

osteria
COSTA

COASTAL ITALIAN

ANTIPASTI

BEEF CARPACCIO* 24
arugula, truffle pecorino, chives

MEATBALLS 19
whipped ricotta, basil

SHAVED PROSCIUTTO 27
*focaccia, mozzarella,
seasonal mostarda*

ARUGULA SALAD 16
*stone fruit, toasted hazelnuts,
white balsamic*

CHOPPED SALAD 16
*romaine, salami,
sharp provolone, croutons*

CAESAR* 17
*baby romaine, parmesan,
garlic dressing*

FRIED MOZZARELLA 16
oregano, pomodoro

CALAMARI 20
pomodoro, lemon, chiles

CAPRESE SALAD 19
*heirloom tomatoes, burrata,
basil pesto*

PIZZA

SPICY SALAMI 24
calabrian chili, honey

MARGHERITA 23
*mozzarella,
pomodoro, basil*

PROSCIUTTO 25
*arugula, red onion,
balsamic*

SQUASH BLOSSOM 23
*whipped ricotta, tomato,
basil*

HOUSEMADE PASTA
made fresh to order

SPAGHETTI & MEATBALLS 31
pomodoro, basil, garlic

RIGATONI POMODORO 25
roasted eggplant, basil, ricotta

LINGUINE & CLAMS 34
garlic, chiles, lemon

FETTUCINE BOLOGNESE 29
aged pecorino, black pepper

LASAGNA 29
sausage, mozzarella, pomodoro

ALLA VODKA 27
calabrian chile, ricotta, lumache

SHRIMP LINGUINE 33
white wine, lemon

ENTRÉES

SALMON PICCATA* 39
lemon, capers

VEAL MILANESE* 59
breaded veal, arugula, lemon

ITALIAN ROAST PORK CHOP* 36
pepperonata, onions, rosemary

CHICKEN MARSALA 38
*cippolini onions, mushrooms,
broccolini*

GRILLED RIBEYE* 65
*18 oz. bone-in ribeye, lemon,
salsa verde*

GRILLED BRANZINO 43
*mediterranean sea bass,
lemon, oregano*



SIDES

BROCCOLINI 12 • **GARLIC POTATOES** 12 • **ASPARAGUS** 13 • **ROASTED MUSHROOMS** 13

Please see your server about our Vegan and Vegetarian offerings.

Not all ingredients are listed. Please inform your server of any allergies.

**Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness.*

Young children, the elderly and individuals with certain health conditions may be at a higher risk of these foods are consumed raw or undercooked.

WINES BY THE GLASS

	glass	bottle
<i>Sparkling</i>		
PROSECCO, GAMBINO, <i>Veneto</i>	12	55
CHAMPAGNE, G.H. MUMM "GRAND CORDON," <i>France</i>	21	100
BRUT ROSÉ, CRÉMANT D'ALSACE, LUCIEN ALBRECHT, <i>France, NV</i>	15	75
MOSCATO, D'ASTI, MARCHESI INCISA FELICE, <i>Moscato d' Asti DOCG</i>	13	56
<i>White</i>		
PINOT GRIGIO, SCARPETTA, FRIULI-VENEZIA GIULIA, <i>Italy</i>	15	56
SAUVIGNON BLANC, ANDREANO, FLOREADO, <i>Italy</i>	15	56
CHARDONNAY, ANTINORI "BRAMÌTO," <i>Umbria</i>	16	60
CHARDONNAY, CHALK HILL, <i>Sonoma Coast</i>	15	56
RIESLING, DR. LOOSEN, KABINETT, <i>Mosel</i>	13	48
<i>Rosé</i>		
IL POGGIONE "BRANCATO," <i>Montalcino</i>	14	52
<i>Red</i>		
PINOT NOIR, BELLE GLOS "MEIOMI," <i>California</i>	16	60
MERLOT, NAPA CELLARS, <i>Napa Valley</i>	14	52
SANGIOVESE, MONSANTO, <i>Chianti Classico Riserva</i>	18	68
CABERNET SAUVIGNON, JUSTIN, <i>Paso Robles</i>	18	68
CABERNET SAUVIGNON, FRANK FAMILY, <i>Napa Valley</i>	25	104
ALLEGRIINI "PALAZZO DELLA TORRE," <i>Veronese</i>	16	60

SPECIALTY COCKTAILS

handcrafted to perfection

NEGRONI 16
bombay sapphire gin, campari, sweet vermouth, orange

SANGRIA 15
red wine, brandy, cointreau, fresh fruit

SPRITZ 15
aperol, gambino prosecco, orange, olive, soda

ITALIAN ICE 16
ketel one, lemon, mint

BELLA 16
*strawberry cruzan rum, housemade limoncello, pineapple, egg white**

MULE 16
deep eddy grapefruit vodka, ginger beer

BOULEVARDIER 16
bulleit rye whiskey, campari, sweet vermouth, orange

OLD FASHIONED 16
old forester bourbon, montenegro, orange bitters

BOTTLED BEERS

Italian Specialties

MENABREA 9.5

MORETTI 9.5

PERONI 9.5

Specialty Beers

SCULPIN IPA 9.5
SPACE DUST IPA 9.5

SIERRA NEVADA PALE ALE 9
LINDEMANS FRAMBOISE 9.5
GOOSE ISLAND IPA 9.5

HOEGAARDEN 9
SAMUEL ADAMS 9

Domestic & Import

BLUE MOON 9
BUDWEISER 8.5
BUD LIGHT 8.5

COORS LIGHT 8.5
CORONA 9
HEINEKEN 9

MICHELOB ULTRA 8.5
MILLER LITE 8.5
STELLA ARTOIS 9

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