



OSTERIA

Group Dining & Private Parties



Welcome to Osteria

We are delighted to have you considering Osteria for your celebration!

With a rich history steeped in Italian tradition, an osteria is best known as a traditional eatery, a place to enjoy good wine and simple food. But the true essence of our Osteria is more than just a place to feast - it's a place for making memories.

We combine Italy's soulful cuisine and timeless spirit with a welcoming atmosphere. The menu offers a vibrant mix of authentic Italian comfort foods with our unique approach to flavors, freshness, and presentation. Our group menus comprise some of Osteria's staples and can be adapted to your needs.

So whether you're going rustic with a board of cold cuts and cheese or indulging in flaky, tender baked Branzino, Osteria is sure to bring friends and family together for any and every occasion.

We look forward to hosting your party!

Our space



SEMI-PRIVATE ROOM

*Accommodates up to:
24 seated
35 standing*

MAIN DINING ROOM

*Accommodates up to:
54 seated
70 standing*



OUTDOOR COVERED TERRACE

*Accommodates up to:
50 seated
70 standing*



If you are interested in a buy-out, please contact us to discuss the details.

Menu #1

ANTIPASTI

(served family style)

Parmigiana di Melanzane dello Chef

Eggplant, mozzarella, tomato sauce, basil

Vitello Tonnato

Thinly sliced roasted veal, tuna sauce, caper berries

Di Cesare

Romaine lettuce, crispy Prosciutto, croutons, Parmigiano cheese, Caesar dressing

PRIMI e SECONDI

(choice of)

Pappardelle Ossobuco

House made pappardelle, braised veal ossobuco, Parmigiano cheese

Ravioli di Zucca e Amaretti

House made pumpkin ravioli, butter and sage sauce, Parmigiano fondue, amaretti crumble, pumpkin seeds

T-bone di Agnello

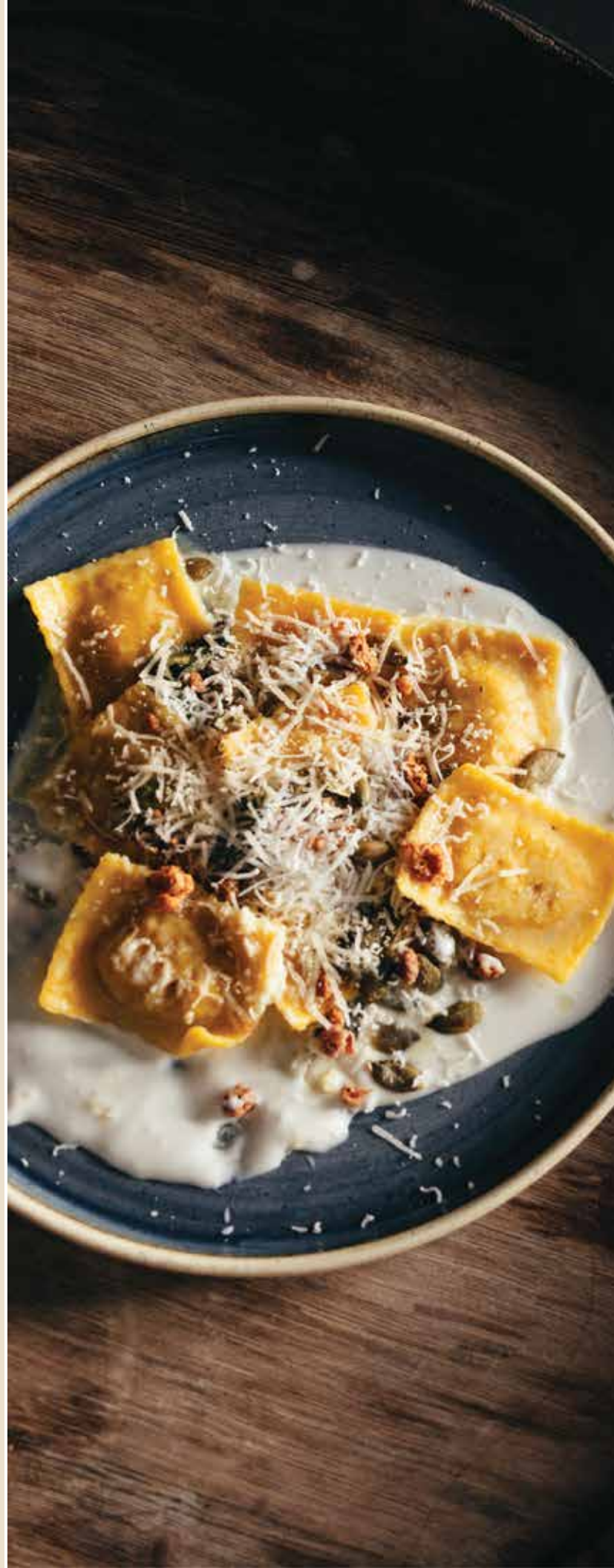
Three 4 oz lamb t-bone, sautéed caponata, sundried tomato sauce, sautéed spinach

DOLCI

(served family style)

Tiramisu

Mascarpone, lady fingers, coffee, cocoa



\$65++ per person

Beverages on consumption,

+23% service charge and +8% tax



Menu #2

ANTIPASTI

(served family style)

Polpo alla Griglia

Josper grilled Mediterranean octopus, chickpea purée, basil, cherry tomatoes

Beet Tartare

Gold beet, goat cheese, crispy capers, olives, pickled red onions, toasted hazelnut

Antipasto dell'Osteria

Prosciutto crudo, stracciatella, coccoli fritti

Merenda della Nonna

Beef ragu, Pecorino fondue, Lingue di Suocera bread

PRIMI e SECONDI

(choice of)

Mezzi Rigatoni Calamari e Burrata

House made mezzi rigatoni, fresh Florida baby calamari, Patagonia shrimp, squid ink, burrata

Risotto alla Parmigiana

Carnaroli rice, Parmigiano cheese aged 24 months, Balsamico di Modena DOP

Gnocchi alla Checca

House made gnocchi, tomato sauce, mozzarella, Parmigiano cheese, basil

Brasato al Barolo

Braised short ribs, Barolo sauce, sage mashed potatoes, asparagus

DOLCI

(served family style)

Tiramisu

Mascarpone, lady fingers, coffee, cocoa

Panna Cotta

Traditional panna cotta, crumble

\$85++ per person

Beverages on consumption,

+23% service charge and +8% tax

Menu #3

ANTIPASTI

(served family style)

Carpaccio di Tonno

Thinly sliced Yellowfin tuna, lemon, Pane Carasau crumble, basil dressing

Focaccia Toscana

Crispy focaccia, stracciatella cheese, honey, shaved fresh black truffle

Parmigiana di Melanzane dello Chef

Eggplant, mozzarella, tomato sauce, basil

Frittura Mista

Crispy calamari, shrimp, zucchini, marinara sauce

Burrata Caprese

Burrata, rainbow cherry tomatoes, basil, plum tomato granita, e.v.o.o.

PRIMI e SECONDI

(choice of)

Pappardelle Ossobuco

House made pappardelle, braised veal ossobuco, Parmigiano cheese

Cacio & Pepe al Tartufo

Tagliolini cacio e pepe and fresh truffle shaves

Linguine ai Frutti di Mare

Linguine, shrimp, mussels, clams, calamari, octopus, cherry tomatoes, tomato sauce

Costata di Angus

10 oz Angus Rib-eye, steak fries, green peppercorn sauce

Branzino

Seared branzino fillet with Livornese sauce, sauteed spinach

DOLCI

(served family style)

Tiramisu

Mascarpone, lady fingers, coffee, cocoa

Bomba di Meringa

Merengue, whipped cream, fresh berries

\$95++ per person

Beverages on consumption,

+23% service charge and +8% tax



Contact us!

Our team is looking forward to hosting you and your guests for your event. We are at your disposal should you have any questions and wish to confirm your upcoming celebration at Osteria. Feel free to call us or send an email to:

Julie Diaz

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