

-SUNDAY BRUNCH-

10:00 am - 3:00 pm


bruschetta trio | grilled bread with 1. cannellini bean purée 16 mo. prosciutto di san daniele d.o.p. + local honey + chives
2. balsamic roasted strawberries + whipped goat cheese house-grown lavender | 3. smoked salmon + avocado mousse | 10.

uova benedict italiano | poached eggs + baby arugula brown butter hollandaise on house-made focaccia + crispy 16 mo. prosciutto di san daniele d.o.p + breakfast potatoes w/ lemon crème fraîche + chives | 19.


pizza all'uova | crispy pancetta + mozzarella + ricotta fresca asiago + sunny side up eggs + arugula | 24.

taylor pork roll | scrambled eggs & kale + provolone new jersey taylor pork roll on a ciabatta club hero | 14.

pollo fritto | fried chicken on mac & cheese waffles + maple bacon butter + bourbon maple syrup on the side | 18.

uova al forno | baked eggs + roasted wild mushrooms polenta + spicy arrabiata sauce + grilled focaccia | 16. 

frittata del giorno | fresh vegetables + eggs + cheeses baby arugula on top of breakfast potatoes | 12.

breakfast bowl | roasted butternut squash + spinach red quinoa + caramelized onions + wild mushrooms | 14. 
— add fried egg | 2. add sausage | 4. add pancetta | 5.

focaccia french toast | sweet ricotta + balsamic glazed strawberries + vermont maple syrup on the side | 12.

sides:

seasonal fruit bowl | 6. house-made maple fennel salsiccia | 8.
crispy smoked pancetta - thick cut | 9.
breakfast potatoes w/ lemon crème fraîche + chives | 6.

castelvetrano olives | bright green, crisp & juicy citrus-herb marinated + citrus leaves + evoo | 7.

focaccia del giorno | [of the day] house-made | 6.

patatine fritte | house-cut fries + garlic aioli | 7.

add: truffle zest + pecorino romano | 2.

burrata | fresh burrata + grilled persimmons raspberry gastrique & pomegranate arils micro basil + evoo + grilled bread | 16.

polpette | house-made beef + pork meatballs fresh ricotta + san marzano marinara + fresh basil grilled bread | 12.

calamari fritti | semolina fried calamari san marzano marinara + chili lemon aioli | 15.

blistered shishito peppers | w/ your choice of chili lemon aioli or garlic aioli | 10. 

calabrian hot chillies | 2.5oz accompaniment | 3. 

piatto di salumi + formaggi | 28.

3 cheeses + 3 meats

xo 26 month aged gouda, netherlands | sheep, hard, sharp

gorgonzola mt. piccante, italy | cow, crumbly, tangy

humboldt fog, california | goat, soft, mild

fra'mani salami toscano | red wine, garlic, black pepper

calabrese salami | spicy, organic red chili

san daniele black label riserva prosciutto | aged 18 months

½ boards | 16.


all cheese | gouda - gorgonzola - humboldt fog

all salumi | toscano - calabrese - prosciutto

chef's selection | of 2 cheeses + 1 salami

garnish:

grilled bread + castelvetrano olives + tomato jam
marcona almonds

add: calabrian hot chillies | 2.5oz | 3. 

add: strawberries | 4.

insalata *salads*

caesarina | romaine hearts + shaved pecorino romano soft boiled egg + house-made focaccia croutons classic caesar dressing + anchovy fillets | 13.

spinaci con pancetta | grilled persimmons + mt. piccante gorgonzola + crispy pancetta + beets + black cherry vinaigrette | 12.

baby kale | strawberries + red quinoa + goat cheese candied pecans + balsamic vinaigrette | 13.

- **additions** - grilled shrimp 7. | grilled chicken 7.



Bellini Bar - Mix Your Own

OJ + Mango + Raspberry + Peach

Bottle of HAQ Spumante Brut, Italy | 36.

Mimosa or Bellini by the Glass | 12.

- PIZZA - *stone hearth*

red pies | san marzano tomato sauce

boardwalk pie | a.k.a. jersey shore tomato pie mozzarella first...then sauce on top! | 18.

cheese pizza | mozzarella + oregano + evoo + 18.

margherita | fresh mozzarella + fresh basil | 18.

regina | fresh burrata + mozzarella + fresh basil pecorino romano + cherry tomatoes | 23.

salsiccia | homemade fennel sausage + mozzarella arugula | 23.

pepperoni | mozzarella + pepperoni + oregano | 21.

white pies | no sauce

cal-italia | asiago + mozzarella + gorgonzola + shaved pecorino romano + fig jam + prosciutto + fig balsamic | 23.

new york bianca | mozzarella + ricotta fresca + asiago minced garlic + fresh basil + oregano + evoo | 20.

truffle | black truffle purée + wild mushrooms + arugula asiago + shaved pecorino romano | 23.

prosciutto | san daniele prosciutto di parma + mozzarella asiago + baby arugula + shaved pecorino romano white truffle oil | 23.

- **additions** -

 gluten free dough 6. |  vegan cheese 4. 

prosciutto 5. | burrata 5. | fennel sausage 5. | pepperoni 3.

meatballs 3. | anchovy fillets 2. | mushrooms 2. | arugula 2.

minced garlic 2. | calabrian hot chillies 3.

cherry tomatoes 2. | onions 2.

During our busiest moments, pizzas may take 20+ minutes.

beverages *non-alcoholic*

bottled water | sparkling or natural...small or large | 4. / 7.

iced teas | harney & sons | **black tea** | **lemonade tea** | 6.

italian soft drinks | 100% organic fruit drinks...

fruit juices + sparkling water: **blood orange** | **lemon**

ginger ale | **pomegranate** | 4.

coke-a-cola | 4.

diet coke-a-cola | 2.75 (small 8 oz.)

espresso *nr. espresso: oak wood roasted*

americano | 3. **cappuccino** | 4. **espresso** | 3.

macchiato | 3.5 **tea** | 3. *available with oat milk + .75*

COVID-19 Surchage:

To help offset restrictions on our business resulting from the Covid-19 crisis, a 4% surcharge has been added to all guest checks. If you would like this removed, please let us know.

18% GRATUITY ADDED TO PARTIES OF 6 + ORDER TAKEOUT on our website or ChowNow

OPEN: THURSDAY - FRIDAY 4 - 9PM
SATURDAY 12 - 9PM | SUNDAY 10 - 6PM
OSTERIA.DOMENICOWINERY.COM | 650.226.5420

piatti e cicchetti

palates & snacks.....