ABOUT

Since opening in 2007, Osteria has become one of the country’s most critically acclaimed Italian restaurants; earning Chef Jeff Michaud the 2010 James Beard Foundation award for “Best Chef: Mid-Atlantic” for his work helming the kitchen. Michaud’s classic take on Italian cuisine presented the perfect addition to the Schulson Collective. Osteria’s award-winning menu includes antipasti, homemade pastas, house-cured salumi, authentic Neapolitan and Roman-style pizzas, wood-grilled meats, seafood and decadent desserts.

Osteria’s warm and inviting aesthetic, spacious dining room, glass-enclosed patio and private dining rooms make it the perfect place for all occasions. Whether it’s a quiet night out with friends and family, or a boisterous celebration with dozens of guests, Osteria offers a variety of venue options to meet your needs.

MENUS

Our family-style approach ensures that your event receives the best possible service. We offer a selection of tailored menu options for family-style dinners, private events, cocktail receptions, bridal showers, rehearsal dinners, graduations, weddings and more. Our team works with each group individually to fit the mood and style of your event.

BEVERAGE OPTIONS

Osteria offers an expansive, Italian-centric wine list, eclectic, locally-focused beer list and an inventive signature cocktail program. For groups of 20 or more guests, we strongly suggest predetermining wine selections. Our seasoned group of sommeliers will be happy to develop beverage packages to complement your event.
PRIVATE DINING SPACES

PATIO

SEATS: 65
RECEPTION: 75
PRESENTATION: 40

The glass-enclosed patio is a perfect venue for a bright morning brunch or an intimate evening dinner.

WINE ROOM

SEATS: 35
RECEPTION: 45
PRESENTATION: 30

The wine room, so named for its views into our 300+ label cellar, offers completely private dining. Ideal for private business meetings, surprise celebrations or intimate gatherings.

KITCHEN TABLE

SEATS: 14
PRESENTATION: 10

The kitchen table offers a unique behind-the-scenes experience perfect for private dinners, birthdays, and special occasions.
## MENU OPTIONS

All menu items subject to seasonal change | Our chefs are happy to accommodate allergies & dietary restrictions

### BRUNCH

Eggs  
- softly scrambled
- parmagiano, trumpet mushroom
- crespelle
- tomato, ricotta
- ciareghi sunny side up
- polenta, cotechino sausage, brown butter
- eggs in purgatory
- chef’s frittata
- seasonal
- rigatoni alla carbonara

### OPTION #1 | $35

**italian pastries**
- seasonal jams, butter
- fruit, house roasted
- granola and local yogurt

1 egg dish selection

### OPTION #2 | $45

**italian pastries**
- seasonal jams, butter
- fruit, house roasted
- granola and local yogurt

2 Egg dish selections

- house cured meats and artisan cheeses
- assorted marinated and roasted vegetables

### LUNCH

Eggs  
- softly scrambled
- parmigiano, trumpet mushroom
- crespelle
- tomato, ricotta
- ciareghi sunny side up
- polenta, cotechino sausage, brown butter
- eggs in purgatory
- chef’s frittata
- seasonal
- rigatoni alla carbonara

### OPTION #1 | $30

**I. Antipasti**
- vegetable antipasti  
  - seasonal wood roasted vegetables
- insalata  
  - lemon, extra virgin olive oil, greens

**II. Pizze**
- margherita  
  - tomato, basil, mozzarella

**III. Primi**
- rigatoni  
  - chicken liver, cipollini, sage

### OPTION #2 | $40

**I. Antipasti**
- vegetable antipasti  
  - seasonal wood roasted vegetables
- insalata  
  - lemon, extra virgin olive oil, greens

**II. Pizze**
- parma  
  - prosciutto di parma, fontina, arugula

**III. Primi**
- rigatoni  
  - chicken liver, cipollini, sage
- spring pea cappelletti  
  - english pea, sheep’s milk ricotta, butter

### OPTION #3 | $50

**I. Antipasti**
- vegetable antipasti  
  - seasonal wood roasted vegetables
- insalata  
  - lemon, extra virgin olive oil, greens

**II. Pizze**
- parma  
  - prosciutto di parma, fontina, arugula

**III. Primi**
- francobolli ravioli  
  - royal trumpet mushroom, robiola, thyme

**IV. Secondi**
- wood fired chicken  
  - escarole, cannellini bean, lemon vinaigrette

**V. Dolci**
- gelato / sorbetti  
  - assorted
## MENU OPTIONS

**DINNER**

### OPTION #1  |  $65
**I. Antipasti**
- vegetable antipasti
- insalata
- ribeye tartar
- caper, lemon

**II. Primi**
- rigatoni
- spring pea cappelletti
- garlic, rosemary

**III. Secondi**
- wood fired chicken
- shrimp
- roasted potatoes
- garlic, rosemary

**IV. Dolci**
- pastry chef's selection

### OPTION #2  |  $75
**I. Antipasti**
- vegetable antipasti
- insalata
- endive salad
- bitter greens, walnut, citrus

**II. Primi**
- francobolli ravioli
- english pea, sheep's milk ricotta, butter

**III. Secondi**
- charred octopus
- preserved lemon, potato, chive
- tuna crudo
- kumquat, radicchio, grapefruit vinaigrette

**IV. Dolci**
- pastry chef's selection

### SUPPLEMENTAL - PIZZA  |  $5 per person
- hot coppa  **calabrian chili oil gremolata**
- margherita  **tomato, basil, mozzarella**
- lombarda  **egg, cotochino, bitto cheese**
- funghi bianco  **pioppini mushroom, taleggio, fig vincotto**
- parma  **prosciutto di parma, fontina, arugula**
- carciofi  **artichoke, bufala mozzarella, sicilian pistachio**
## DINNER

### OPTION #3  |  $85

#### I. Antipasti
- vegetable antipasti  
  seasonal wood roasted vegetables
- osteria salumi board  
  assorted selections
- charred octopus  
  preserved lemon, potato, chive

#### II. Pizze
- margherita  
  tomato, basil, mozzarella
- hot coppa  
  calabrian chili oil gremolata

#### III. Primi
- corzetti ai frutti di mare  
  littleneck clam, pei mussel, cherry tomato
- fusilli  
  fava bean, lamb pancetta, pecorino

#### IV. Secondi
- fiorentina ribeye  
  mushrooms sotto olio, charred cippolini, rosemary
- shrimp  
  baby artichoke, taggiasca olive, herbs
- roasted potatoes  
  garlic, rosemary
- asparagus  
  brown butter vinaigrette, egg, parmigiano

#### V. Dolci
- pastry chef’s selection

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*All menu items subject to seasonal change | Our chefs are happy to accommodate allergies & dietary restrictions*
## RECEPTION
*All menu items subject to seasonal change | Our chefs are happy to accommodate allergies & dietary restrictions*

### PASSED

<table>
<thead>
<tr>
<th>Passed Items</th>
<th>Option #1</th>
<th>Option #2</th>
<th>Option #3</th>
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</thead>
<tbody>
<tr>
<td>Whipped ricotta walnut, honey, chives</td>
<td>$15 per guest / per hour</td>
<td>$25 per guest / per hour</td>
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<tr>
<td>Coal roasted eggplant oregano, garlic, chili</td>
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<tr>
<td>Honey nut squash zuppetta calabrian chili, pepita</td>
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<tr>
<td>Rotolo prosciutto crudo, mozzarella, fontina</td>
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<tr>
<td>Sausage spiedini cotechino, seasonal mostarda</td>
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<tr>
<td>Ribeye spiedini cippoloni, crimini, rosemary oil</td>
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<tr>
<td>Bresaola pistachio, robiola, arugula</td>
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<tr>
<td>Gratinéed PEI mussels fennel sofritto, breadcrumb, parmigiano</td>
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<tr>
<td>Rock shrimp involtini roasted red pepper, salsa verde aioli</td>
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<tr>
<td>Tigelle parmigiano gelato, balsamic</td>
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<tr>
<td>Halibut frittelle fried fritters, bagna cauda</td>
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<tr>
<td>Mozzarella in carrozza fried mozzarella, tomato, basil</td>
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### OPTION #1
- $15 per guest / per hour
- 2 passed selections

### OPTION #2
- $25 per guest / per hour
- 4 passed selections

### OPTION #3
- $35 per guest / per hour
- 6 passed selections

### STATIONARY

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### OPTION #1
- $25 per guest / per 2 hours
- 2 passed selections
- Assorted marinated & roasted vegetables

### OPTION #2
- $35 per guest / per 2 hours
- Assorted marinated & roasted vegetables
- Cheese station
- House cured salumi

### OPTION #3
- $45 per guest / per 2 hours
- Assorted marinated & roasted vegetables
- Cheese station
- House cured salumi
- Assorted pizza station

### ASSORTED DESSERTS

<table>
<thead>
<tr>
<th>Dessert Items</th>
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<th>Option #3</th>
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<tbody>
<tr>
<td>Lemon stracciatella meringata lemon semifreddo, meringue, chocolate</td>
<td>$10 per guest</td>
<td>$15 per guest</td>
<td>$20 per guest</td>
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<tr>
<td>Artisanal cheese plate</td>
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<tr>
<td>Polenta “budino” gianduia mousse, candied hazelnut</td>
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<tr>
<td>Warm chocolate tortino vanilla anglaise, pistachio gelato</td>
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<tr>
<td>Poached pear crostata crème anglaise, crystalized walnut, vin brulé sorbet</td>
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</table>

### OPTION #1
- $10 per guest
- 2 dessert selections

### OPTION #2
- $15 per guest
- 4 dessert selections

### OPTION #3
- $20 per guest
- 6 dessert selections

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BEVERAGE OPTIONS

PACKAGES  based on 3 hour events - inquire about pricing for reduced or extended timing

OPTION #1  |  $45
house-selected wines:
2 red & 2 white
prosecco
rotating draft craft beer
soft drinks

OPTION #2  |  $55
house-selected wines:
2 red & 2 white
prosecco
rotating draft craft beer
house spirits
soft drinks

OPTION #3  |  $65
all house-selected wines
prosecco
rotating draft craft beer
signature cocktails
premium spirits
soft drinks

OPTION #4  |  $25
available for brunch & lunch events only
house-selected wines:
2 red & 2 white
mimosas
bloody marys
soft drinks

SPIRITS
well:
Tito’s, Beefeater, Don Q, Jim Beam, Old Overholt,
Hornitos, Dewar’s

premium:
Grey Goose, Tanqueray, Appleton, Bulleit Bourbon,
Bulleit Rye, Johnnie Walker Black, Don Julio Blanco

BEVERAGES A LA CARTE
Our seasoned sommeliers will be happy to develop
a la carte beverage options tailored to your event.

Food & beverage pricing does not include tax, gratuity & special event fees.