

OSTERIA VIA STATO[®]

DINNER MENU

AT THE TABLE

SALT-CRUSTED CIABATTA BREAD

ROASTED GARLIC · BALSAMIC VINEGAR, EVOO

HOUSE MARINATED OLIVES

ANTIPASTI

SEASONAL SOUP

CHEF'S SELECTION

WHITE BEAN SPREAD

TOASTED ROSEMARY CROSTINI

ARUGULA SALAD

SHAVED FENNEL, CITRUS VINAIGRETTE

SECONDI

CHOOSE ONE

CHICKEN MARIO

AN OSTERIA FAVORITE. INSPIRED BY CHEF
MARIO OF SOSTANZA IN FLORENCE, ITALY

BRAISED SHORT RIB

ROASTED TOMATOES, RED WINE SAUCE

MARKET FISH · SEASONAL SELECTION

SEASONAL VEGETABLE FARRO

SIDE

BRUSSELS SPROUTS · PARMESAN

DOLCE

DOUBLE CHOCOLATE TART

WHIPPED CREAM

\$33/GUEST

EXCLUDES BEVERAGE,
TAX & GRATUITY

CHICAGO RESTAURANT WEEK 2018
FRIDAY, JANUARY 26 to THURSDAY, FEBRUARY 8
