

## ANTIPASTI

CALAMARI FRITTI meyer lemon aioli, caper, taggiasca olive	21
GRILLED BROCCOLINI CAESAR* peperoncino, breadcrumb, ricotta salata	17
CREEKSTONE BEEF TARTARE gnocco fritto, bufala milk ricotta, lemon, parsley	19
BAKED RICOTTA* lemon confit, soft herbs, grilled focaccia	17
SCALLOP CRUDO* tangelo vinaigrette, calabrian chili, ramp artichoke	22
INSALATA MISTA spring greens, english peas, pickled white asparagus, creme fraiche vinaigrette, parmigiano fricco	18
GRILLED OCTOPUS* shallot, celery, calabrian chili	19
CARCIOFI ALLA GUDAIA crispy artichoke, burrata, lemon pistachio pesto	22
<b>PIZZE</b>	
PARMA prosciutto di parma, fontina, arugula	20
MARGHERITA tomato, mozzarella, basil <i>ADD bufala mozzarella / 5</i>	16
LOMBARDA egg, bitto cheese, cotechino sausage	18
BOLOGNA mortadella, pistachio pesto, stracciatella	19
PRIMAVERA english peas, artichoke, asparagus, sheep's milk ricotta	20
FUNGHI oyster mushroom, truffle bechamel, caramelized onion, taleggio	19

\*can be made gluten-free

consuming raw or undercooked food could lead to higher chances of  
foodborne illness.

## PRIMI

SPAGHETTI ALL CHITTARA pei mussel, saffron, ramp bread crumb	22
AGNOLOTTI fava bean, moliterno pecorino, mint	19
FRANCOBOLLI trumpet mushroom, ribiola, thyme	19
MANDILLI DI SETA basil pesto, toasted pinenuts, tuscan pecorino	18
RIGATONI chicken liver, cipollini, sage	17
ROTOLO blue crab, asparagus, lemon, bechamel	25
FUSILLI braised lamb, tomato, olive	22

## TAGLIERI

ARTISAN CHEESE BOARD* nuts, honeycomb, house-made preserve	25
SALUMI BOARD* chef's selection of salumi, mostarda, giardiniera	24
18 MONTH PROSCIUTTO & BUFALA MOZZARELLA warm pizza bianca, giardiniera, olive oil	28
WOOD OVEN-ROASTED VEGETABLE ANTIPASTO seasonal marinated vegetables	20

## SECONDI\*

STRIPED BASS "LA VIGNAROLA" asparagus, fava bean, english pea, leek	38
WHOLE GRILLED BRANZINO preserved lemon, gremolata, olive oil	48
TERES MAJOR FILET. romesco, sugar snap peas, spring onion	39
14oz TOMAHAWK PORK CHOP calabrian chili rub, salmoriglio sauce, braised escarole	41
WILD SCOTTISH SALMON english peas, prosciutto, lemon beurre blanc	37
WOOD FIRED HALF CHICKEN asparagus, new potato, burnt butter vinaigrette	29
LAMB LOIN "ALLE BRACE" favetta, pearl onion, mint verde	44

## CONTORNI\*

ROASTED POTATOES rosemary, black pepper, garlic	10
SUGAR SNAP PEAS spring onion, wilted fava leaves, whipped ricotta, chili breadcrumb	12
HEIRLOOM CARROTS cruschi pepper, creme fraiche, parsley	12

**OSTERIA**  
PHILADELPHIA

"Osteria is a place where you create memories with friends &  
family while enjoying the food that made me fall in love with Italy."

Buon Appetito



## WINE BY THE GLASS

### SPARKLING

lambrusco bianco, lini 910, nv, emilia-romagna / 16

pétillant naturel rosato, il mostro, nv, abruzzo / 17

### WHITE

cortese blend, bianco, oltretorrente, 2022, piemonte / 17

sauvignon blanc, 'mermota', terrabianca, 2019, piemonte / 16

verdicchio, classico superiore, andrea felici, 2022, marche / 18

friuliano, zamo bianco, le vigne di zamo, 2020 / 17

### ROSATO

montepulciano, il mostro, 2021, abruzzo / 17

sangiovese, il vino de erika, 2022, toscana / 18

### RED

montepulciano, 'amista', ca' liptra, 2021, marche / 16

barbera, rocco, 2022, piemonte / 16

sangiovese, rosso di montepulciano, avignonese, 2020, toscana / 17

primitivo, perrini, 2021, puglia / 17

cab/merlot, maremma doc super tuscan, san felo, 2020, toscana / 18

## ZERO PROOF

PHONEY NEGRONI 12  
floral, juniper, citrus

TÖST ROSÉ 10  
sparkling white tea, ginger, elderberry

G & T 12  
rosemary, lime, sage, tonic

Brooklyn Brewing 'special effects' IPA 0.5% abv 8

## SPECIALTY COCKTAILS

MELONE SOUR 15  
tequila, agave, midori, lemon, egg white

RIVA SPRITZ 14  
strawberry & watermelon granita, prosecco

PAPER PLANE GIRATO 18  
aperol, gin, amaro, orange

VERDE FRESCO 17  
mezcal, kiwi, cucumber, citrus

SARRONO 16  
tequila, amaretto, ramazzotti, lime

GRASSO MANHATTAN 18  
fat washed whiskey, carpano antica, angostura

AOSTA OLD FASHIONED 17  
rittenhouse rye, plantation 5, bitters

MIRTILLI ORGEAT 16  
blueberry, hazelnut, rum, mint

## CRAFT BEER

DRAFT  
walt wit, white ale, phila, PA 4.5% abv / 8  
troegs, perpetual ipa, hershey PA 7.5% abv / 9  
yuengling lager, pottsville PA 4.5% abv / 7

BOTTLES  
yards philadelphia star jockey ipa / 9  
brooklyn lager / 8  
stateside lemon cucumber seltzer / 8

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## SOMMELIER SELECTIONS

### SPARKLING

prosecco valdobbiadene, costa plane, nv, veneto / 105  
prosecco rosato, frassinelli, nv, veneto / 66  
lambrusco rosso, lini 910, nv, emilia-romagna / 75  
lambrusco, "rosso viola", saetti, nv, emilia-romagna / 102

### WHITE

#### LIGHT

verdicchio di matelica, le salse, 2020, marche / 77  
pecorino, offida, de angelis, 2021 / 75

#### MEDIUM

soave, san cassiano, 2021, veneto / 72  
chardonnay, l'alto, pio cesare, 2022, piemonte / 92  
grillo, punto 8, ottoventi, 2021 / 66

#### FULL

vermentino, san ferdinando, 2022, toscana / 88  
timorasso, la spinetta, 2021, piemonte / 118  
pecorino, 'passofino' feudi bizantini, 2022, abruzzo / 60  
chardonnay, avignonese, 2019, toscana / 148

### ROSATO / RAMATO

nebbiolo rosato 'rosanebbia', pace, 2021, piemonte / 78  
nebbiolo rosato, 'rosy', pio cesare, 2022, piemonte / 85  
pinot grigio 'il ramato', scarbolo, 2021, friuli / 88

### RED

#### LIGHT

pinot nero, colterenzio, 2021, alto-aldige / 98  
rosso 'unlitro', ampeleia, 2022, toscana / 95 (liter)  
teroldego, "lezer", foradori, 2023, alto-aldige / 124

#### MEDIUM

montepulciano, jasci, 2020, abruzzo / 75  
corvina blend, valpolicella, morini illatium, 2022, veneto / 70  
nebbiolo d'alba, rocco, 2021, piemonte / 88  
nero d'avola, wow, ottoventi, 2019 / 68  
sangiovese, vino nobile, salcheto, 2019, toscana, / 108

#### FULL

cabernet sauvignon, "aulus", san felo, 2015, toscana / 108  
valpolicella superiore, san cassiano, 2020, veneto / 85  
bolgheri rosso, 'clarice' dario di vaira, 2021, toscana / 138

to view the full wine list, please ask your server