

JOIN US FOR HAPPY HOUR
 MONDAY - SUNDAY, 4:00-6:00PM
 SELECT WINE, SANGRIA, BEER & ANTIPASTI **\$5**

620 N. STATE STREET
 AT OSTERIA VIA STATO
 CHICAGO, ILLINOIS
 312-337-6634
 OPEN FOR LUNCH, DINNER
 & WEEKEND BRUNCH
 SEPTEMBER 2018

PIZZERIA VIA STATO®

LUNCH: 11:30-3:00
 DINNER
 3:00-11:00 MON-THU
 3:00-12:00 FRI-SAT
 3:00-10:00 SUN
 SUNDAY BRUNCH BUFFET
 10:30AM-2:30PM

CRAFT BEER FLIGHT
 SAMPLE THREE LOCAL DRAFTS, 5 OZ EACH
 ASK YOUR SERVER ABOUT TODAY'S SELECTION **\$9.95**

COCKTAILS

- black old-fashioned 12
rye, montenegro, black walnut bitters
- manhattan italiano 12
maker's mark, ovs vermouth, angostura
- watermelon daiquiri 12
bacardi, fresh watermelon, green chartreuse, lime
- farmer's mule 12
titos, local fruit, lime, gosling's ginger beer
- house negroni 12
bombay sapphire, contratto bitters, ovs vermouth
- ol'prosecco fizz 13
ch gin, st. germaine, prosecco, lemon
- kickstart 14
buffalo trace, housemade intelligencia bitters, averna, turbinado sugar

**OSTERIA
 ITALIAN
 SANGRIA**
 RED OR WHITE ~ 9

DRAFT BEER

- | | gls | ptchr |
|--|------|-------|
| peroni - rome, it. | 6.95 | 25 |
| 3 floyds - indiana | 7.95 | 29 |
| surlly xtra-citra - minneapolis. | 7.95 | 29 |
| revolution anti-hero ipa - chicago ... | 7.95 | 29 |

BOTTLED BEER

- miller lite wisconsin 5.75
- bud light missouri 5.75
- stella artois belgium. 6.95
- two brothers prairie path gluten rmvd 5.75
- blue moon colorado 6.25
- stone "go to" ipa ca 6.95
- half acre 'daisy cutter' chicago 7.95
- big sky 'moose drool' - montana 6.95
- peroni - italy 6.95

SOFT DRINKS

- coke • diet coke • sprite • housemade lemonade
- gosling's ginger beer • black currant iced tea • ginger ale
- 1 liter sparkling water • boylan's root beer
- san pelligrino: blood orange, limonata, aranciata,
- hamey & sons hot tea • la colombe espresso • intelligentsia coffee

ITALIAN WINES BY THE GLASS

- | SPUMANTE | ROSATO |
|---|---|
| make it a bellini +2 | |
| valdo prosecco 10 | bertani 'bertarose' veneto 2017 12 |
| giuliana prosecco 12 | |
| le manzane prosecco rose 10 | ROSSO |
| | colterenzio pinot noir 2014..... 14 |
| BIANCO | ercole barbera del monferrato 2016 .. 11 |
| orvieto classico | nino negri 'quadrio' 2011 13 |
| amabile bigi 2016 8 | franco molino barolo 2013 20 |
| pieropan soave 2016 11 | farina valpolicella ripasso 2015 12 |
| il conti pinot grigio 2016 9 | monsanto monrosso chianti 2013..... 13 |
| gavi stefano massone 2016 9 | ca'donini montepulciano |
| di lenardo sauvignon blanc 2016 12 | d'abruzzo 2016 9 |
| verdicchio marotti campi 2016..... 10 | lucarelli primitivo 2016..... 10 |
| elena walch pinot bianco 2015 11 | villa antinori 2014 14 |
| antinori "bramito" chardonnay 2016 ... 14 | |

LOVE WINE? ASK YOUR SERVER FOR OSTERIA VIA STATO'S 100% ITALIAN WINE MENU



DOWNLOAD THE LETTUCEEATS APP AND BECOME A FREQUENT DINER.
 EARN POINTS WHILE YOU DINE AT ALL LETTUCE ENTERTAIN YOU RESTAURANTS.

DAILY SPECIAL

WE'VE ALWAYS GOT SOMETHING NEW!
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STAY IN THE KNOW

FOLLOW US! @OSTERIAVIASTATO



SMALL PLATES

warm ciabatta bread 4.95
roasted garlic, balsamic

house marinated olives 4.95

veal meatballs 11.95
simple tomato sauce

heirloom tomato caprese 11.95
hand-pulled mozzarella, basil, e.v.o.o.

grilled octopus 15.95
roasted fingerling potatoes

la quercia prosciutto 15.95
seasonal garnish

antipasti board 15.95
fra' mani salame, parmigiano reggiano,
house-made giardiniera, crostini

DINNER MENU

WINE OF THE MONTH

ANTINORI "BRAMITO"
CHARDONNAY 2016
14.00

PIZZA OF THE MONTH

LOCAL JUPITER GRAPES
MOODY BLUE (SMOKED BLUE
CHEESE), CARAMELIZED
ONIONS, ROSEMARY
17.95

BEER OF THE MONTH

SURLY XTRA-CITRA SESSION
PALE ALE, MINNEAPOLIS
7.95

SALADS

celery caesar 8.95
romaine, celery, garlic croutons

panzanella 9.95
heirloom tomatoes, ciabatta, cucumbers,
shaved onions, olives

house pickled beets 9.95
whipped ricotta, arugula

arugula 9.95
peppered bacon, parmesan,
medjool dates, e.v.o.o.

chopped 12.95
romaine, roasted chicken, celery, fennel, tomato,
avocado, sweet mustard vinaigrette

BIG PLATES - 5PM TO 11PM EVERYDAY

penne pasta 18.95
spicy tomato cream, chicken & fresh mozzarella

cavatelli pasta 18.95
house-made sausage, spinach,
local cherry tomatoes

creekstone farms all-natural short rib . . 24.95
potato puree, red wine sauce

*slagel farm dry-aged filet mignon. . 36.95
gorgonzola crust, parmesan crust,
or 30 year-aged balsamic

market fish - ask about today's preparation

PIZZA ADDITIONS

onion • olive • mushroom • green pepper • mama lil's peppers • hand-pulled mozzarella - 2.50 each

*farm egg - 3 • pepperoni - 3 • anchovy - 3
sausage - 4 • prosciutto - 5

TAVERN PIZZAS

WHITE - WITHOUT TOMATO SAUCE

quattro formaggi 14.95
young pecorino, parmesan, goat cheese,
hand-pulled mozzarella

*peppered bacon 16.95
hand-pulled mozzarella, sweet onions, farm egg

prosciutto americano 17.95
la quercia prosciutto, parmesan,
aged balsamic, arugula

RED - WITH TOMATO SAUCE

classico cheese 10.95
mozzarella, tomato sauce

mushroom 11.95
vidalia onion, mozzarella, tomato sauce

margherita 12.95
crushed san marzano tomatoes,
hand-pulled mozzarella, basil

vegetable 12.95
green pepper, vidalia onion, mushroom,
mozzarella

pepperoni 14.95
crispy pepperoni, mozzarella, tomato sauce

sausage 14.95
house-made sausage, mozzarella, tomato sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.