CASARO

/ KA'SARO /

OSTERIA

CASARO

/ KA'SARO /

OSTERIA



ANTIPASTI

Bruschetta Caponata [V,PN] Acme toast, eggplant caponata, peanuts, burrata, extra-virgin olive oil **17**

Burrata [V,GF] Arugula, cherry tomatoes, extra-virgin olive oil **21**

Salumi Plate Prosciutto, coppa, mortadella **26**

Polpette [E] Pork-and-veal meatballs, tomato sauce, basil (3 pieces) **19**

Castelvetrano Olives [VG,GF] Garlic, chili, citrus zest **11**

Frittura Mista [SF,E] Calamari, Monterey squid, shrimp, aioli **28**

Polpette di Melanzane [V,E] Eggplant meatballs, breadcrumbs, Parmesan, tomato sauce, basil (4 pieces) **18**

Arancini [V] Mozzarella-filled risotto fritters, marinara **16**

Funghi Gratinati [V] Oyster mushrooms, pecorino **17**

Brussels Sprouts [VG,GF] Balsamic glaze, lemon zest **15**

Grilled Cauliflower [VG,GF] Garlic, capers, Calabrian chili **14**

Tuscan Bean Soup (Zuppa di Fagioli all'Uccelletto) [VG,GF] Cannellini beans, bay leaf **16**

PARM CLASSICS

Chicken Parmesan & Rigatoni alla Vodka [E] Breaded chicken, marinara, mozzarella, Rigatoni Vodka **34**

Eggplant Parmigiana [V,E] Breaded eggplant, tomato sauce, mozzarella, Parmesan · Add Rigatoni alla Vodka +$8 **24**

MAIN DISHES

Tagliata di Manzo (14 oz.) [GF] Ribeye, arugula, mashed potatoes, tomatoes, Parmesan, balsamic **45**

Polpo Grigliato [SF] Spanish octopus, mashed potatoes, broccoli rabe, Calabrian chili **35**

Halibut [GF,F] Local halibut, lemon-caper butter, grilled asparagus **40**

OSTERIA SALADS

ADD CHICKEN OR PRAWNS [SF] TO ANY SALAD +$8

Arugula & Strawberry [V,GF] Arugula, strawberries, Parmesan, extra-virgin olive oil **19**

Pera & Gorgonzola [V,GF,N] Radicchio, arugula, endive, walnuts, pear, Gorgonzola, apple-cider vinaigrette **19**

Chopped Salad [GF] Radicchio, romaine, tomatoes, salami, Parmesan, provolone, garbanzo beans, red onion **18**

Caesar Salad [E,F] Little Gem, egg, croutons, Caesar dressing, anchovies **17**

HOUSE-MADE PASTA

GLUTEN-FREE / EGG-FREE PASTA +$4 · BURRATA OR STRACCIATELLA +$6

ADD CHICKEN OR PRAWNS [SF] TO ANY PASTA +$8

Ravioli all'Aragosta [SF,E] Lobster ravioli, tomato-brandy cream **39**

Tagliatelle alla Bolognese [E] Pork-and-veal ragù, tomato **26**

Rigatoni alla Vodka [V,E] Tomato-vodka sauce, stracciatella **28**

Mafaldine al Ragù Napoletano [E] Pork-rib ragù, meatballs, tomato, Calabrian chili **29**

Ziti alla Genovese [E] Braised short rib, caramelized onion, pecorino **26**

Spaghetti alla Chitarra [SF,E] Fresh lobster, garlic, tomato sauce **39**

Linguine alle Vongole [SF,F,E] Manila clams, white wine, bottarga, parsley **27**

Chitarra Cacio e Pepe al Tartufo [V,E] Pecorino Romano, black pepper, black truffle **26**

Gnocchi Quattro Formaggi [V,E] Oven-baked with Fontina, Gorgonzola, pecorino, Grana Padano · Add truffle +$6 **24**

Bigoli all'Arrabbiata [V,E] Tomato sauce, Calabrian chili, parsley · Add stracciatella +$6 **24**

Fusilli al Pesto [V,E,N] Basil pesto, Parmesan, pine nuts **23**

Ravioli della Nonna [V,E] Spinach-ricotta ravioli, San Marzano tomato **28**

PIZZA NAPOLETANA

PIZZA DOUGH CONTAINS NO EGG

Parmigiana [V] Tomato, eggplant, burrata, Parmesan **26**

Funghi & Salsiccia Tomato, mozzarella, provolone, mushrooms, sausage, thyme **26**

Burrata & Coppa Yellow tomato, coppa, burrata, arugula **24**

Tartufata [D,W] Ricotta, truffle cream, prosciutto cotto, mushrooms, Parmigiano, basil, mozzarella **26**

Bufalina [V] Tomato, buffalo mozzarella, basil **24**

Prosciutto Tomato, mozzarella, arugula, prosciutto, Parmesan **24**

Diavola Tomato, mozzarella, spicy salami, 'nduja, Calabrian chili **23**

Broccoli & Salsiccia Mozzarella, broccoli rabe, Italian sausage **23**

Calzone Tomato, mozzarella, ham, mushrooms, arugula, Parmesan, basil, oregano **23**

Margherita [V] Tomato, mozzarella, basil **21**

Marinara [VG] Tomato, oregano, garlic, black olives **20**

PIZZA ADD-ONS +$5
Prosciutto · Salami · Italian sausage · 'Nduja
Mushrooms · Olives · Arugula · Organic egg [E] · Anchovies [F]

BURRATA OR STRACCIATELLA +$6

SIDE OF FRENCH FRIES 8

HOUSE COCKTAILS

White Lotus Basil, limoncello, vodka, sparkling rosé, raspberry **20**
Golden Paloma Tequila, grapefruit, lime, soda **18**
Italian Margarita Mezcal, Aperol, agave, citrus, Tajín **19**
Marina Girl Vodka, mango-passion fruit, cranberry **18**
Union Street Social Vodka, lychee, lemon, Prosecco **18**

CLASSIC ITALIAN COCKTAILS

Aperol Spritz Aperol, Prosecco, soda **17**
Americano Campari, sweet vermouth, soda **16**
Negroni Gin, Campari, sweet vermouth **18**
Garibaldi Campari, fresh orange juice **16**
Negroni Sbagliato Campari, sweet vermouth, Prosecco **17**

MARTINIS · 18

The Donna Martini Vodka or gin, dry vermouth, blue cheese-stuffed olive
Espresso Martini Vodka, coffee liqueur, espresso
Gibson Martini Gin or vodka, dry vermouth, cocktail onion
Sgroppino Martini Lemon sorbet, Prosecco, vodka
Vesper Martini Gin, vodka, Lillet Blanc, lemon twist

BEER & CIDER · 11

ON DRAFT
Stella Artois · Fort Point IPA · HenHouse Hazy IPA
Cali Squeeze Blood Orange Hefeweizen

BOTTLES & CANS
Peroni Lager · Birra Friuli Bianca
Fort Point KSA Kölsch · Golden State Cider Dry

MOCKTAILS · 15

Bianco Spritz Botanical tonic, fresh citrus, and soda
Red Lily Raspberries, basil, citrus, and blood-orange soda
Guava Rush Guava, mint, citrus, and club soda
Cosmo-Not Raspberries, lemon juice, and nonalcoholic Pinot Grigio
Phony Negroni St. Agrestis nonalcoholic Negroni

NONALCOHOLIC

BEER 0.0% ABV · 10
Stella · Peroni

WINE 0% ABV · 10
Sauvignon Blanc · Pinot Grigio · Rosé — Giesen, New Zealand
Cabernet Sauvignon — Hand on Heart, California

SAN PELLEGRINO SODA · 8 Aranciata · Aranciata Rossa
LURISIA ITALIAN SODA · 8 Limonata · Nostro Chinotto

SOFT DRINKS · 6
Coke · Fanta · Sprite · Diet Coke
Mexican Coca-Cola · 8

SPARKLING WINES

	GLASS	BOTTLE
Prosecco Acinum Extra Dry DOP, Treviso	15	60
Prosecco Rosé Torresella, Veneto	15	60
Lambrusco Bertolani, Emilia-Romagna	15	60
Cuvée Prestige Ca' del Bosco, Franciacorta		86
Dom Pérignon Champagne, Épernay, France		304

WHITE WINES

	GLASS	BOTTLE
Rosato Pierpaolo Pecorari, 2023	14	56
Rosé Fattoria Sardi, 2024	15	60
Sauvignon Blanc 'Dewfall' Fattoria Sardi, 2024	14	56
Sauvignon Blanc Groth, Napa, 2023	16	68
Chardonnay DAOU, Paso Robles, 2024	14	56
Soave Classico Acinum, Veneto, 2022	14	56
Verdicchio Marotti Campi, Marche, 2025	14	56
Ribolla Gialla Luisa, Friuli, 2021	15	60
Pinot Grigio Torresella, Veneto, 2023	13	52
Pecorino Villa Angela, Offida, 2021	15	60
Vermentino Mesa Giunco, Sardegna, 2025	15	60
Falanghina Terre Stregate, 2024	14	56
Biancolella d'Ischia Orsi, Sonoma, 2023	15	60
Fiano di Avellino Mastroberardino, 2020		56

RED WINES

	GLASS	BOTTLE
Sangiovese La Gerla, Toscana, 2023	14	56
Cabernet Sauvignon Brendel by Heitz, North Coast, 2022	15	60
Nero di Troia Podere 29, Puglia, 2022	13	52
Barbera Gallino, Piemonte, 2020	15	60
Nebbiolo Langhe Produttori del Barbaresco, 2023	16	64
Montepulciano d'Abruzzo Scarpone, 2023	14	56
Schioppettino Orsi, Sonoma, 2022	14	56
Chianti Fattoria del Cerro, Toscana, 2024	13	52
Rosso di Montalcino Fattoi, 2022		64
Chianti Classico Riserva Santa Margherita, 2022		64
Amarone della Valpolicella Masi Costasera, Veneto, 2020		100
Barbaresco Corsini, Piemonte, 2018		89
Barbaresco Produttori del Barbaresco, 2019		103
Barolo Bricco San Pietro, Piemonte, 2017		99
Merlot Stags' Leap Winery, Napa Valley, 2022		66
Cabernet Sauvignon Stags' Leap Winery, Napa Valley, 2022		103
Cabernet Sauvignon Château Montelena, 2022		156
Cabernet Sauvignon Deerfield, Sonoma, 2017		123
Cabernet Sauvignon Caymus, Napa, 2022		169
Brunello di Montalcino Capanna, 2017		99
Negroamaro Orsi, Sonoma, 2022		82
Zinfandel Deerfield, Sonoma, 2014		102

DIETARY: [V] Vegetarian · [VG] Vegan · [GF] Gluten-free · Spicy
ALLERGENS: [E] Egg · [PN] Peanuts · [N] Nuts · [F] Fish · [SF] Shellfish · [D] Dairy · [W] Wheat

HOUSE-MADE PASTA CONTAINS EGG [E]
Gluten-free pasta is egg-free. Gluten-free pizza is not available.

Please notify your server of all allergies before ordering.
Cross-contact may occur; we cannot guarantee any dish is completely allergen-free.
Please ask your server to confirm ingredients and preparation.

CORKAGE 25 per 750 mL bottle (maximum two) · **A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE**
MAXIMUM OF THREE PAYMENT CARDS PER TABLE

A 5% SURCHARGE WILL BE ADDED TO ALL CHECKS TO HELP OFFSET INCREASING FOOD & LABOR COSTS