

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

OCTOBER 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

1995

COCKTAILS

- black old-fashioned 13
buffalo trace, montenegro, black walnut bitters
- manhattan italiano 13
old forrester, martini & rossi rubino, angostura
- luna fumo 13
mezcal, bacardi anejo cuatro, moondog bitters, pomegranate, lime
- farmer's mule 13
tito's, local fruit, lime, gosling's ginger beer
- house negroni 13
bombay sapphire, contratto bitters, martini & rossi ambrato
- ol'prosecco fizz 13
ch gin, st. germaine, prosecco, lemon
- tastes like fall 13
tito's, corsair pumpkin moonshine, turbinado, chai tea

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 | luccarelli 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



DINNER MENU

SMALL PLATES

- warm ciabatta bread 4.95
roasted garlic, balsamic
- house marinated olives 4.95
- veal meatballs 11.95
simple tomato sauce
- roasted tomato caprese 11.95
hand-pulled mozzarella, basil, e.v.o.o.
- grilled octopus 15.95
roasted fingerling potatoes
- antipasti board 15.95
fra' mani salame, parmigiano reggiano,
house-made giardiniera, crostini
- seasonal soup 4.95

WINE OF
THE MONTH
CUSUMANO INSOLIA,
2016
12.00

PIZZA OF THE MONTH
PEPERONATA
GOAT CHEESE,
HAND-PULLED MOZZARELLA,
CHILI OIL, ARUGULA
16.95

BEER OF
THE MONTH
METROPOLITAN
OKTOBERFEST
6.95

SALADS

- celery caesar 8.95
romaine, celery, garlic croutons
- seasonal greens 10.95
local apples, walnuts, smoked bleu cheese,
cider vinaigrette
- arugula 9.95
peppered bacon, parmesan,
medjool dates, e.v.o.o.
- chopped 12.95
romaine, roasted chicken, celery, fennel, tomato,
avocado, mama lil's peppers, croutons,
sweet mustard vinaigrette

BIG PLATES - 5PM TO 11PM EVERYDAY

- penne pasta 18.95
spicy tomato cream, chicken & fresh mozzarella
- seafood linguine 24.95
scallops, shrimp, calamari, spicy diavolo sauce
- chicken parmesan 18.95
parmesan crusted all-natural chicken breast,
mozzarella, simple tomato sauce
- 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

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
- fontina & sausage 16.95
house made sausage, fontina val d'aosta,
mushrooms, caramelized onions
- 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.