

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

## OSTERIA ITALIAN SANGRIA RED OR WHITE ~ 9

## DRAFT BEER

	gls	ptchr
peroni - rome, it.	6.95	25
3 floyds - indiana	7.95	29
surly 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 make it a bellini +2	ROSATO
valdo prosecco	10
giuliana prosecco	12
le manzane prosecco rose	10
BIANCO	ROSSO
orvieto classico	
amabile bigi 2016	8
pieropan soave 2016	11
il conti pinot grigio 2016	9
gavi stefano massone 2016	9
di lenardo sauvignon blanc 2016	12
verdicchio marotti campi 2016	10
elena walch pinot bianco 2015	11
antinori "bramito" chardonnay 2016	14
	bertani 'bertarose' veneto 2017
	12
	colterenzio pinot noir 2014
	14
	ercole barbera del monferrato 2016
	11
	nino negri 'quadrio' 2011
	13
	franco molino barolo 2013
	20
	farina valpolicella ripasso 2015
	12
	monsanto monrosso chianti 2013
	13
	ca'donini montepulciano d'abruzzo 2016
	9
	luccarelli primitivo 2016
	10
	villa antinori 2014
	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.

## WINE & BEER OF THE MONTH

ANTINORI "BRAMITO" CHARDONNAY, 2016  
14.00

SURLY XTRA-CITRA SESSION PALE ALE, MN  
7.95

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LUNCH MENU  
- AVAILABLE 11:30AM TO 3:00PM -

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DINNER  
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## PIZZA OF THE MONTH

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

## SMALL PLATES

- warm ciabatta bread roasted garlic, balsamic . . . 4.95
- house marinated olives . . . . . 4.95
- veal meatballs simple tomato sauce . . . . . 11.95
- heirloom tomato caprese . . . . . 11.95  
hand-pulled mozzarella,  
basil, e.v.o.o.
- grilled octopus roasted fingerling potatoes . . . . . 15.95
- la quercia prosciutto . . . . . 15.95  
seasonal garnish
- antipasti board . . . . . 14.95  
fra' mani salame, parmigiano reggiano,  
house-made giardiniera, crostini

## SALADS

- celery caesar . . . . . 8.95  
romaine, celery, garlic croutons
- arugula . . . . . 9.95  
peppered bacon, parmesan, medjool dates, e.v.o.o.
- panzanella . . . . . 9.95  
heirloom tomatoes, ciabatta, cucumbers,  
shaved onions, olives  
with chicken. . . . . 12.95
- house pickled beets . . . . . 9.95  
whipped ricotta, arugula
- chopped . . . . . 12.95  
romaine, roasted chicken, celery, fennel, tomato,  
avocado, sweet mustard vinaigrette

## JUST BRING ME LUNCH, PRONTO

10.95

YOUR CHOICE OF

### SALAD

ceci beans,  
seasonal vegetables,  
sardinian feta

### SANDWICH

choose from:  
meatball  
prosciutto  
blt  
chicken pesto

### TAVERN PIZZA

OR

choose from  
our list of  
red or white  
pizzas &  
add \$5

### DESSERT

chocolate tart  
whipped cream,  
house-made  
candied  
orange

## SANDWICHES

- meatball . . . . . 9.95  
veal meatballs, provolone, tomato sauce
- prosciutto . . . . . 9.95  
warm crispy baguette, la quercia prosciutto
- chicken pesto . . . . . 9.95  
thinly-sliced chicken, basil pesto,  
arugula & tomato
- blt . . . . . 9.95  
maple-cured bacon, arugula,  
tomato & pesto mayo

## PASTAS

- penne pasta . . . . . 13.95  
spicy tomato cream, chicken & fresh mozzarella
- cavatelli pasta . . . . . 13.95  
wild mushrooms, parmesan broth

## 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.