

ANTIPASTI *appetizers*

spring strawberries* <i>local yogurt, almond granola, lancaster honey</i>	8
piccola gem salad* <i>white asparagus, almond, burrata</i>	14
bruschetta* <i>tuna crudo, sugar snap pea, lemon aioli</i>	15
pecorino flan* <i>maitaki mushroom, pancetta, egg vinaigrette</i>	10
ostriche* <i>oysters, rhubarb, chive oil, pepper</i>	16

\*can be made gluten-free

PIZZE *pizzas*

margherita <i>tomato, basil, mozzarella</i>	14
parma <i>prosciutto di parma, fontina, arugula</i>	18
lombarda <i>egg, bitto cheese, sausage</i>	17
polpo <i>octopus, smoked mozzarella, red chili flake</i>	18
burrata <i>ramps, mozzarella, basil</i>	19
mortadella <i>mortadella, pistachio pesto, mozzarella</i>	16

PRIMI *pastas*

plin <i>beet &amp; goat cheese, tarragon, black pepper</i>	16
malfaldine <i>rabbit, morel, 24 month parmigiano</i>	18
raviolo <i>fava bean, sheeps milk ricotta, egg yolk, mint</i>	15
francobolli ravioli <i>royal trumpet mushroom, robiola, thyme</i>	16
rigatoni alla carbonara <i>farmer egg, guanciale, parmigiano</i>	18

COLAZIONE *breakfast*

monkfish milanese* <i>english pea, heirloom carrot, pinenut</i>	25
ricotta pancakes <i>blueberry &amp; elderflower conserva, mascarpone</i>	16
frittata* <i>shrimp, spring onion, stracciatella, basil</i>	19
ciareghi* <i>cotechino sausage, polenta, sunny-side up eggs</i>	18
asparagus alla milanese* <i>over easy eggs, parmigiano cheese, brown butter</i>	16
italian benedict* <i>tigelle, poached eggs, grilled pork belly, maple &amp; black pepper zabaione</i>	22
wood oven roasted lamb shoulder <i>butterball potatoes, artichokes, mint oil</i>	27

PER IL TAVOLO *for the table*

pastry basket <i>coffee cake, seasonal scone, croissant, brioche bomboloni</i>	16
vegetable antipasti* <i>seasonal wood roasted vegetables</i>	11pp
artisanal cheese plate*    3 for 12   5 for 18	
house cured salumi board* <i>salami, pork terrine, pistacchio mortadella, porchetta, prosciutto di parma</i>	5 for 22   or   9 each

CONTORNI *sides*

ciabatta toast & jam	4
salt roasted potatoes*	7
parmigiano polenta*	6
maple glazed pork belly*	8
cotechino sausage	8

DOLCI *dessert*

gelati & sorbetti <i>seasonal flavors</i>	8
polenta budino <i>gianduia mousse, candied hazelnuts</i>	8
rhubarb danish <i>pistachio, honey, citrus sherbet</i>	10
nutella crostata <i>coffee caramel, vanilla cream</i>	10

“Osteria is a place where you create memories with friends & family while enjoying the food that made me fall in love with Italy.”

Buon Appetito



OSTERIA  
PHILADELPHIA

## SPECIALTY COCKTAILS

soprano <i>amaretto, angostura, prosecco</i>	12
omnia ab uno <i>dark rum, aperol, orange, lime juice</i>	10
nessuno perfecto <i>rye, vermouht, benedictine, walnut bitters</i>	11
sarpa <i>grappa di franciacorta, house made alpine syrup, lemon &amp; rosemary</i>	12
camomilla <i>reposado, chamomile, vermouht, lemon, nutmeg</i>	11
osteria spritz <i>aperitivo, prosecco, soda</i>	11
alto <i>prosecco, canton ginger, blood orange bitters</i>	14
barrique <i>aged gin, cocchi americano, orange bitters</i>	15
sicilian lemonade <i>limoncello, mint, lime</i>	11
pome-pop-fizz .. non alcoholic <i>pomegranate, grapefruit, honey, rosemary</i>	8

## WINE BY THE GLASS

sparkling
isotta manzoni, "cuvee giuliana," prosecco nv   11
contadi castaldi, franciacorta brut rose docg nv   17
la collina, "quaresimo," lambrusco dell' emilia igt nv   15
white
marco felluga, "just molamatta," friuli bianco doc 2016   12
tami, grillo terre siciliane igt 2016   15
olianas, vermentino di sardegna doc 2016   13
monchiero carbone, "recit," roero arneis docg 2016   13
castelfeder, "doss," chardonnay südtirol-alto adige doc 2015   14
rosato
scarbolo, "il ramato," pinot grigio venezia giulia igt 2016   15
red
tenute dei re, grignolino d'asti doc 2016   14
statti, gaglioppo calabria igt 2016   14
le ragnaie, "troncone," toscana igt 2015   14
cantina frentana, "rubesto", montepulciano d'abruzzo doc riserva 2013   16
mauro molino, barolo docg 2013   22

## CRAFT BEER

draft
2sp, delco lager (aston, pa) 4.2%abv   6
captain lawrence, hop commander IPA (elmsford, ny) 6.5% abv   7
brewery techne, springtime belgian wheat (philadelphia, pa) 6.5% abv   7
bottles
menabrea bionda 6   dock street bohemian pilsner 6   allagash white ale 7
victory prima pils 6   saison dupont 12   sierra nevada pale ale 6
lagunitas ipa 6   deschutes black butte porter 7   goose island sofie 10
goose island matilda 10   monk's cafe flemish sour 9   dogfish head 90 min ipa 9
boulevard sixth glass quadruple 9

## SOMMELIER SELECTIONS

sparkling
contadi castaldi, franciacorta brut rose docg nv   76
le vigne di alice, "doro nature", prosecco valdobbiadene docg 2011   73
whites
<i>light</i>
poderi nespole, pagadebit romagna doc 2016   59
scarpetta, pinot grigio delle venezie igt 2016   66
<i>medium</i>
il conte villa prandone, "navicchio," pecorino offida docg 2015   62
inama, "vin soave," soave classico doc 2016   60
<i>full</i>
antinori, castello della sala, "bramito," chardonnay umbria igt 2016   78
falesco, "ferentano," lazio igt 2013   88
macerated & rosato
poggio anima, "raphael," terre siciliane igt 2016   45
ca'liptra, marche bianco igt 2015   63
reds
<i>light</i>
colterenzio, pinot nero alto adige doc 2015   75
punset, barbera d'alba doc 2016   62
scarpetta, "frico rosso," toscana igt 2015   59
indigenous selections, nebbiolo d'alba doc 2015   60
<i>medium</i>
cantina sociale copertino, copertino doc riserva 2008   58
pecchenino, "san luigi", dogliani docg 2016   73
sella & mosca, "terre rare," carignano del sulcis riserva doc 2012   66
villa calcinaia, chianti classico docg 2012   62
<i>full</i>
aia vecchia, "lagone," toscana igt 2015   66
antico fuoco, veronese rosso igt 2016   54
mauro molino, barolo docg 2013   98
memo, montepulciano d'abruzzo doc 2016   52
prodigo, terre siciliane igt 2015   46
tolaini, "al passo," toscana igt 2012   81
brussola, "ca' del laito," valpolicella ripasso doc superiore 2013   95