

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
TUNA CARPACCIO* almond, cerignola olive, orange	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

PIZZE

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
PRATO roasted fennel, fennel salami, calabrian chili.	19
BOLZANO potato, leek, crescenza cheese	18
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

STRICHETTI little neck clams, fennel sausage, soffritto	22
AGNOLOTTI fava bean, moliterno pecorino, mint	22
FRANCOBOLLI trumpet mushroom, ribiola, thyme	19
MANDILLI DI SETA basil pesto, toasted pinenuts, tuscan pecorino	19
RIGATONI chicken liver, cipollini, sage	18
ROTOLO blue crab, asparagus, lemon, bechamel	25
FUSILLI braised lamb, tomato, olive, pine nut	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*

BLACK BASS CARTOCCIO saffron potato, artichoke sott'olio, lemon	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 beuree 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
SWISS CHARD GRATIN bechamel, fontina, breadcrumb	12
THUMBELINA 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

prosecco brut, rocchina, treviso, nv / 18
pétillant naturel rosato, il mostro, abruzzo, nv / 17

WHITE

pecorino 'offida', de angelis, marche, 2022 / 17
pinot grigio, via alpina, friuli, 2022 / 17
cataratto, gaetano di carlo, sicilia, 2021 / 17
grechetto, peppucci, umbria, 2022 / 18
vermentino, san ferdinando, toscana, 2022 / 18

ROSATO

montepulciano, il mostro, abruzzo, 2021 / 17

RED

rosso 'unlitro', ampeleia, toscana, 2022 / 17
nebbiolo d'alba, rocco, piemonte, 2019 / 19
rosso toscano, ciacci piccolomini, toscana, 2022 / 18
super veronese, pragal, tenuta santa maria, veneto, 2020 / 20
valpolicella superiore, san cassiano, veneto, 2020 / 19

ZERO PROOF

PHONEY NEGRONI 12
floral, juniper, citrus

TÖST ROSÉ 10
sparkling white tea, ginger, elderberry

G & T 12
rosemary, lime, sage, tonic

SAM ADAMS IPA 'just the haze' 0.5% abv 8

SPECIALTY COCKTAILS

BIANCA NEVE 15
vodka, apple, lemon, disaronno, egg

ALPINO MULE 14
rye, cinnamon, montenegro, ginger

GIULIETTA ROSSA 16
gin, sweet vermouth, blood orange

ROMEO MARTINEZ 17
mezcal, sweet vermouth, luxardo, orange bitters

SARRONO 16
tequila, amaretto, ramazzotti, lime

GRAN TORINO 18
bourbon, cynar, cherry, bitters

AOSTA OLD FASHIONED 17
rittenhouse rye, plantation 5, bitters

PACIFICO TROPICALE 18
plantation pineapple, campari, lime

CRAFT BEER

DRAFT
walt wit, white ale, philadelphia, 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

OSTERIA
PHILADELPHIA

SOMMELIER SELECTIONS

SPARKLING

brut non-dosé, chardonnay, val de mer, nv / 95
brut nature rosé, pinot noir, val de mer, nv / 95
prosecco valdobbiadene, costa plane / 105
lambrusco, rosso dell'emilia "rosso viola", saetti / 102
pinot noir, chardonnay, meunier, champagne, marie weiss, nv / 140

WHITE

LIGHT

moscato giallo 'pfefferer', colterenzio, trentino 2020 / 75
verdicchio di matelica, le salse, marche 2020 / 77

MEDIUM

soave 'otto', pra 2021 / 79
langhe arneis, castello di nieve, piemonte 2021 / 82

FULL

roero arneis 'vigna saglietto', malvira 2016 / 86
timorasso, la spinetta, piemonte 2021 / 118
chardonnay, avignonese, toscana, 2019 / 148

ROSATO / RAMATO

rosato 'rosanebbia', pace, piemonte 2021 / 78
pinot grigio 'il ramato', scarbolo, friuli 2021 / 88
orpiccio blend, 'da-di', avignonese, toscana, 2022 / 105

RED

LIGHT

grignolino 'limonte', braida, piemonte 2020 / 90
nero d'avola 'coste a preola', toni, sicilia 2021 / 73

MEDIUM

montepulciano, jasci, abruzzo 2020 / 75
teroldego, foradori, trentino / 117
perricone, ceruso & minini, sicilia 2020 / 88
langhe nebbiolo, bergadano, piemonte 2021 / 85

FULL

primitivo, perrini, puglia 2021 / 84
sagrantino, 'memoira' colpetrone, umbria 2015 / 108
sangiovese, vino nobile, salcheto, toscana, 2019 / 108
chianti classico riserva 'casanova', la spinetta, toscana 2018 / 111
salice salentino, leone de castris, puglia, 2019 / 108
cabernet sauvignon, "aulus", san felo, 2015 / 108
bolgheri rosso, 'vopolo' podere sapaio 2021 / 155
barolo, schiavenza, piemonte, 2019 / 175