PRIVATE DINING

640 N BROAD | OSTERIAEVENTS@AMICIHOSPITALITY.COM | 215.600.0710

ABOUT

Since opening in 2007, Osteria has become one of the country's most critically acclaimed Italian restaurants; earning Chef Jeff Michaud the 2010 James Beard Foundation award for "Best Chef: Mid-Atlantic" for his work helming the kitchen. Michaud's classic take on Italian cuisine presented the perfect addition to the Schulson Collective. Osteria's award-winning menu includes antipasti, homemade pastas, house-cured salumi, authentic Neapolitan and Roman-style pizzas, wood-grilled meats, seafood and decadent desserts.

Osteria's warm and inviting aesthetic, spacious dining room, glass-enclosed patio and private dining rooms make it the perfect place for all occasions. Whether it's a quiet night out with friends and family, or a boisterous celebration with dozens of guests, Osteria offers a variety of venue options to meet your needs.

MENUS

Our family-style approach ensures that your event receives the best possible service. We offer a selection of tailored menu options for family-style dinners, private events, cocktail receptions, bridal showers, rehearsal dinners, graduations, weddings and more. Our team works with each group individually to fit the mood and style of your event.

Osteria offers an expansive, Italian-centric wine list, eclectic, locally-focused beer list and an inventive signature cocktail program. For groups of 20 or more guests, we strongly suggest predetermining wine selections. Our seasoned group of sommeliers will be happy to develop beverage packages to complement your event.

PATIO

SEATS : 65

RECEPTION : 75

PRESENTATION : 40

The glass-enclosed patio is a perfect venue for a bright morning brunch or an intimate evening dinner.

WINE ROOM

SEATS : 35

RECEPTION : 45

PRESENTATION : 30

The wine room, so named for its views into our 300+ label cellar, offers completely private dining.
Ideal for private business meetings, surprise celebrations or intimate gatherings.

KITCHEN TABLE

SEATS : 14

PRESENTATION : 10

The kitchen table offers a unique behind-the-scenes experience perfect for private dinners, birthdays, and special occasions.

MENU OPTIONS

All menu items subject to seasonal change | Our chefs are happy to accomodate allergies & dietary restrictions

BRUNCH

Eggs

softly scrambled
parmigiano, trumpet mushroom

crespelle
tomato, ricotta

ciareghi sunny side up
polenta, cotechino sausage, brown butter

eggs in purgatory

chef's fritatta
seasonal

rigatoni alla carbonara

OPTION #1 | $35

italian pastries
seasonal jams, butter

fruit, house roasted granola and local yogurt

1 egg dish selection

OPTION #2 | $45

italian pastries
seasonal jams, butter

fruit, house roasted granola and local yogurt

2 egg dish selections

house cured meats and artisan cheeses

assorted marinated and roasted vegetables

LUNCH

OPTION #1 | $30

I. Antipasti

vegetable antipasti
seasonal wood roasted vegetables

insalata
lemon, extra virgin olive oil, greens

II. Pizze

margherita
tomato, basil, mozzarella

III. Primi

rigatoni
chicken liver, cipollini, sage

OPTION #2 | $40

I. Antipasti

vegetable antipasti
seasonal wood roasted vegetables

insalata
lemon, extra virgin olive oil, greens

II. Pizze

parma
prosciutto di parma, fontina, arugula

III. Primi

rigatoni
chicken liver, cipollini, sage

ravioli
eggplant, buffalo mozzarella, sungold tomatoes

OPTION #3 | $50

I. Antipasti

vegetable antipasti
seasonal wood roasted vegetables

little gem insalata
fennel, almond, peach

artisanal cheese plate

II. Pizze

parma
prosciutto di parma, fontina, arugula

III. Primi

francobolli ravioli
royal trumpet mushroom, robiola, thyme

IV. Secondi

wood fired chicken
romano beans, lemon, espelette

V. Dolci

gelato / sorbetti
assorted

MENU OPTIONS

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DINNER

OPTION #1 | $65

I. Antipasti

vegetable antipasti
seasonal wood roasted vegetables

ribeye tartare
stracchino fonduta, mache, polenta cracker

insalata
lemon, extra virgin olive oil, greens

II. Primi

rigatoni
chicken liver, cipollini, sage

ravioli
eggplant, buffalo mozzarella, sungold tomatoes

III. Secondi

wood fired chicken
romano beans, lemon, espelette

shrimp
baby artichoke, taggiasca olive, herbs

roasted potatoes
garlic, rosemary

IV. Dolci

pastry chef's selection

OPTION #2 | $75

I. Antipasti

vegetable antipasti
seasonal wood roasted vegetables

little gem insalata
fennel, almond, peach

charred octopus
preserved lemon, potato, chive

fluke crudo
plum, sicilian pistachio, olive oil

II. Primi

francobolli ravioli
royal trumpet mushroom, robiola, thyme

paccheri ai frutti di mare
littleneck clam, pei mussel, cherry tomato

III. Secondi

shrimp
baby artichoke, taggiasca olive, herbs

pork chop
favetta, spring onion mostarda, olive oil

heirloom tomato
castelrosso, basil, barolo vinegar

roasted potatoes
garlic, rosemary

IV. Dolci

pastry chef's selection

SUPPLEMENTAL - PIZZA | $5 per person

hot coppa *calabrian chili oil gremolata*
margherita *tomato, basil, mozzarella*
lombarda *egg, cotochino, bitto cheese*
pannocchio *corn, truffle, mozzarella di bufala*
parma *prosciutto di parma, fontina, arugula*
carciofi *artichoke, bufala mozzarella, sicilian pistachio*

MENU OPTIONS

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DINNER

OPTION #3 | $85

I. Antipasti

vegetable antipasti
seasonal wood roasted vegetables

osteria salumi board
assorted selections

charred octopus
preserved lemon, potato, chive

little gem insalata
fennel, almond, peach

fluke crudo
plum, sicilian pistachio, olive oil

II. Pizze

margherita
tomato, basil, mozzarella

hot coppa
calabrian chili oil gremolata

III. Primi

paccheri ai frutti di mare
littleneck clam, pei mussel, cherry tomato

linguine
zucchini, mint, bottarga

IV. Secondi

fiorentina ribeye
heirloom tomato, castelrosso, barolo vinegar

shrimp
baby artichoke, taggiasca olive, herbs

roasted potatoes
garlic, rosemary

zucchini scapece
garlic, mint, moscato vinegar

V. Dolci

pastry chef's selection

RECEPTION

All menu items subject to seasonal change
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PASSED

whipped ricotta
walnut, honey, chives

coal roasted eggplant
oregano, garlic, chili

rotolo
prosciutto crudo, mozzarella, fontina

speck
peaches, rosemary, balsamic

sausage spiedini
cotechino, seasonal mostarda

ribeye spiedini
cippolini, crimini, rosemary oil

swordfish spiedini
tomato, almond, basil

rock shrimp involtini
roasted red pepper, salsa verde aioli

tigelle
parmigiano gelato, balsamic

halibut frittelle
fried fritters, bagna cauda

zucchini involtini
bufala mozzarella, sicilian pistachio, mint

octopus
romesco, yukon gold potato, arugula

OPTION #1
$15 *per guest / per hour*

2 passed selections

OPTION #2
$25 *per guest / per hour*

4 passed selections

OPTION #3
$35 *per guest / per hour*

6 passed selections

STATIONARY

OPTION #1
$25 *per guest / per 2 hours*

2 passed selections

assorted marinated & roasted vegetables

OPTION #2
$35 *per guest / per 2 hours*

assorted marinated & roasted vegetables

cheese station

house cured salumi

OPTION #3
$45 *per guest / per 2 hours*

assorted marinated & roasted vegetables

cheese station

house cured salumi

assorted pizza station

ASSORTED DESSERTS

fig crostata
fig, pasta frolla, balsamic

artisanal cheese plate

polenta “budino”
gianduia mousse, candied hazelnut

warm chocolate tortino
vanilla anglaise, pistachio gelato

goat cheese panna cotta
cherries, pistachio, saba

OPTION #1
$10 *per guest*

2 dessert selections

OPTION #2
$15 *per guest*

4 dessert selections

OPTION #3
$20 *per guest*

6 dessert selections

BEVERAGE OPTIONS

PACKAGES

based on 3 hour events - inquire about pricing for reduced or extended timing

OPTION #1 | $45

house-selected wines:
2 red & 2 white

prosecco

rotating draft craft beer

soft drinks

OPTION #2 | $55

house-selected wines:
2 red & 2 white

prosecco

rotating draft craft beer

house spirits

soft drinks

OPTION #3 | $65

all house-selected wines

prosecco

rotating draft craft beer

signature cocktails

premium spirits

soft drinks

OPTION #4 | $25

available for brunch & lunch events only

house-selected wines:
2 red & 2 white

mimosas

bloody marys

soft drinks

SPIRITS

well :
Tito's, Beefeater, Don Q, Jim Beam, Old Overholt, Hornitos, Dewar's

premium :
Grey Goose, Tanqueray, Appleton, Bulleit Bourbon, Bulleit Rye, Johnnie Walker Black, Don Julio Blanco

BEVERAGES A LA CARTE

Our seasoned sommeliers will be happy to develop a la carte beverage options tailored to your event.

Food & beverage pricing does not include tax, gratuity & special event fees.