



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, charred local peaches, honey, flatbread*  
contains: dairy/allium/nightshade/gluten

### SALUMI E FORMAGGI | 32

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

## ANTIPASTI

### INSALATA CARDINI | 18

*local lettuces, caesar, calabrian chili, pangrattato, baby fennel, cherry tomato*  
contains: gluten/dairy/nightshades

### POLPETTE | 18

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

### HAMACHI CRUDO | 22

*osetra caviar, marcona almond, crisp caper, melon gremolata*  
contains: tree nuts/fin fish

## 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 | 30

*pork straccato, charred corn, heirloom tomato, burrata stracciatella*  
contains: gluten/nightshade/dairy

### SPAGHETTI VONGOLE | 32

*Hama Hama clams, lemon, basil, calabrian pangrattato*  
contains: shellfish/gluten/dairy

### MAFALDINE CON 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

### TORTELLONI DE GRANCHIO | 36

*three cheese tortelloni, brown butter, heritage tomato confit, alabama crab, woodland gardens spring onion, charred corn*  
contains: gluten/dairy/allium/shellfish/nightshade

\*gluten-sensitive pasta available upon request +3

## PIZZA

### MARGHERITA | 18

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

### FUNGHI | 22

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

### CAVOLO VERDE | 22

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

### CANE AMERICANO | 22

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

### POMODORO ANTICO | 24

*heirloom tomato, prosciutto, dill, mozzarella*  
contains: nightshade/gluten/dairy

\*gluten-sensitive pizza dough available upon request +3

## SECONDI

### POLLO NAPOLETANO | 32

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

### PESCE DEL MERCATO | MP

*market fish, cannellini beans, pancetta, almond chili crisp oil, pickled green tomato, pine nut gremolata*  
contains: dairy/allium/alpha gal/nuts/nightshades

### BRACIOLA DI MAIALE | 48

*smoked collar, vinagrette, charred peach, kohlrabi, mustard seed, sugo*  
contains: alpha gal/allium/dairy

### BISTECCA ALLA GRIGLIA | MP

*Chef's selection steak, marinated summer squash, nocellara olive oil*  
contains: allium

## CONTORNI 10

### GRILLED ARTICHOKE

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

### CRISPY POTATOES

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

### SUMMER SQUASH

*aleppo chili, garlic confit, lemon, ricotta salata*  
contains: allium

### CHARRED BROCCOLINI

*ricotta salata, Calabrian vinaigrette, maldon salt*  
contains: dairy, nightshade

EXECUTIVE CHEF - ALEJANDRO TAMEZ

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.