

OSTERIA

Group Dining & Private Parties



Welcome to Osteria

Thank you for considering Osteria for your celebration!
Inspired by Italian tradition, we combine Italy's soulful cuisine and timeless spirit
with a welcoming atmosphere.

We'd love to host your next special occasion!

8001 Biscayne Blvd. - Miami, FL 33138



Main Dining Room

52
Seated

60
Cocktail



Chef's table

24 | 30
Seated | Cocktail



Outdoor Covered Terrace

50 | 65
Seated | Cocktail



menu |

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

Tortelli di Spinaci

House made spinach tortelli, pecorino fondue, toasted pinenuts, golden raisins

Costolette di Agnello

Three lamb chop, sauteed caponata, demi glace, Artichoke alla romana

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 Pugliese

Josper grilled Mediterranean octopus, stracciatella, Taralli crumble, tomato confit, pickled red onion, fried capers and olives

Beet - er Sweet

Gold and Red beet, Burrata, pistachio crumble, lemon dressing, Lingue di Suocera bread

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

Mezzi Paccheri alla 'Nduja

House made mezzi paccheri, 'Nduja, stracciatella, anchovies

Gnocchi alla Norma

House made gnocchi, Josper grilled eggplant, tomato sauce, Parmigiano cheese, micro 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 dressing, Pane Carasau crumble, chives

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, 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, tartar 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



