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

Carpaccio* 18 GF
Thinly Sliced Beef, Arugula, Parmigiano Reggiano
Crispy Capers, Olive Oil, Lemon Aioli, Focaccia Crostini

'Nduja Arancini 14
Superfino Arborio, Fontina, Salami Paste
Pecorino Romano, Fines Herbes

Roasted Broccolini 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

Beet & Burrata Salad 11/14 GF V
Arugula & Frisée Lettuce, Roasted Beets, Pickled Apples
Pistachio Crumble, Citrus-Thyme 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

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

Pizzette

Quattro Formaggi 16 V
Roasted Garlic Purée, Mozzarella, Ricotta
Provolone Piccante, Parmigiano Reggiano

Diavolo 18
Red Sauce, Italian Sausage, Fontina Cheese
Calabrian Chili, Pepperoni, Calabrese Salami

Roma 16 V
Tomato Sauce, Roasted Heirloom Tomatoes
Buffalo Mozzarella, Fresh Basil, Balsamic Reduction

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

Norcina 17
Truffle Rosemary Cream, Fontina, Italian Sausage
Roasted Mushrooms, Pecorino Romano

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-and-Caper-Scented Flounder 33
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

Cacio e Pepe 14/21 V
Spaghetti, Pecorino Romano, Freshly Cracked Black Pepper

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
Cauliflower Purée, Oyster Mushrooms, Asparagus
Frisée Salad, Lemon-Caper Beurre Blanc

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 27 GF
Sweet Potato Gnocchi, Tuscan Kale
Ricotta Salata, Pancetta, Sage Butter

Pasta Primavera 14/21 V GFA
Seasonal Vegetables, Basil-Almond Pesto, "Parmesan"

GF Gluten Free V Vegetarian V Vegan GFA 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.

10.30.26

Bottles & Cans

Bud Light 4
Pale Lager, USA, 4.2% ABV

Blue Moon 5.5
Wheat, CO, 5.4% ABV

Heineken 0.0 5.5
N/A Pale Lager, Netherlands

Draft Beer

Peroni Nastro Azzurro 5.5
Pale Lager, Italy, 5.1% ABV

Specialty Cocktails

Gimlet al Litchi 13
Refreshing and balanced, with bright citrus and delicate floral sweetness.

La Dolce Rita 16
An Italian twist on a classic margarita with bright citrus and a smooth almond finish.

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 13
Sweet and smooth. Dewar's Blended Scotch and amaretto.

Zero-Proof Cocktails

Giardino Fresco 7
Cool and refreshing. Cucumber, mint, lime, and sparkling water.

Sparkling

Bin #

1. Poggio Costa, Prosecco Brut DOC, Veneto, NV 10.5/38
Light and vibrant with green apple, melon, and floral notes.

2. Naufragar, Rosso del Casorzo, Piedmont, 2024 29
Sweet sparkling rosé with floral and red fruit notes.

3. G.D. Vajra, Moscato d'Asti, Piedmont, 2022 38
Sweet with fresh floral notes and a clean finish.

White

10. Pieropan, Soave Classico, Veneto, 2024 38
Balanced fruit with bright acidity and floral notes.

11. Di Majo Norante, Falanghina del Molise DOC, Molise, 2024 38
Ripe fruit with zippy acidity and a saline finish.

12. Pizzolato, Pinot Grigio, Veneto, 2025 14/38
Floral and fresh with a clean, easy finish.

13. La Chiara, Gavi DOCG, Piedmont, 2022 14/38
Apricot and citrus with minerality and balanced acidity.

14. Claudio Quarta, Greco di Tufo DOCG, Campania, 2024 14/38
Peach, spice, and herbs with bright, balanced acidity.

15. Umani Ronchi, Verdicchio Classico Superiore "Casal di Serra," Marche, 2021 38
Crisp with tree fruit, citrus, and mineral notes.

16. Castello Banfi, Chardonnay Fontanelle, Toscana, 2020 49
Fruity and floral with stone fruit and vanilla notes.

17. Giesen, Sauvignon Blanc (0%), New Zealand 8.5/24
Citrus and tropical fruit with a crisp, dry finish.

Rosé

21. Fattoria Sardi, Toscana Rosé, Toscana, 2024 14/38
Sangiovese, Vermentino, Syrah. Layered with raspberry, melon, and floral notes.

Red

Bin #

30. Franco Serra, Barbera d'Asti, Piedmont, 2023 10.5/29
Sweet spice, chocolate, and red fruit with hints of tobacco.

31. Claudio Quarta, QU.ALE Rosso, Puglia, 2021 29
Jammy fruit with spice and a round, smooth finish.

32. Franco Serra, Pinot Noir, Piedmont, 2023 10.5/29
Cherry and raspberry with earthy, herbal notes and soft tannins.

33. Cantine Ermes, Nero d'Avola "Quattro Quarti" Appassimento DOC, Sicily, 2021 38
Red fruit and plum with baking spice and a smooth, structured finish.

34. Poggio della Torre, Chianti Riserva, Toscana, 2017 14/38
Sangiovese and Canaiolo. Red fruit with earthy notes and balanced structure.

35. Pietro Beconcini, Chianti "Antiche Vie," Toscana, 2023 38
Sangiovese, Trebbiano, Malvasia Nera. Violet and dark cherry with a firm, rounded finish.

36. Brancaia, "Tre," Toscana, 2023 14/38
Sangiovese, Merlot, Cabernet Sauvignon. Structured with soft oak and hints of leather.

37. Masseria Li Veli, Salice Salentino "Passamante," Puglia, 2023 38
Dark fruit with silky tannins and notes of licorice and coffee.

38. Allegrini, Valpolicella DOC, Veneto, 2024 51
Corvina, Rondinella. Cherry, black pepper, and eucalyptus with a dry finish.

39. Terre dei Miti, Frappato DOC, Sicily, 2022 38
Light-bodied with red fruit, earth, and subtle sweetness.

40. Gran Appasso, Puglia Rosso Passito, Puglia, 2021 38
Primitivo, Negroamaro. Dark berries, plum, and chocolate with full body.

41. John Dapetrosino, Terre Siciliane Nero d'Avola, Sicily, 2021 26
Light and fresh with cherry, plum, and soft tannins.

42. Zenato, Alanera Rosso Veronese, Veneto, 2021 38
Red blend. Dried cherry, spice, and coffee with velvety tannins.

43. Tormaresca, Primitivo, "Torcicoda," Salento, Puglia, 2021 42
Chocolate and cherry with rich structure and refined tannins.

44. Le Grascete, "Il Carraio," Toscana, 2023 49
Cabernet Sauvignon, Cabernet Franc. Black fruit, cherry, and licorice with a structured finish.

46. Scarpetta, Barbera del Monferrato, Piedmont, 2021 49
Crushed berries and plum with earth and soft tannins.

48. Marchesi de' Frescobaldi Chianti Rufina Riserva "Nipozzano," Toscana, 2022 62
Sangiovese blend. Red fruit, floral, and spice with fresh minerality and firm tannins.

49. Azienda Agricola Brancatelli, "Valle delle Stelle," Toscana, 2021 63
Cabernet Sauvignon. Dark fruit and black cherry with pepper and smoky notes.

50. Ferrero, "Pepita," Toscana, 2021 69
Red blend. Tart cherry and tobacco with firm tannins.

51. Libero, Brunello di Montalcino, Toscana, 2020 91
Sangiovese. Dark fruit and spice with smooth tannins and a refined finish.

52. Fattoria Poggerino, Chianti Classico, Toscana, 2022 72
Sangiovese. Blackberry, cherry, and spice with persistent tannins.

53. Alasia, Barolo, Piedmont, 2020 89
Nebbiolo. Dark fruit, leather, and floral notes with firm tannins.

54. Secoli, Amarone della Valpolicella, Veneto, 2022 81
Corvina, Rondinella, Molinara. Dried fruit, cocoa, and spice with a rich texture.

55. Azienda Agricola Ronchi, Barbaresco, Piedmont, 2021 51
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 (<0.5%), California, 2024 8.5/24
Black currant and blueberry with soft tannins and a dry finish.

Italian Imports

Exclusively Imported from Italy for The Landings Golf & Athletic Club

58. Patrizia Cencioni, Rosso di Montalcino, 2021 18/49
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 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.