

osteria COSTA

COASTAL ITALIAN

ANTIPASTI

BEEF CARPACCIO* 24
arugula, truffle pecorino, chives

MEATBALLS 19
whipped ricotta, basil

SHAVED PROSCIUTTO 27
*focaccia, mozzarella,
seasonal mostarda*

BEET SALAD 16
arugula, burrata, 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 CROSTINI 19
burrata, basil pesto, tomato

PIZZA

SPICY SALAMI 24
calabrian chili, honey

MARGHERITA 23
mozzarella, pomodoro, basil

SAUSAGE 25
broccolini, chili, parmesan

SEASONAL MUSHROOM 24
leeks, sharp provolone

HOUSEMADE PASTA

made fresh to order

LINGUINE & CLAMS 34
garlic, chiles, lemon

SPAGHETTI & MEATBALLS 31
pomodoro, basil, garlic

SHORT RIB RAGU 34
*fettuccine, horseradish,
toasted breadcrumbs*

ALLA VODKA 27
calabrian chili, ricotta, lumache

RIGATONI POMODORO 25
roasted eggplant, basil, ricotta

LASAGNA 29
sausage, mozzarella, pomodoro

SHRIMP LINGUINE 33
white wine, lemon

ENTRÉES

SALMON PICCATA* 39
lemon, capers

VEAL MILANESE* 59
breaded veal, arugula, lemon

CHICKEN MARSALA 38
*cippolini onions, mushrooms,
broccolini*

ITALIAN ROAST PORK CHOP* 36
pepperonata, onion, rosemary

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 • BRUSSELS SPROUTS 13 • ROASTED MUSHROOMS 13

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

Sparkling

	glass	bottle
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

White

PINOT GRIGIO, SCARPETTA, FRIULI-VENEZIA GIULIA, <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

Rosé

IL POGGIONE "BRANCATO," <i>Montalcino</i>	14	52
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Red

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
ALLEGRIANI "PALAZZO DELLA TORRE," <i>Veronese</i>	16	60

SPECIALTY COCKTAILS

handcrafted to perfection

NEGRONI 16

bombay sapphire gin, campari, sweet vermouth

SANGRIA 15

red wine, brandy, cointreau, fresh fruit

SPRITZ 15

aperol, gambino prosecco, orange, olive, soda

OLIVIA 16

montenegro, italicus, olive, prosecco

LEMON 16

housemade limoncello, fresh lemon, grey goose vodka, egg white, orange bitters*

BELLA 16

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

MULE 16

deep eddy grapefruit vodka, ginger beer

PESCA BIANCA 16

fernet-branca, peach, pineapple, honey, cinnamon

OLD FASHIONED 16

old forester bourbon, montenegro, orange bitters

THE BURGUNDY 16

amaro nonino, mount gay, orgeat, pomegranate

BOTTLED BEERS

Italian Specialties

MENABREA 9.5

MORETTI 9.5

PERONI 9.5

Specialty Beers

SPACE DUST 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

BUDWIESER 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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