

Osteria Bar Menu

Carciofi All Romana 12

Marinated artichokes Roman Style with ricotta cheese topped with ricotta cheese topped with Moderna balsamic Vinegar.

Antipastino 15

An assortment of imported Italian charcuterie and classic artisanal cheese.

Mozzarella Sticks and Beer Combo 6

4 fried mozzarella sticks with marinara sauce

Duck Legs 12

4 crispy baby duck legs with raspberry chipotle sauce.

Burrata Caprese 12

Mixed greens with Mozzarella, sliced fresh tomatoes, and capers in a balsamic reduction.

Eggplant Parmigianina 12

Breaded sliced eggplant, mozzarella, and tomatoes on a bed of marinara and pesto

The Simona 14

Lemon floured fried shrimp served with green chile Aioli

Osteria Summer Cocktails

Limoncello & Bubbles 7

House made limoncello, Italian Prosecco, and Brandied Cherries

Top Shelf Manhattan 14

Buffalo Trace Bourbon, Carpano Anitca Vermouth, Bitters, and Brandied Cherries

Sazerac 14

Redemption Rye Bourbon, Sugar, Bitters, Grand Absinth Rinse, Flamed Orange, and Rocks

The Prickly Lady 10

Sombra Mezcal, Prickly Pear Puree, Fresh Lime Juice, Domain Caton Ginger Liquor, Simple Syrup, and Lime Garnish

Cucumber Mule 10

Effen Cucumber Vodka, Fresh Lime Juice, Goslings Ginger Beer, and Cucumber Twist Garnish

Peartusini 11

Grey Goose La Poire Vodka, House made Limoncello, and Fresh Lemon Juice

Bourbon Sidecar 11

Knob Creek Bourbon, Cointreau Orange Liqueur, Lemon juice, and Brandied Cherries and Orange Garnish

Mia Sangria 8

House Red wine, Brandy, Rum, Orange Liquor, Fresh Juice Mix, Served tall and extra cold with Brandied Cherries and Orange Garnish