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!



SEMI-PRIVATE ROOM



AAIN DINING ROOM



ANTIPASTI

Menu #1 \$72++ per person**

(served family style)

Tagliere Misto Prosciutto crudo, mortadella, salame and selection of cheese

La Polentina Creamy polenta, Parmesan fondue, wild mushrooms

Insalata Mista Mix greens, cherry tomatoes, cucumber, shaved carrots, Parmesan cheese, Balsamic dressing

Frittura Mista Fried calamari, shrimp, zucchini, lemon mayo

PRIMI

(served family style)

Paccheri ai Frutti di Mare Manila clams, mussels, shrimp, calamari, cherry tomatoes, white wine sauce

Gnocchi alla Sorrentina House made gnocchi, tomato sauce, mozzarella cheese, basil

SECONDI

(served family style)

Branzino alla Mediterranea Mediterranean seabass, capers, cherry tomatoes, black Taggiasca olives

Brasato d'Agnello Bone-in braised lamb shank, fried polenta, roasted potatoes

DOLCI

(served family style)

Sbriciolata di Millefoglie Puff pastry, custard, Nutella

Crumble di Mele Home made apple crumble, vanilla ice cream

Gelato del Giorno

ANTIPASTI

(served family style)

Insalata di Cesare Iceberg lettuce, crispy bacon, croutons, Parmesan cheese, Ceasar dressing

Menu #2

\$82++ per person**

Carpaccio di Manyo Black angus beef, arugula, shaved Parmesan cheese, olive oil, lemon

Polpette Meatballs, tomato sauce, Parmesan cheese, crispy bread

Guazzetto di Cozze e Vongole Sauteed clams and mussels, garlic, white wine sauce

PRIMI

(choice of)

Risotto Gorgonzola, Noci & Radicchio Arborio rice, gorgonzola cheese, walnuts, radicchio

Ravioli Fichi e Gorgonzola Homemade ravioli, filled with fig, gorgonzola sauce

Gnocchi Salsiccia e Gafferano Homemade gnocchi, sausage, mascarpone, saffron

SECONDI

(choice of)

Salmone alla Griglia Alaskan grilled salmon, mixed greens, asparagus

Costolette di Agnello Australian grilled lamb chops, mashed potatoes

Ta<mark>gliata di Manzo</mark> New York strip steak, arugula and shaved Parmesan cheese

DOLCI

(served family style)

Sbriciolata di Millefoglie Puff pastry, custard, Nutella

Crumble di Mele Home made apple crumble, vanilla ice cream

Gelato del Giorno

** Beverages on consumption, +20% 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:

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