



DINNER MENU | CONTEMPORARY ITALIAN OSTERIA

STUZZICHINI

HOUSE FOCACCIA | 18

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, brown butter sourdough
contains: gluten/dairy/shellfish

HAMACHI CRUDO | 22

Grand Cru caviar, fennel, charred lemon, tonnato
contains: allium

POLPETTE | 18

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

ARANCINI SOTTOBOSCO | 16

wild mushroom, CAB tallow aioli, confit green garlic, parmigiano
contains: gluten/dairy/eggs, sulfites, beef

FAMILY STYLE

CHEF'S TASTING

LET OUR TEAM CURATE
A THREE COURSE, FAMILY STYLE MEAL

75 per guest

Upon request, \$45 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 | 32

pecorino, english peas, green garlic, pea tendril, calabrian breadcrumbs
contains: gluten/dairy/allium/nightshades

MAFALDINE CON GAMBERETTO | 32

squid ink, tomato, pancetta, GA shrimp, brodo di frutti di mare
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

CASONSEI | 32

crumbled smoked halibut, roasted garlic cream, celery root, tarragon
contains: gluten/dairy/allium

PIZZA

MARGHERITA | 18

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

CAVOLO VERDE | 22

charred broccolini, 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

PERA E FORMAGGIO | 22

winter pear, gorgonzola crema, whipped ricotta, smoked mozzarella, arugula, saba
contains: gluten/dairy/allium/nightshades

CANE AMERICANO | 22

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

MAILE FELICE | 28

tomato, pulled pork, soppressata, almond, chili crisp, green garlic
contains: gluten/dairy/allium/nightshades/nut

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

AGNELLO CON SPUGNOLE | 54

lamb loin, risotto sottobosco, morel mushroom, green garlic, huckleberry
contains: dairy/allium/fin fish

BISTECCA ALLA GRIGLIA | 92

16 oz NY Strip, wood-fired tomato salmoriglio, horseradish, aleppo
contains: nightshade/allium/alpha gal

BROWN BUTTER SCALLOPS | 56

Woodland Gardens sweet potato gnudi, roasted garlic cream, smoked trout roe, calabrian pangrattato
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

RISOTTO SOTTOBOSCO

green garlic confit, parmigiano
contains: dairy

WOOD-FIRED CARROTS

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

BROCCOLINI

calabrian vinaigrette
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

ALBA DA FAVOLA | 16

rum, italicus, limoncello, lemon juice, soda, prosecco
contains: citrus

STONE SUNSET | 14

Planteray dark rum, apricot liqueur, strawberry syrup, lemon, soda, prosecco, orange wedge
contains: citrus

RUBY HUGO | 15

gin, elderflower liqueur, cranberry, soda, prosecco
contains: sulfites

VIOLET SHOWERS | 15

elderflower liqueur, creme de violette, triple sec, soda, prosecco
contains: sulfites, citrus

SPRING IN SORRENTO | 18

gin, limoncello, campari, pineapple amaro
contains: pineapple

EMERALD VEIL | 17

vodka, lychee syrup, dry curacao, dry vermouth, mint oil
contains: sulfites, citrus

FIRST BLOOM | 16

blanco tequila, banhez mezcal, nonino amaro, lime, grapefruit, hibiscus syrup
contains: citrus

ALPINE ELIXIR | 14

bourbon, lemon, honey, pimento dram, montenegro
contains: citrus

PREMIUM SIGNATURES

CELESTE | 22

vanilla vodka, passionfruit liqueur, strawberry syrup, lime, sugar glass
contains: citrus/berry

NUOVA PRALINA | 28

butter-pecan washed rye averna, benedictine rivulet, toasted almond bitters
contains: tree nuts/dairy

SPIRIT-FREE COCKTAILS

LIBERONI | 16

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

FIORE ROSSO | 12

lyre's london dry, cranberry, lemon thyme syrup, soda, n/a prosecco

FLOWER CHILD | 14

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

PICKING PEONIES | 16

empres o.o, lychee puree, lime, ginger-orange foam
contains: citrus

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

MADURO BROWN | 8

Brown Ale - Cigar City Brewing / Tampa, FL

CANS

LOS BRAVOS | 8

Mexican Lager - Terrapin Beer Co. / Athens, GA

PEACH STATE LITE | 8

Lager - Stillfire Brewery / Suwanee, GA

ACE PEAR CIDER | 8

Cider - Sebastopol, CA

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



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



DINNER + BRUNCH | SATURDAY + SUNDAY

DINNER ONLY | MONDAY - FRIDAY

BAR LEAD - KLEIGH STRYDER / BEVERAGE DIRECTOR - VONDA FREEMAN