne alla Vodka 14/20

Pancetta, Garlic Cream Sauce, Calabrian Marinara Sauce
Parmigiano Reggiano

Mushroom Bolognese 13/20 **V**

Bucatini Pasta, Cashew Ricotta, Fresh Herbs

Gluten-Free Pasta Available Upon Request: Brown Rice Flour Linguine or
Palmini® Hearts of Palm Noodles 3

La Cucina Fresca

Pasta alla Norma 13/20 **V**

Penne Pasta, Roasted Eggplant, Diced Tomatoes
Olive Oil, Fresh Basil, Vegan Parmigiano Reggiano

Pan-Seared Branzino 30 **GF**

Spiced Carrot Purée, Roasted Tomatillos, Corn Relish
Crispy Garlic, Microgreens

Chicken Milanese 24 or Veal Milanese 29

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

Airline Chicken Breast 29 **GF**

Gigante Beans, Heirloom Tomatoes, Broccoli Rabe
Feta Cheese, Microgreens, Lemon Oregano Vinaigrette

Pasta Primavera 13/20 **V**

Penne Pasta, Seasonal Vegetables, Garlic, White Wine, Olive Oil

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
Pale Lager, MI, 4.2% ABV

Blue Moon
Wheat, CO, 5.4% ABV

Heineken 0.0
N/A Pale Lager, Netherlands

Draft Beer

Peroni Nastro Azzurro
Pale Lager, Italy, 5.1% ABV

Specialty Cocktails

Classic Negroni 12
Balanced and Bittersweet. Landings Private Label Gin, Campari and Sweet Vermouth

Il Fenicottero 12
Bold and tropical with a bittersweet edge. Black rum, pineapple, lime, and Campari.

La Vita Rosa 11
Light, bubbly, and refreshing. Rosé with strawberry and a hint of citrus.

Sunrise in Sorrento 12
Bright and citrus-forward. Vodka with blood orange and a touch of orange liqueur.

Godfather 12
Sweet and smooth. Dewar's Blended Scotch and Amaretto

Zero-Proof Cocktails

Giardino Fresco 8
Cool and refreshing. Cucumber, mint, lime, and sparkling water.

Isola d'Oro 8
Creamy and tropical. Mango, pineapple, and coconut.

Wines 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 citrus and a saline finish.

Cantine Povero, "Little Rascal" Arneis, Piedmont 10/27
Dry and delicate with stone fruit and mineral notes.

Provero, Barbera, Piedmont (served chilled) 10/27
Sour cherry, licorice, and dried herbs with a light, fresh finish.

Sparkling

1. Poggio Costa, Prosecco Brut DOC, Veneto, NV 10/27
Light and vibrant with green apple, melon, and floral notes.

2. Naufragar, Rosso del Casorzo, Piedmont, 2024 27
Sweet sparkling rosé with floral and red fruit notes.

3. G.D. Vajra, Moscato d'Asti, Piedmont, 2022 36
Sweet with fresh floral notes and a clean finish.

White

10. Pieropan, Soave Classico, Veneto, 2024 36
Balanced fruit with bright acidity and floral notes.

11. Di Majo Norante, Falanghina del Sannio, Molise, 2023 36
Ripe fruit with zippy acidity and a saline finish.

12. Strato, Pinot Grigio, Friuli, 2022 13.5/36
Floral and fresh with a clean, easy finish.

13. La Chiara, Gavi DOCG, Piedmont, 2022 13.5/36
Apricot and citrus with minerality and balanced acidity.

14. Val delle Rose, Vermentino Litorale, Toscana, 2023 36
Fresh and structured with ripe fruit and refined acidity.

15. Claudio Quarta, Greco di Tufo DOCG, Campania, 2024 13.5/36
Peach, spice, and herbs with bright, balanced acidity.

16. Umani Ronchi, Verdicchio Classico Superiore "Casal di Serra," Marche, 2021 36
Crisp with tree fruit, citrus, and mineral notes.

17. Castello Banfi, Chardonnay Fontanelle, Toscana, 2020 46
Fruity and floral with stone fruit and vanilla notes.

18. Giesen, Sauvignon Blanc (0%), New Zealand 8/27
Citrus and tropical fruit with a crisp, dry finish.

Rosé

21. Fattoria Sardi, Toscana Rosé, Toscana, 2024 13.5/36
Sangiovese, Vermentino, Syrah. Layered with raspberry, melon, and floral notes.

Bin

Red

4. 30. Franco Serra, Barbera d'Asti, Piedmont, 2023 10/27
Sweet spice, chocolate, and red fruit with hints of tobacco.

5.5. 31. Claudio Quarta, QU.ALE Rosso, Puglia, 2021 27
Jammy fruit with spice and a round, smooth finish.

5.5. 32. Franco Serra, Pinot Noir, Piedmont, 2023 10/27
Cherry and raspberry with earthy, herbal notes and soft tannins.

33. Cantine Ermes, Nero d'Avola "Quattro Quarti" Appassimento DOC, Sicily, 2021 36
Red fruit and plum with baking spice and a smooth, structured finish.

34. Poggio della Torre, Chianti Riserva, Toscana, 2017 13.5/36
Sangiovese and Canaiolo. Red fruit with earthy notes and balanced structure.

35. Pietro Beconcini, Chianti "Antiche Vie," Toscana, 2023 36
Sangiovese, Trebbiano, Malvasia nera. Violet and dark cherry with a firm, rounded finish.

36. Brancaia, "Tre," Toscana, 2023 13.5/36
Sangiovese, Merlot, Cabernet Sauvignon. Structured with soft oak and hints of leather.

37. Masseria Li Veli, Salice Salentino "Passamante," Puglia, 2023 36
Dark fruit with silky tannins and notes of licorice and coffee.

38. Allegrini, Valpolicella DOC, Veneto, 2024 48
Corvina, Rondinella. Cherry, black pepper, and eucalyptus with a dry finish.

39. Terre dei Miti, Frappato DOC, Sicily, 2022 36
Light-bodied with red fruit, earth, and subtle sweetness.

40. Gran Appasso, Puglia Rosso Passito, Puglia, 2021 36
Primitivo, Negroamaro. Dark berries, plum, and chocolate with full body.

41. John Dapetrosino, Terre Siciliane Nero d'Avolo, Sicily, 2021 24
Light and fresh with cherry, plum, and soft tannins.

42. Zenato, Alanera Rosso Veronese, Veneto, 2021 36
Red blend. Dried cherry, spice, and coffee with velvety tannins.

43. Primitivo, "Torcicoda," Salento, Puglia, 2021 39
Chocolate and cherry with rich structure and refined tannins.

44. Le Grascete, "Il Carraio," Toscana, 2023 46
Cabernet Sauvignon, Cabernet Franc. Black fruit, cherry, and licorice with a structured finish.

45. Wilhelm & Elena Walch Pinot Noir "Prendo," Trentino-Alto Adige, 2022 46
Cherry-driven with elegant body, mild tannins, and balanced acidity.

46. Scarpetta, Barbera del Monferrato, Piedmont, 2021 46
Crushed berries and plum with earth and soft tannins.

47. Querciabella, "Mongrana," Toscana, 2022 48
Sangiovese, Cabernet Sauvignon, Merlot. Dark fruit, leather, and cocoa with soft tannins.

48. Marchesi de' Frescobaldi Chianti Rufina Riserva "Nipozzano," Toscana, 2022 59
Sangiovese blend. Red fruit, floral, and spice with fresh minerality and firm tannins.

49. Azienda Agricola Brancatelli, "Valle delle Stelle," Toscana, 2021 60
Cabernet Sauvignon. Dark fruit and black cherry with pepper and smoky notes.

50. Ferrero, "Pepita," Toscana, 2021 66
Red blend. Tart cherry and tobacco with firm tannins.

51. Libero, Brunello di Montalcino, Toscana, 2020 89
Sangiovese. Dark fruit and spice with smooth tannins and a refined finish.

52. Fattoria Poggerino, Chianti Classico, Toscana, 2022 69
Sangiovese. Blackberry, cherry, and spice with persistent tannins.

53. Alasia, Barolo, Piedmont, 2020 72
Nebbiolo. Dark fruit, leather, and floral notes with firm tannins.

54. Secoli, Amarone della Valpolicella, Veneto, 2022 79
Corvina, Rondinella, Molinara. Dried fruit, cocoa, and spice with a rich texture.

55. Azienda Agricola Ronchi, Barbaresco, Piedmont, 2021 48
Nebbiolo. Structured with red fruit, earth, and a lingering finish.

56. Ferrero, Brunello di Montalcino, Toscana, 2020 125
Sangiovese. Rich and complex with fresh fruit, firm tannins, and spice.

57. Ariel, Cabernet Sauvignon (0%), California, 2024 8/27
Black currant and blueberry with 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
Sangiovese. Bright red fruit with fresh acidity and soft tannins.

59. Patrizia Cencioni, Brunello di Montalcino, 2020 89
Sangiovese. Dark fruit and spice with firm tannins and a structured finish.

From Tuscany to The Club

In 2025, Sam Brod, Executive Chef of The Landings Club, and Denise Joy, Manager of The Spirited Gourmet, traveled to Tuscany to curate exclusive food and beverage offerings for the Club. While touring the Patrizia Cencioni Estate estate and vineyards, they hand-selected a collection of wines secured exclusively for The Landings Club. These wines are now available at all Club venues and can also be purchased at The Spirited Gourmet.