

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 | 60
Seated | 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

Ravioli di Zucca

House made pumpkin and ricotta ravioli, Parmigiano fondue, Amaretti crumble, pumpkin seeds

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 - or Sweet

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

Antipasto dell'Osteria

Prosciutto crudo, stracciatella, pinsa romana

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 all'Amatriciana

House made mezzi paccheri, Guanciale, onions, tomato sauce, Pecorino cheese

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 alla Livornese

Seared branzino fillet with Livornese sauce, sauteed spinach

DOLCI

(served family style)

Tiramisu

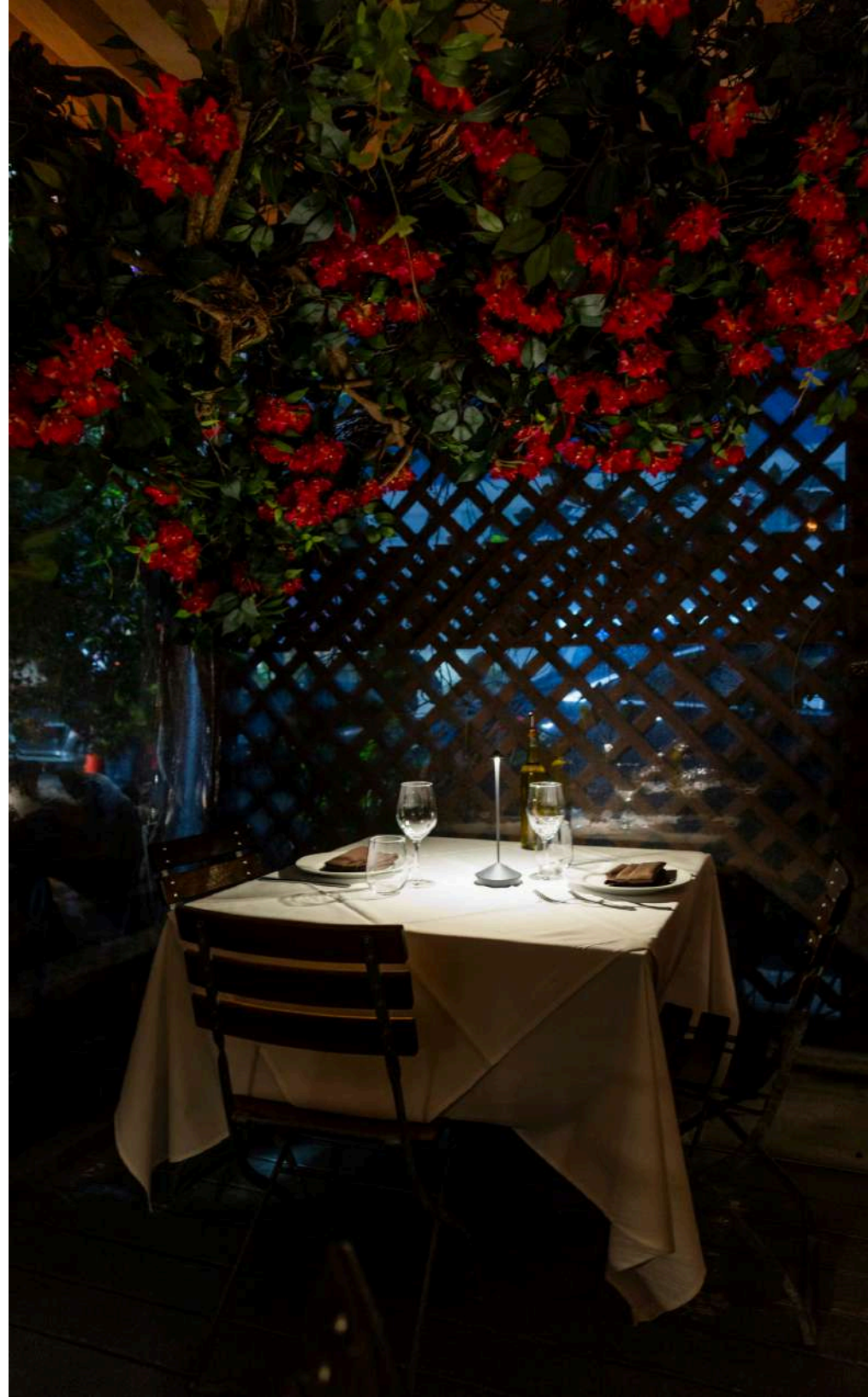
Mascarpone, lady fingers, coffee, cocoa

Bomba di Meringa

Merengue, whipped cream, fresh berries

\$95 per person

Beverages on consumption, +23% service charge and +8% tax





Red Wines by the Bottle

Tuscany

Bernardino Chianti	52
<i>Light and easy-drinking, with fresh red fruit.</i>	
Super Tuscan Ricasoli	62
<i>Smooth and approachable, with ripe fruit.</i>	
Chianti Classico Riserva Tomaiolo	64
<i>Balanced and classic, with red cherry, spice, and soft tannins.</i>	
Villa Antinori Rosso	64
<i>Elegant and balanced, with red fruit and spice.</i>	
Bernardino Chianti Riserva	78
<i>Richer and more structured, with deeper fruit and subtle oak.</i>	
Zizzolo Bolgheri Rosso	78
<i>Round and expressive, with dark fruit.</i>	
Cabernet Petra Potenti	86
<i>Structured and bold, with depth and spice.</i>	
Brunello La Lecciaia	87
<i>Classic and elegant, with cherry and fine tannins.</i>	
Il Bruciato, Guado al Tasso	88
<i>Rich and modern, with dark berries and velvety texture.</i>	
Chianti Classico Gran Selezione, Badia a Passignano	138
<i>Elegant and complex, with refined structure.</i>	
Brunello Terre Nere	155
<i>Structured and complex, with depth and long finish.</i>	
Brunello Poggio Antico	170
<i>Refined and powerful, with layered fruit.</i>	
Guado al Tasso	310
<i>Structured and intense, with long aging potential.</i>	
Tignanello	340
<i>Iconic and layered, with depth and elegance.</i>	
Ornellaia	480
<i>Opulent and refined, with remarkable complexity.</i>	
Solaia	650
<i>Powerful and luxurious, with exceptional balance.</i>	

Piedmont

Barbera d'Alba Le Ginestre	58
<i>Fresh and lively, with bright fruit.</i>	
Nebbiolo Rocca Giovanni	72
<i>Elegant and aromatic, with rose and fine tannins.</i>	
Barolo Tenute Neirano	99
<i>Elegant and structured.</i>	
Barolo Arnaldo Rivera	114
<i>Balanced and expressive.</i>	
Barbera d'Alba Bruno Giacosa	130
<i>Juicy and vibrant, with dark cherry.</i>	
Barolo Mosconi	148
<i>Complex and powerful.</i>	
Nebbiolo d'Alba Bruno Giacosa	150
<i>Classic and expressive, with depth.</i>	

Veneto

Valpolicella Zenato	48
<i>Light and fruit-forward.</i>	
Ripasso della Valpolicella Zeni	74
<i>Rich and velvety.</i>	
Vecchio Marone Amarone della Valpolicella	104
<i>Bold and intense, with dried fruit and spice.</i>	
Amarone Zeni Barriques	135
<i>Deep and structured.</i>	
Amarone della Valpolicella Dal Forno	900
<i>Exceptional and powerful.</i>	

International

Quilt Cabernet Sauvignon	78
<i>Richandsmooth.</i>	
Condado de Haza	78
<i>Full-bodied with spice.</i>	
Emmolo Merlot	80
<i>Velvety and round.</i>	
Gran Dante Malbec	95
<i>Rich and polished.</i>	
Pintia, Vega Sicilia	160
<i>Bold and powerful.</i>	
Artemis Cabernet Sauvignon	170
<i>Elegant and structured.</i>	
LTU Malbec	180
<i>Elegant and concentrated.</i>	

Sicily

Nerod'Avola Parolvini	46
<i>Bold and ripe, with dark fruit.</i>	

Puglia

Primitivo Sessantanni	85
<i>Richandfull-bodied,withripe dark fruit and a velvety finish.</i>	

White Wines by the Bottle

Falanghina Janare	49
<i>Fresh and vibrant, with citrus, white flowers, and crisp acidity.</i>	
Pinot Grigio BBB	46
<i>Light and clean, with pear, citrus, and a refreshing finish.</i>	
Grechetto DOC	48
<i>Soft and textured, with stone fruit, herbs, and minerality.</i>	
Gavi DOCG Villa Sparina	54
<i>Crisp and elegant, with citrus, green apple, and minerality.</i>	
Vermentino Guado al Tasso	65
<i>Bright and coastal, with citrus and floral notes.</i>	
Sauvignon Blanc Tunella	62
<i>Elegant and expressive, with bright fruit and minerality.</i>	
Chardonnay Les Crêtes	69
<i>Refined and complex, with alpine character and depth.</i>	
Sancerre Jean Beauvillon	80
<i>Mineral-driven and elegant, with flinty notes and vibrant citrus.</i>	
Pouilly-Fumé La Craie	80
<i>Refined and vibrant, with flinty minerality and citrus freshness.</i>	
Langhe Arneis	49
<i>Fresh and aromatic, with floral and citrus notes.</i>	
Lugana Trebianna	55
<i>Light, fresh, and crisp, with subtle floral notes.</i>	

Sparkling and Champagne

Prosecco Fiol	50 / 15
<i>Fresh and lively, with citrus.</i>	
Franciacorta Ca' del Bosco	90
<i>Elegant and refined, with fine bubbles and brioche.</i>	
Henri Dubois Brut Champagne	88
<i>Crisp and elegant.</i>	
Moët & Chandon Brut Impérial	155
<i>Balanced and refined.</i>	

Rosé

Manon Rosé (Provence)	56 / 15
<i>Light, dry, and refreshing, with red berries and citrus.</i>	
Pungirosa Rosé (Puglia)	56 / 15
<i>Bright and lively, with fresh fruit and a crisp finish.</i>	

Beer

StellaArtois	9
Peroni	9
Michelob Ultra	9
IPA	9

Aperitivo and Digestivo

Osteria Spritz	15
Vermouth Spritz	15
Tawny Porto	15
<i>Smooth,withdriedfruit and caramel.</i>	
Moscato	14
<i>Sweet,fresh,andfruity,with floral notes.</i>	

Soft Drinks

Coca-Cola	5
Diet Coke	5
Coke Zero	5
Sprite	5
Iced Tea	6

Contact us!

Our team is looking forward to
hosting you and your guests for
your event!

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