



STUZZICHINI

HOUSE FOCACCIA | 16

ricotta, honey, fennel pollen
contains: gluten/dairy

OLIVE + FORMAGGIO | 16

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

PROSCIUTTO DI PARMA | 22

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

SALUMI E FORMAGGI | 32

chef’s selection of cured meats and cheese, seasonal preserves, roasted garlic flatbread
contains: gluten/dairy/allium

ANTIPASTI

MISTICANZA AUTUNNALE | 18

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

BURRATA CON MELE | 20

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

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

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 | MP

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

BIRRA MORETTI | 10

Pale Lager - Udine, Italy

TROPICALIA | 8

IPA - Creature Comforts Brewing / Athens, GA

OKTOBERFEST | 8

Amber Märzen - Samuel Adams / Boston, MA

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

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