



OSTERIA OAKRIDGE

Starters

Pasta e Fagioli Soup 7

Cannellini Beans, Ditalini Pasta, Italian Sausage, Tomato Broth

Soup of the Day 6

House-Made 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

Prosciutto di Parma & Seasonal Melon 14 ^{GF}

Mascarpone Cheese, Chicory
White Balsamic Reduction, Crispy Prosciutto

Italian Antipasto Board 21

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 Broccoli 12 ^{GF} ^V

Roasted Shallot Vinaigrette, Pecorino Romano

Steamed Mediterranean Mussels 18 ^{GFA}

Roasted Shallot Butter, Roasted Heirloom Tomatoes
Shaved Fennel, Aromatics, White Wine, Grilled Focaccia

Salads

Santorini Salad 10/13 ^{GF}

Romaine Lettuce, Pickled Red Onions, Cucumbers
Banana Peppers, Country Olives, Capers, Feta Cheese
Oregano & Herb Vinaigrette

Osteria House Salad 8/11 ^{GF} ^V

Arugula, Baby Heirloom Tomatoes
Cucumbers, Olives, Balsamic Vinaigrette

Traditional Caesar Salad 9/12 ^{GFA}

Romaine Lettuce, Focaccia Croutons
Parmigiano Reggiano, White Sicilian Anchovies

Seasonal Burrata Caprese 14 ^{GFA}

Purple Cherokee Tomatoes, Extra Virgin Olive Oil, Basil
Aged Balsamic Reduction, Focaccia Crostini, Sea Salt

Optional Protein Add-Ons: Scottish Salmon* 11
Domestic Shrimp 12, Marinated Chicken Breast 7, Fried Oysters 9

Pizzetta

Bianca Funghi 16 ^V

Sage Cream, Roasted Forest Mushrooms
Mozzarella, Parmigiano Reggiano

Diavolo 18

Red Sauce, Italian Sausage, Fontina Cheese
Calabrian Chili, Pepperoni, Calabrese Salami

Roma 15 ^V

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

Carne 17

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

Calabrian Rapini 17 ^V

Garlic Cream Sauce, Rapini, Mozzarella
Pecorino, Calabrian Peppers, Extra Virgin Olive Oil

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

Pasta

Classic Meat Lasagna 26

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

Bolognese 16/24

Tagliatelle, 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

House-Made Italian Sausage Tagliatelle 16/24

White Wine, Wilted Spinach, Roasted Mushrooms
Calabrian Chili Peppers, Roasted Chicken Jus

Fettuccine Alfredo 14/21 ^V

Garlic Cream Sauce, Parmigiano Reggiano

Penne alla Vodka 14/21

Pancetta, Garlic Cream Sauce, Calabrian Marinara Sauce
Parmigiano Reggiano

Beluga Lentil & Mushroom Ragù 14/21 ^V

Penne, Vegan Parmigiano Reggiano, 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 14/21 ^V

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

Pan-Seared Branzino 30

Charred Eggplant Purée, Warm Sicilian-Style Couscous
Ligurian Olive Oil, Fresh Herbs, Lemon

Chicken Milanese 24 or Veal Milanese 29

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

Bone-In Chicken Breast 29 ^{GF}

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

Pasta Primavera 14/21 ^V ^{GFA}

Penne Pasta, Seasonal Vegetables
Basil-Almond Pesto, Vegan Parmesan



Gluten-Free



Vegetarian



Vegan



Gluten-Free Available

**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.**

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

Balanced and bittersweet. Landings Private Label gin, Campari and sweet vermouth.

Il Fenicottero

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

La Vita Rosa

Light, bubbly, and refreshing. Rosé with strawberry and a hint of citrus.

Sunrise in Sorrento

Bright and citrus-forward. Vodka with blood orange and a touch of orange liqueur.

Godfather

Sweet and smooth. Dewar’s Blended Scotch and amaretto.

Zero-Proof Cocktails

Giardino Fresco

Cool and refreshing. Cucumber, mint, lime, and sparkling water.

Isola d’Oro

Creamy and tropical. Mango, pineapple, and coconut.

Wines on Tap

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

Cantine Povero, “Little Rascal” Arneis, Piedmont

Dry and delicate with stone fruit and mineral notes.

Povero, Barbera, Piedmont (served chilled)

Sour cherry, licorice, and dried herbs with a light, fresh finish.

Bin

Sparkling

1. Poggio Costa, Prosecco Brut DOC, Veneto, NV

Light and vibrant with green apple, melon, and floral notes.

2. Naufragar, Rosso del Casorzo, Piedmont, 2024

Sweet sparkling rosé with floral and red fruit notes.

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

Sweet with fresh floral notes and a clean finish.

White

10. Pieropan, Soave Classico, Veneto, 2024

Balanced fruit with bright acidity and floral notes.

11. Di Majo Norante, Falanghina del Sannio, Molise, 2023

Ripe fruit with zippy acidity and a saline finish.

12. Pizzalato, Pinot Grigio, Veneto, 2025

Floral and fresh with a clean, easy finish.

13. La Chiara, Gavi DOCG, Piedmont, 2022

Apricot and citrus with minerality and balanced acidity.

14. Claudio Quarta, Greco di Tufo DOCG, Campania, 2024

Peach, spice, and herbs with bright, balanced acidity.

15. Umani Ronchi, Verdicchio Classico Superiore “Casal di Serra,” Marche, 2021

Crisp with tree fruit, citrus, and mineral notes.

16. Castello Banfi, Chardonnay Fontanelle, Toscana, 2020

Fruity and floral with stone fruit and vanilla notes.

17. Giesen, Sauvignon Blanc (0%), New Zealand

Citrus and tropical fruit with a crisp, dry finish.

Rosé

21. Fattoria Sardi, Toscana Rosé, Toscana, 2024

Sangiovese, Vermentino, Syrah. Layered with raspberry, melon, and floral notes.

Bin

Red

4

30. Franco Serra, Barbera d’Asti, Piedmont, 2023

Sweet spice, chocolate, and red fruit with hints of tobacco.

5-5

31. Claudio Quarta, QU.ALE Rosso, Puglia, 2021

Jammy fruit with spice and a round, smooth finish.

5-5

32. Franco Serra, Pinot Noir, Piedmont, 2023

Cherry and raspberry with earthy, herbal notes and soft tannins.

33. Cantine Ermes, Nero d’Avola “Quattro Quarti”

Appassimento DOC, Sicily, 2021

Red fruit and plum with baking spice and a smooth, structured finish.

5-5

34. Poggio della Torre, Chianti Riserva, Toscana, 2017

Sangiovese and Canaiolo. Red fruit with earthy notes and balanced structure.

35. Pietro Beconcini, Chianti “Antiche Vie,” Toscana, 2023

Sangiovese, Trebbiano, Malvasia Nera. Violet and dark cherry with a firm, rounded finish.

36. Brancaia, “Tre,” Toscana, 2023

Sangiovese, Merlot, Cabernet Sauvignon. Structured with soft oak and hints of leather.

37. Masseria Li Veli, Salice Salentino “Passamante,” Puglia, 2023

Dark fruit with silky tannins and notes of licorice and coffee.

38. Allegrini, Valpolicella DOC, Veneto, 2024

Corvina, Rondinella. Cherry, black pepper, and eucalyptus with a dry finish.

39. Terre dei Miti, Frappato DOC, Sicily, 2022

Light-bodied with red fruit, earth, and subtle sweetness.

40. Gran Appasso, Puglia Rosso Passito, Puglia, 2021

Primitivo, Negroamaro. Dark berries, plum, and chocolate with full body.

13

41. John Dapetrosino, Terre Siciliane Nero d’Avolo, Sicily, 2021

Light and fresh with cherry, plum, and soft tannins.

42. Zenato, Alanera Rosso Veronese, Veneto, 2021

Red blend. Dried cherry, spice, and coffee with velvety tannins.

7

43. Primitivo, “Torcicoda,” Salento, Puglia, 2021

Chocolate and cherry with rich structure and refined tannins.

7

44. Le Grascete, “Il Carraio,” Toscana, 2023

Cabernet Sauvignon, Cabernet Franc. Black fruit, cherry, and licorice with a structured finish.

45. Wilhelm & Elena Walch

Pinot Noir “Prendo,” Trentino-Alto Adige, 2022

Cherry-driven with elegant body, mild tannins, and balanced acidity.

46. Scarpetta, Barbera del Monferrato, Piedmont, 2021

Crushed berries and plum with earth and soft tannins.

47. Querciabella, “Mongrana,” Toscana, 2022

Sangiovese, Cabernet Sauvignon, Merlot. Dark fruit, leather, and cocoa with soft tannins.

48. Marchesi de’ Frescobaldi

Chianti Rufina Riserva “Nipozzano,” Toscana, 2022

Sangiovese blend. Red fruit, floral, and spice with fresh minerality and firm tannins.

49. Azienda Agricola Brancatelli, “Valle delle Stelle,” Toscana, 2021

Cabernet Sauvignon. Dark fruit and black cherry with pepper and smoky notes.

50. Ferrero, “Pepita,” Toscana, 2021

Red blend. Tart cherry and tobacco with firm tannins.

51. Libero, Brunello di Montalcino, Toscana, 2020

Sangiovese. Dark fruit and spice with smooth tannins and a refined finish.

52. Fattoria Poggerino, Chianti Classico, Toscana, 2022

Sangiovese. Blackberry, cherry, and spice with persistent tannins.

53. Alasia, Barolo, Piedmont, 2020

Nebbiolo. Dark fruit, leather, and floral notes with firm tannins.

54. Secoli, Amarone della Valpolicella, Veneto, 2022

Corvina, Rondinella, Molinara. Dried fruit, cocoa, and spice with a rich texture.

55. Azienda Agricola Ronchi, Barbaresco, Piedmont, 2021

Nebbiolo. Structured with red fruit, earth, and a lingering finish.

56. Ferrero, Brunello di Montalcino, Toscana, 2020

Sangiovese. Rich and complex with fresh fruit, firm tannins, and spice.

57. Ariel, Cabernet Sauvignon (0%), California, 2024

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

Sangiovese. Bright red fruit with fresh acidity and soft tannins.

59. Patrizia Cencioni, Brunello di Montalcino, 2020

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 source authentic Tuscan food and wine. While touring the Patrizia Cencioni estate and vineyards, they hand-selected and secured wines now available at all Club venues and can also be purchased at The Spirited Gourmet.