

**piatti e cicchetti**  
*palates & snacks.....*

**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.**

**panini** *hot pressed or cold*

**caprese** | mozzarella + tomatoes + basil + balsamic evoo on ciabatta club hero | 12. **add:** prosciutto | 4.

**turkey & brie** | oven roasted turkey + brie + grilled bosc pears + fig jam + pickled red onion + wild arugula on a ciabatta club hero | 16.

**italiano** | san daniele prosciutto di parma + mortadella salami + coppa + provolone + tomato + lettuce + pickled red onion + vinegar + evoo on a ciabatta club hero | 16.

**meatball parmigiana** | house-made meatballs marinara sauce + mozzarella on a ciabatta club hero | 14.

**pastas**

**spaghetti & meatballs** | spaghetti + 3 meatballs | 14.

**veggie al forno** | ziti + sautéed spinach + baby kale mushrooms + grape tomatoes + marinara + mozzarella basil + pecorino | 14.

anthony + rosemarie chirichillo, the parents



dominick + gloria chirichillo, the founders    domenico + carmela giovinazzo, the grandparents



- Our family's olive oil imported from Avellino, Italy -

*Histeria Antiqua Extra Virgin Olive Oil*

500ml bottle - \$24 | 2 for \$40

**- 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.)

**18% GRATUITY ADDED TO PARTIES OF 6 +**

**COVID-19 Surcharge:**

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.

**ORDER TAKEOUT on our website or ChowNow**

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