

# The Osteria

## SMALL PLATES

### ARTICHOKE & SPINACH DIP 9

House-made cheese, spinach artichoke dip, baked Italian bread **V** P - Sauvignon Blanc

### ITALIAN HUMMUS 9

Cannellini beans, garlic, olive oil, lemon juice, Italian parsley, baked Italian bread **V** P - Chardonnay

### RICOTTA GNUDI DUMPLINGS 10

Herbed ricotta, spinach, parmesan, marinara, baked Italian bread **V** P - Chianti Style

### TUSCAN BREAD 10

House-made basil pesto, spinach, heirloom tomatoes, mozzarella, goat cheese, baked Italian bread **V** P - Pinot Grigio/Pinot Gris

### SPICY SAUSAGE STUFFED PEPPERS 10

Cubanelle peppers stuffed with house-made sausage, marinara, mozzarella, baked Italian bread P - Gewurztraminer

### HOUSE-MADE MEATBALLS 10

Combination of fresh ground beef and pork, cheese, egg, breadcrumbs, fresh parsley, house-made marinara, baked Italian bread P - Shiraz or Zinfandel

### ALL OHIO ARTISAN CHEESE BOARD 17

Assorted Ohio cheeses, fig jam, spiced nuts, grapes, baked Italian bread **V** P - White Zinfandel

### ANTIPASTO PLATTER 19

Assorted quality Italian meat, Ohio cheeses, Mediterranean olives, house-made basil pesto, baked Italian bread P - Malbec

## SOUPS & SALADS

### TUSCAN BEAN 9

Cannellini beans, chicken stock, kale, vegetables, chicken, baked Italian bread

### MINISTRONE 8

Cannellini beans, onion, carrot, celery, tomato, vegetable stock, pasta, baked Italian bread **V**

### KALE SALAD 8

Kale, shaved brussels sprouts, radicchio, seeds, dried cranberries, house-made vinaigrette **V**  
Add roasted chicken breast **2**

### MEDITERRANEAN SALAD 9

Cucumber, heirloom tomato, red onion, Mediterranean olives, grapes, feta, olive oil, lemon juice, garlic, seasoning, scallion garnish **V**  
Add roasted chicken breast **2**

## FLATBREADS

### PESTO CHICKEN FLATBREAD 15

Pesto, chicken, fresh mozzarella, caramelized onions, spinach, roasted red peppers P - Riesling

### WILD MUSHROOM FLATBREAD 14

Wild mushroom mix, fontina cheese, garlic, olive oil **V**  
Add roasted chicken breast **2** P - Montepulciano

### MARGHERITA FLATBREAD 13

Fresh mozzarella, heirloom tomatoes, fresh basil **V** P - Sangiovese Blend

### ITALIAN MEAT LOVERS FLATBREAD 16

Meatballs, salami, prosciutto, banana peppers, fresh mozzarella, marinara P - Cabernet/Shiraz Blend

### GLUTEN FREE FLATBREAD OPTION 4

## HOUSE-MADE PASTAS

### TAGLIATELLE WITH BEEF RAGU 16

House-made tagliatelle, shredded slow cooked beef, marinara, garlic, olive oil, crushed red pepper, toasted garlic bread P - Luna Rossa

### PASTA PESCATORE 18

House-made spaghetti, langoustinos, fire-roasted tomatoes, scampi sauce, toasted garlic bread P - Pinot Noir

### CLASSIC GNOCCHI 14

House-made potato gnocchi, scratch-made tomato cream or pesto sauce, baked Italian bread **V** P - Merlot

### SPAGHETTI AND MEATBALLS 16

House-made spaghetti, beef & pork meatballs, scratch-made marinara, toasted garlic bread P - Cabernet Sauvignon

### TRUFFLE 14

House-made cavatelli, sautéed wild mushroom mix, extra virgin olive oil, garlic, drizzle of truffle oil, toasted garlic bread **V** P - Estate Barolo

### **V** -VEGETARIAN

### P - PAIRED WITH OUR HOUSE-MADE WINES

## DESSERTS

### LIMONCELLO 6

Lemon juice, mascarpone cheese, cream, ladyfingers, cane sugar, milk, vanilla  
P - Riesling Ice or Ice Wine Blend

### TIRAMISU 6

Espresso coffee, liqueurs, cocoa powder, cream, milled cane sugar, ladyfingers, mascarpone cheese  
P - Cabernet Franc Ice or Port Style Wines

### CHOCOLATES & WINE FLIGHT 12

Local chocolates paired with a selection of our Port Style and/or Ice Wines

### CANNOLI TRIO 9

House-made cream & chocolate chip, house-made cream & pistachio, chocolate cream & peanut butter chips  
P - Dessert Wine Selection

## BEVERAGES

Coke, Diet Coke, Sprite 2

Iced tea 2

Hot tea 2

Coffee 2

## DESSERT WINES – GLASS 9.50/BOTTLE 30.75

Riesling Ice wine

Ice Wine Blend

Cabernet Franc Ice

Port Style

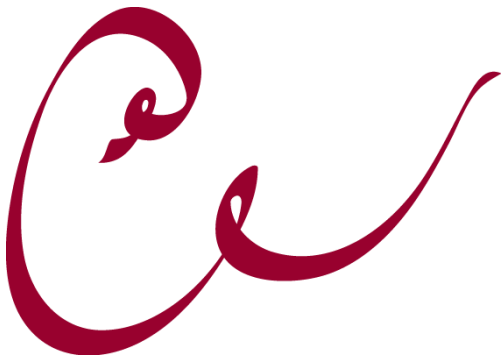
Blackberry Port

Chocolate Raspberry

Chocolate Salted Caramel

Toasted Marshmallow

Sherry



## CAMELOT CELLARS WINERY

Camelot Cellars is an urban boutique winery located in the heart of Olde Towne East. Founded by a local married couple in 2005, Camelot is now owned and operated by fourth-generation wine professional Janine Aquino, who purchased the business in 2011. Camelot is an active member of the Ohio community through festivals, events, and fundraisers, and our award-winning wines can be found in many stores throughout Ohio. Try our signature service of making or adopting a batch of wine for a truly unique experience.

## THE OSTERIA

Janine Aquino, in partnership with Ed Bisconti, co-owner of Borgata Pizza Café, created The Osteria, which offers authentic Italian dishes made with fresh, simple ingredients. In Italy, an *osteria* offers a menu focused on wine and food served at shared tables. Both Janine and Ed grew up in Italian homes, learning about food and cooking at early ages. With Ed's love of cooking and Janine's passion for wine, they created the perfect menu to compliment Camelot's fine selection of wines. Come share our table and discover an authentic slice of Italy right here in Columbus.

## OFFERINGS

- Wine Tastings and Tours
- Wine Club
- Wine Pairing Dinners
- Make or Adopt a Batch of Wine
- Personalized Labels
- Catering on and off site
- Rent Space for Bachelorette Parties, Wedding Rehearsals, Anniversaries, Team Building, Corporate Meetings, Networking, Birthdays and more
- Fundraisers and Events