



## ANTIPASTI

### MISTICANZA AUTUNNALE | 18

*smoked oyster vinaigrette, lacinato kale, broccolini, charred brussels, brown butter sourdough*  
contains: gluten/dairy/shellfish

### OLIVE + FORMAGGIO | 16

*warm marinated olives, parmigiano, “salsa verde”*  
contains: dairy/allium

### BURRATA CON MELE | 20

*woodfired GA apples, local arugula, IBC sourdough, nocellara olive oil, aceto balsamico*  
contains: gluten/dairy/allium

### SMOKED SCALLOP CRUDO | 22

*calabrian chili vinaigrette, pickled GA peach, summer squash salmoriglio, crisp shallot, chives, soft herbs*  
contains: gluten/dairy/allium/nightshades/shellfish

### PROSCIUTTO DI PARMA | 22

*shaved ham, woodfired GA apples, boney, flatbread*  
contains: gluten/dairy

### CARPACCIO DI PESCE | 20

*charred leek salmoriglio, crisp chickpeas, baby fennel, arugula*  
contains: gluten/allium/nightshades

### POLPETTE | 18

*certified angus beef, local pork, garlic, parmigiano, pomodoro*  
contains: gluten/dairy/egg/allium/nightshades

## FAMILY STYLE

CHEF'S TASTING

LET OUR TEAM CURATE  
A THREE COURSE, FAMILY STYLE MEAL

75 per guest

Upon request, \$55 charge added for Bistecca alla Griglia

## PRIMI

### TONNARELLI CACIO E PEPE | 28

*pecorino romano, olive oil, roasted garlic, black pepper*  
contains: gluten/dairy/allium

### GNOCCHI | 30

*smoked pork shoulder, heirloom tomato, burrata, basil, calabrian pangrattato*  
contains: gluten/dairy/allium/nightshades

### CANNELLONI DI MANZO | 30

*braised beef cheek, pecorino fonduto, mushroom sottolio, calabrian bread crumb*  
contains: gluten/dairy/allium

### RIGATONI ALLA BOLOGNESE | 28

*certified angus beef, tomato, red wine, parsley, parmigiano, basil*  
contains: gluten/dairy/allium/nightshades

### FUSILLI CON SALSICCIA | 28

*mushroom sugo, pancetta, soppressata, parmigiano*  
contains: gluten/dairy/allium/nightshades

### MEZZELUNE | 32

*GA shrimp, blue crab, squid ink, baby fennel, nocellara olive oil*  
contains: gluten/dairy/allium/shellfish

## DINNER MENU | CONTEMPORARY ITALIAN OSTERIA

### HOUSE FOCACCIA | 16

*ricotta, honey, fennel pollen*  
contains: gluten/dairy

## PIZZA

### MARGHERITA | 18

*tomato, fresh mozzarella, basil, evoo, parmigiano*  
contains: gluten/dairy/allium/nightshades

### CAVOLO VERDE | 22

*charred broccolini, brussels sprouts, smoked mozzarella, sunflower seed pesto*  
contains: gluten/dairy/allium

### FUNGHI | 22

*garlic, ricotta, fontina, mozzarella, roasted mushrooms, rosemary, black garlic*  
contains: gluten/dairy/allium/nightshades/soy/egg

### PATATE AUTUNALLE | 22

*sweet potato, lemon ricotta, lacinato kale, pumpkin seeds, saba*  
contains: gluten/dairy/allium/nightshades

### CANE AMERICANO | 22

*tomato, mozzarella, spicy pepperoni, honey, basil, parmigiano*  
contains: gluten/dairy/allium/nightshades

### MAIALE CON ZUCCA | 24

*soppressata, italian sausage, acorn squash, pomodoro, lemon ricotta, mozzarella, peperoncini*  
contains: gluten/dairy/allium/nightshades

## SECONDI

### POLLO NAPOLETANO | 32

*half chicken, artichoke, teardrop peppers, lemon, jus*  
contains: dairy/allium/nightshades/soy

### PESCE DEL MERCATO | MP

*cauliflower, sunchoke, brown butter, lemon, caper*  
contains: dairy

### COSTINE DI MANZO | 44

*CAB shortrib, parsnip, wood fired root vegetables, lacinato kale salmoriglio*  
contains: dairy/allium

### BRACIOLE DI MAIALE | 48

*bone-in heritage pork chop, charred brussels sprouts, Calabrian honey, roasted kohlrabi*  
contains: dairy/allium

### BISTECCA ALLA GRIGLIA | 110

*24 oz bone in porterhouse, pine nut gremolata, roasted potatoes, rosemary*  
contains: dairy/allium

## CONTORNI 10

### GRILLED ARTICHOKE

*garlic, calabrian chili breadcrumbs, parmigiano*  
contains: gluten/allium/nightshades

### CONFIT SUNCHOKES

*lemon, caper, parsley, brown butter*  
contains: dairy

### CRISPY POTATO

*bagna cauda aioli, parmigiano, parsley*  
contains: gluten/dairy/allium/fin fish/egg

### WOOD-FIRED CARROTS

*dill crema, thyme, rosemary, sorrel*  
contains: dairy/allium/nightshades

### ROASTED BRUSSELS SPROUTS

*calabrian honey, parmesan, lemon*  
contains: dairy

EXECUTIVE CHEF - JR BEARDEN

OSTERIA OLIO WILL ADD A SERVICE CHARGE OF 20% TO PARTIES OF 6 OR MORE.

THE STATE OF GEORGIA REGULATIONS DICTATES THAT “THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, FISH, LAMB, POULTRY, PORK, OR SHELLFISH MAY REDUCE THE RISK OF FOOD BORNE ILLNESS.

SIGNATURE COCKTAILS

SPECIAL LANDMARK | 16

*vodka, italicus bergamotto, lemon, thyme-infused syrup, prosecco, soda*  
contains: citrus/sulfites

VERMENTINO'S COUSIN | 16

*tarragon-infused lillet blanc, ginger liqueur, lemon, prosecco, soda*  
contains: sulfites

PEACH PROTOCOL | 18

*bardstown origin series bourbon, DOMA peach amaro, cherry heering, creme de peche, dry vermouth, bitters blend*  
contains: stone fruit/sulfites

GENTIANE STANDARD | 18

*murrell's row mignonette, saler's gentiane, dry vermouth, olive brine, olives*  
contains: allium/sulfites

BETWEEN THE HEDGES | 16

*amaretto, bourbon, lemon, sugar, egg white, angostura bitters*  
contains: tree nut/egg

PEAR NECESSITIES| 16

*reposado tequila, st.george spiced pear liqueur, house spiced pear-agave shrub, soda, cardamom bitters*  
contains: citrus

CHAI NO. 5 | 14

*white rum, jaya chai liqueur, velvet falernum, lime, demerara, angostura bitters*  
contains: nuts

RIISING PHOENIX | 18

*calabrian chili oil-washed mezcal, lo-fi amaro, pineapple, lime, agave, fee foam*  
contains: nightshade/pineapple

ALTA MIXOLOGIA

TWILIGHT REVERIE | 26

*empress 1908 gin, chambord, lemon, grapefruit, sugar, butterfly pea-blackberry foam*  
contains: citrus/berry/corn derivative

EVENING ELEPHANT | 30

*st.george apple brandy, elijah craig rye whiskey, house hard cider syrup, black walnut and cardamom bitters, applewood smoke*  
contains: stone fruit/sulfites

N/A COCKTAILS

LIBERONI | 16

*lyre's italian orange, aperitif rosso and london dry, orange peel*  
contains: citrus/sulfites

SHRUB CLUB | 12

*house spiced pear-agave shrub, soda*  
contains: stone fruit/sulfites

FLOWER CHILD | 14

*martini & rossi floreale N/A spirit alternative, lemon, thyme syrup, soda*  
contains: citrus/sulfites

CRIMSON HARVEST | 12

*cranberry, apple, lemon, cinnamon syrup, ginger beer*

BEER

DRAFT

BIRRA PERONI | 8

*Pale Lager - Peroni / Rome, Italy*

TROPICALIA | 8

*IPA - Creature Comforts Brewing / Athens, GA*

BIRRA MORETTI | 10

*Pale Lager - Udine, Italy*

BLUE | 8

*Blueberry Wheat Ale - SweetWater Brewing Co. / Atlanta, GA*

CANS

LOS BRAVOS | 8

*Mexican Lager - Terrapin Beer Co. / Athens, GA*

PEACH STATE LITE | 8

*Lager - Stillfire Brewery / Suwanee, GA*

CRISP APPLE CIDER | 8

*Cider - Atlanta Hard Cider / Athens, GA*

PARADISO | 8

*Tart Fruited Ale - Creature Comforts Brewing / Athens, GA*

GUINNESS | 8

*Stout - Guinness / Dublin, Ireland*

N/A BEER

UPSIDE DOWN | 6

*Golden Ale - Athletic Brewery Co. / Stratford, CT*

RUN WILD | 6

*IPA - Athletic Brewery Co. / Stratford, CT*



DINNER + BRUNCH | SATURDAY + SUNDAY  
DINNER ONLY | MONDAY - FRIDAY

FOR WINES BY THE STEM  
AND BOTTLE KINDLY SEE  
OUR WINE MENU



BAR LEAD - GRAHAM BUCHHOLTZ / BEVERAGE DIRECTOR - VONDA FREEMAN