



# OSTERIA OAKRIDGE

## PRIMI

**Homemade Meatballs 10**  
Rustic Tomato Sauce  
Ricotta, Focaccia

**Crispy Calamari 12**  
Lemon Caper Aioli & Marinara

**Marinated Olive & Mushroom Bruschetta 9 V**  
Shaved Fennel, Parmigiano  
Sweet & Spicy Peppers, Crostini

**Italian Wedding Soup 5**

Osteria Meatballs, Kale, Cannellini Beans, Parmigiano

**Mushroom Arancini 9**  
Parmigiano, Arugula, Marinara

**Warm Goat Cheese & Mascarpone Dip 9 V**  
Marinara, Fresh Herbs, Focaccia Crostini

**Crispy Brussel Sprouts 9 V**  
White Balsamic Syrup  
Gardineria, Toasted Pine Nuts

**Tortellini en Brodo 10 V**  
Cheese Tortellini, Roasted Tomato  
Fresh Herbs, Parmigiano Broth

**Osteria Charcuterie Board 22**  
Rotating Salami and Cheese  
Served with Chef Selected Enhancements

## INSALATA

**Burrata Salad 7/10 GF, V**

Arugula, Sweet & Sour Apple, Shaved Fennel  
Marcona Almond, Drop Peppers  
White Balsamic Vinaigrette

**Traditional Caesar Salad 7/10**

Crisp Romaine, Focaccia Croutons  
White Sicilian Anchovies, Parmigiano

**Caprese Salad 10 V, GF**

Heirloom Tomato, Buffalo Mozzarella  
Basil, Balsamic Reduction, E.V.O.O

**Osteria House Salad 6/9 V, GF**

Arugula, Tomato, Cucumber, Olives  
Balsamic Vinaigrette

**Tuscan Beet Salad 7/10 V GF**

Roasted Red & Golden Beets  
Arugula, Walnuts  
Goat Cheese, Balsamic Vinaigrette

## WOODFIRED PIADINA

**Roma 11 V**

Red Sauce, Roasted Tomato  
Mozzarella, Basil, Balsamic Syrup

**Capri 15**

Goat Cheese Mascarpone  
Grilled Shrimp, Mozzarella  
Mushrooms, Kale

**Genoa 14**

Almond Pesto, Grilled Chicken  
Fontina, Sweet & Spicy Peppers  
Pickled Red Onion

**Diavolo 14**

Red Sauce, Italian Sausage  
Calabrian Chilies  
Fontina, Radish, Arugula

## SECONDI

**Bolognese 12/22**

Traditional Meat Sauce, Pappardelle  
Ricotta, Fresh Herbs

**Linguini Vongole 12/22**

Steamed Sapelo Clams, Butter  
Garlic, Fresh Herbs

**Shrimp Penne Alla Vodka 16/26**

Fresh Herbs, Creamy Tomato Vodka Sauce

**Chicken Parmigiano 21**

Mozzarella, Spaghetti  
San Marzano Tomato Sauce

**Spaghetti & Meatballs 11/20**

Veal & Pork Meatballs, Parmigiano  
San Marzano Tomato Sauce

**Veal Ossobuco 32 GF**

Parmigiano Polenta, Roasted Tomato, Gremolata

**Chicken Marsala 21**

Pappardelle, Spinach, Mushrooms, Fresh Herbs

**Flounder Piccata 26**

Asparagus, Angel Hair, Lemon Caper Sauce

**White Bean & Quinoa "Risotto" 17 GF V**

Tuscan Kale, Charred Fennel, Pickled Apple

**Grilled Salmon 27**

Mushroom & Parmigiano Farro  
Grilled Asparagus, Mustard Butter Sauce

**House-made Italian Sausage Alfredo 12/22**

Cheese Tortellini, Kale, Mushrooms  
Garlic Parmigiano Cream Sauce

**Osteria Burger 14**

Beef Patty, Melted Fontina  
Vincotto Mushrooms, Arugula  
Choice of French Fries, Onion Rings or Side Salad

GF Piadina & Pasta Option Available Upon Request, talk to your server about GF modifications.  
For our guests with allergies, please inquire with your server on available options prepared by the Chef.

GF - Denotes menu items that are Gluten Free as listed.



LEAF promotes whole plant and vegetable foods that are nutrient dense dark colored close to source and prepared minimally.

\*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria which may cause serious illness.

## Cocktails

<b>Belini</b>	9
Prosecco, Peach	
<b>Roseini</b>	9
Prosecco, Strawberry	
<b>Red Sangria</b>	10
Red Wine, Brandy, Peach Liqueur, Pineapple	
<b>White Sangria</b>	10
White Wine, Cointreau, Peach Liqueur	
<b>Aperol Spritz</b>	10
Aperol, Prosecco, Soda	
<b>Paloma</b>	10
Tequila, Grapefruit, Agave, Lime Juice	
<b>The Sorrentino</b>	10
Sweet Vermouth, Limoncello, Aperol, Thyme	
<b>Blood Orange Negroni</b>	12
Gin, Campari, Sweet Vermouth, Blood Orange Juice	
<b>Lulu Lilly</b>	10
Vodka, Lemon Juice, Housemade Thyme Syrup, Soda	
<b>La Violetta</b>	12
Gin, Crème de Violette, Cointreau, Fresh Lemon Juice	

## Mocktails

<b>White/ Red Sangria</b>	7
Blackberries, Citrus Juices, Orange Lemon & Lime Wedges	
<b>Virgin Gimlet</b>	9
Muddled Cucumber, Lime Juice, Simple, Club Soda	
<b>Strawberry Lemonade</b>	9
Strawberry Puree, Lemon Juice, Lemonade, Muddled Mint	

## White Wines

<b>Italian:</b>	<b>GL / BTL / Chicken</b>
Prosecco di Valdobbiadene Superior, Ruggeri	
Giall'Oro Extra Dry, Vento	- / 36 / -
Rose, LeMorette, Veneto, Italy	12/46/-
Pinot Grigio, Bolla, Delle Venezie, Veneto	7 / - / 20
Pinot Grigio, Maso Canali, Trentino	9 / 34 / -
Pinot Grigio, Santa Margherita, Alto-Adige	15 / 58 / -
Soave Vin Soave, Inama, Veneto	9 / 34 / -
Gavi, La Bastina, Piedmonte	12 / 46 / -
Soave, Bolla, Veneto	7 / - / 20
Pescevino, Opici, Le Marche	- / 20 / -
<b>Favorites:</b>	<b>GL / BTL / Chicken</b>
Chardonnay, TLC Private Label, Rutherford CA	7 / 24 / -
Pinot Grigio, TLC Private Label, Rutherford CA	7 / 24 / -
Sauvignon Blanc, TLC Private Label, Rutherford CA	7 / 24 / -
Sauvignon Blanc, Oyster Bay, Marlborough, N.Z.	8/30/-
Sauvignon Blanc, Infamous Goose IC, Marlborough, New Zealand	9 / 34 / -
Chardonnay, Kendall Jackson, Santa Rosa, California	9 / 34 / -

## Bottled Beer

<b>Miller Lite</b> Pilsner-Lager, WI, 4.2 ABV%	3.5
<b>Yuengling</b> Amber- Lager, PA, 4.5 ABV%	3.5
<b>Bud Light</b> Pale- Lager, MI, 4.2 ABV%	3.5
<b>Blue Moon</b> Wheat, CO, 5.4 ABV%	5
<b>Sam Adams Boston</b>	5
Amber- Lager, MA, 5 ABV%	
<b>Heineken</b> Pale- Lager, Netherlands, 5 ABV%	5
<b>Corona Extra</b> Pale- Lager, Mexico, 4.5 ABV%	5
<b>Heineken O.O</b> Non- Alcoholic, Netherlands	5
<b>Moretti</b> Pale- Lager, Italy, 4.6 ABV%	6

## Red Wines

<b>Italian:</b>	<b>GL / BTL / Chicken</b>
Chianti Classico, Frescobaldi Perano, Tuscany	- / 48 / -
Chianti Straw Basket, Opici, Tuscany	- / 20 / -
Chianti, Bolla, Tuscany	7 / - / 20
Chianti Classico, Borgo Scopeto, Tuscany	- / 58 / -
Valpolicella Classico Superiore, Fumanelli, Veneto	15 / 58 / -
Montipulciano d'abruzzo, La Quercia, Abruzzo	9 / 34 / -
Valpolicella, Bolla, Veneto	7 / - / 20
Dolcetto Dogliani, Einaudi, Piedmonte	12 / 46 / -
Barbera d'Asti, Prunotto Fiullot, Piedmonte	12 / 46 / -
Brunello di Montalcino, Caparzo, Tuscany	- / 91 / -
Bolgheri Rosso Sor Ugo, Vecchia, Tuscany	- / 84 / -
Amaroni Classico "Crosara delestrie" Corte Rugolin, Veneto	- / 98 / -
<b>Favorites:</b>	<b>GL / BTL / Chicken</b>
Cabernet Sauvignon, TLC Private Label	7 / 24 / -
Red Blend, TLC Private Label	7 / 24 / -
Merlot, TLC Private Label	7 / 24 / -
Pinot Noir, Meiomi	12 / 46 / -

## Draft Beer

<b>Miller Lite</b> Pilsner-Lager, WI, 4.2 ABV%	3.5
<b>Yuengling</b> Amber- Lager, PA, 4.5 ABV%	3.5
<b>Landing's</b> Lager, GA, 5 ABV%	5
<b>Peroni</b> Pale-Lager, Italy, 5.1 ABV%	6
<b>Coastal Empire, Inshore Slam</b>	6
IPA, GA, 6.8 ABV%	
<b>Terrapin Hopsecutioner</b> IPA, GA, 7.3 ABV%	6