

OSTERIA di
EATALY
CHICAGO

Traditional, simple, friendly, yet incredibly high in quality, Osteria is our family-style restaurant where we showcase all of our favorite values. The Eataly experience...served to your table.

Antipasti

INSALATA del Mercato LITTLE GEM LETTUCE, RADISH, FENNEL, CAULIFLOWER AND RED ONION WITH HONEY-CITRUS VINAIGRETTE	\$12	COTECHINO EMILIA-ROMAGNA INSPIRED, HOUSEMADE PORK SAUSAGE WITH BRAISED CABBAGE AND LOCAL MUSTARD	\$15
INSALATA di Cavolo Nero BLACK TUSCAN KALE WITH CRÈME FRAÎCHE, PECORINO FIORE SARDO, GRAPEFRUIT AND POMEGRANATE	\$11	CARNE CRUDA RAW RAZZA PIEMONTESE BEEF WITH EXTRA VIRGIN OLIVE OIL AND SEA SALT	\$15
BARBABIETOLA ROASTED BEETS WITH TOASTED HAZELNUTS, CITRUS, RICOTTA SALATA, MÂCHÉ AND CHAMPAGNE VINAIGRETTE	\$11	SALUMI MISTI E BOCCONCINO SPECK, CACCIATORINI, 'NDUJA AND HOUSEMADE MOZZARELLA	\$14

Primi

CASARECCE GRAGNANO, NAPLES MADE PASTA WITH ITALIAN RICOTTA AND EGGPLANT PURÉE	\$11	PASTA AL NERO con Calamari HOUSEMADE SQUID INK CHITARRA PASTA WITH CALAMARI, TOMATO, GARLIC AND CHILI FLAKE	\$14
QUADRATI con Pomodoro HOUSEMADE RICOTTA, SPINACH AND PARMIGIANO REGGIANO FILLED RAVIOLI WITH TOMATO, GARLIC AND BASIL	\$13	AGNOLOTTI del Plin HOUSEMADE MEAT-FILLED PASTA SERVED WITH VEAL REDUCTION	\$16

Secondi

POLENTA del Giorno PLEASE ASK YOUR SERVER FOR OUR DAILY SPECIAL	\$18	BISTECCA di Manzo SEARED SKIRT STEAK WITH SPICY GUANCIALE AND BRUSSELS SPROUTS	\$24
PESCE del Giorno PAN-SEARED MARKET FISH FILLET WITH TOMATO-BRAISED ZUCCHINI, GARLIC, CHILI FLAKE AND MINT	\$24	MAIALE alla Griglia GRILLED PORK LOIN WITH SHISHITO PEPPERS	\$22
SALSICCIA con Peperonata HOUSEMADE PORK SAUSAGE WITH SWEET AND SOUR PEPPERS	\$19	BRASATO al Barolo BAROLO BRAISED-SHORT RIB, POTATO AND CELERY ROOT PURÉE AND RAW MUSHROOM SALAD	\$29
POLLO alla Cacciatora BRAISED CHICKEN THIGHS IN TOMATO, WHITE WINE, GARLIC AND ROSEMARY SAUCE WITH MIXED MUSHROOMS	\$21	Contorni SIDE DISH: SELECTION OF SEASONAL VEGETABLES	\$5

Dolci

PANNA COTTA VANILLA CREAM CUSTARD WITH ITALIAN SALTED CARAMEL, ALMOND STREUSEL AND POWDERED SUGAR <i>Gluten-free</i>	\$8	TIRAMISÙ CLASSICO CAFFÈ VERGNANO ESPRESSO- SOAKED LADY FINGERS WITH LOCAL MASCARPONE CHEESE AND 70% DARK COCOA <i>Gluten-free</i>	\$8	TRE THREE LAYERS OF 100% SUSTAINABLE BAVARIAN DARK, MILK AND WHITE CHOCOLATE WITH RUM SYRUP-SOAKED RICE SPONGE CAKE <i>Gluten-free</i>	\$8
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VINO | WINE BY THE GLASS & THE BOTTLE



SPUMANTI | SPARKLING

	GLASS	BOTTLE	REGION
Bollicine Prosecco NV, Serafini & Vidotto	\$10	\$35	Veneto
Brut NV, Ferrari (<i>Trento DOC</i>)	\$14	\$48	Trentino-Alto Adige
Rosé NV, Ferrari (<i>Trento DOC</i>)	\$15	\$55	Trentino-Alto Adige
Franciacorta NV, Monte Rossa (<i>Prima Cuvée</i>)	\$19	\$78	Lombardia
Brut Cabochon 2008, Monte Rossa (<i>Franciacorta</i>)		\$128	Lombardia
Lambrusco "La Luna" NV, Cantina Ceci	\$12	\$42	Emilia-Romagna



BIANCHI | WHITES

	GLASS	BOTTLE	REGION
Vermentino "Solosole" 2013, Poggio al Tesoro	\$13	\$46	Toscana
Malvasia "Adriatico" 2011, Bastianich	\$10	\$35	Friuli
Langhe Bianco 2013, Parusso (<i>Sauvignon Blanc</i>)	\$13	\$46	Piemonte
Kerner 2013, Abbazia Di Novacella	\$13	\$46	Trentino-Alto Adige
"Bramito del Cervo" 2013, Antinori Castello Della Sala (<i>Chardonnay</i>)	\$11	\$39	Umbria
"Vespa" Bianco 2012, Bastianich (<i>Chardonnay, Sauvignon, Picolit</i>)	\$15	\$55	Friuli



ROSATI | ROSÉS

	GLASS	BOTTLE	REGION
Cerasuolo D'abruzzo 2013, Valle Reale (<i>Montepulciano</i>)	\$12	\$42	Abruzzo
Santa Rosa Vittoria NV, Castello di Santa Vittoria (<i>Arneis, Nebbiolo</i>)	\$13	\$46	Piemonte



ROSSI | REDS

	GLASS	BOTTLE	REGION
"Simboli" Pinot Nero 2012, La Vis	\$10	\$35	Trentino-Alto Adige
Lacrima Di Morro D'alba 2013, Conti di Buscaretto	\$11	\$39	Le Marche
Barbera d'Alba Superiore 2012, Borgogno	\$16	\$62	Piemonte
"Il Bruciato" 2013, Tenuta Guado al Tasso (<i>Cabernet Sauvignon, Merlot</i>)	\$15	\$55	Toscana
Morellino di Scansano "I Perazzi" 2012, La Mozza	\$9	\$33	Toscana
"Montessu" 2012, Agricola Punica (<i>Carignano, Syrah, Cab Sauvignon, Cabernet Franc, Merlot</i>)	\$15	\$55	Sardegna
Barolo Serralunga d'Alba 2009, Fontanafredda	\$19	\$67	Piemonte
"Torcicoda" 2012, Tormaresca (<i>Primitivo</i>)	\$13	\$46	Puglia
Montefalco Sagrantino 2010, Brunozzi	\$20	\$80	Umbria
Brunello di Montalcino 2009, La Rasina	\$24	\$84	Toscana



GRANDI ROSSI | BIG REDS

	GLASS	BOTTLE	REGION
Barolo "La Rosa" 2007, Fontanafredda		\$188	Piemonte
No Name 2010, Borgogno (<i>Nebbiolo</i>)		\$84	Piemonte
"Brandini" Barolo 2008, Brandini		\$134	Piemonte
Amarone della Valpolicella 2009, Allegrini (<i>Corvina, Rondinella, Oseleta</i>)		\$172	Veneto
Il Rosso dell'Abazia 2006, Serafini & Vidotto (<i>Cab Sauv, Merlot, Cab Franc</i>)		\$124	Veneto
Sfursat Valtellina 2009, Nino Negri		\$102	Lombardia
Dattilo 2009, Ceraudo (<i>Gaglioppo</i>)		\$69	Calabria
Mille Una Notte 2007, Donnafugata (<i>Nero d'Avola</i>)		\$141	Sicilia



DOLCI | SWEET

	GLASS	BOTTLE	REGION
Moscato d'Asti 2013, Brandini	\$10	\$35	Piemonte
Brachetto d'Acqui "Pineto" 2013, Marengo	\$13	\$30 (375ML)	Piemonte

BIRRA | BEER BY THE GLASS & THE BOTTLE



ALLA SPINA | ON TAP

Nastro Azzurro, Peroni 5.1° ABV (<i>Pilsner</i>)	\$6	12 fl oz	Etrusca Bronze, Dogfish Head 8.5° ABV (<i>Ancient Ale</i>)	\$8	12 fl oz
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IN BOTTIGLIA | BOTTLED

Anti-Hero, Revolution 6.5.0° ABV (<i>American IPA</i>)	\$6	12 fl oz	La Rossa, Moretti 7.2° ABV (<i>Doppelbock</i>)	\$8	11.2 fl oz
Bionda, Menabrea 4.8.0° ABV (<i>Golden Lager</i>)	\$7	11.2 fl oz	Nora, Baladin 6.8° ABV (<i>Spiced Beer</i>)	\$11	11.1 fl oz
Ambrata, Menabrea 5.0° ABV (<i>Amber Lager</i>)	\$8	11.2 fl oz	Super Floreale, Baladin 8° ABV (<i>Belgian Strong Ale</i>)	\$11	11.1 fl oz
90 Mintue IPA, Dogfish Head 9° ABV (<i>Imperial IPA</i>)	\$8	12 fl oz			

BEVANDE NATURALI | ALL NATURAL DRINKS



Lurisia Classic Water 1/2 Liter (<i>Sparkling or Still</i>)	\$3.80	16.9 fl oz	San Pellegrino Sodas (<i>Grapefruit or Blood Orange</i>)	\$4.80	6.75 fl oz
Lurisia Classic Water 1 Liter (<i>Sparkling or Still</i>)	\$4.80	33.8 fl oz	Niasca Portofino Sparkling Limonata	\$5.80	8.45 fl oz
Lurisia Sodas (<i>Acqua Tonica di Chinotto, Chinotto, Aranciata, or Gazzosa</i>)	\$4.80	9.3 fl oz	Achillea Fruit Juice	\$3.80	6.7 fl oz
Baladin Sodas (<i>Cedrata or Cola</i>)	\$5.80	8.45 fl oz	Plain-T Iced Black Tea	\$2.80	
GUS Sodas (<i>Dry Cola or Dry Ginger Ale</i>)	\$3.80	12 fl oz			