

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

\$9.95

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
titos, local fruit, lime, goslings 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
titos, 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
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	ROSATO
make it a bellini +2	
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
	lucarelli 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

CUSUMANO INSOLIA, 2016
12.00

METROPOLITAN OKTOBERFEST
6.95

SMALL PLATES

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

SALADS

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

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PIZZA OF THE MONTH

PEPERONATA
GOAT CHEESE,
HAND-PULLED MOZZARELLA,
CHILI OIL, ARUGULA
16.95

JUST BRING ME LUNCH, PRONTO

10.95

YOUR CHOICE OF

SEASONAL
SOUP

SANDWICH

choose from:
meatball
prosciutto
blt
chicken pesto

OR

TAVERN PIZZA

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

DESSERT

chocolate tart
whipped cream,
house-made
candied
orange

SANDWICHES

- grilled cheese & tomato soup 12.95
gruyere, mozzarella, dijonaise
- meatball 9.95
veal meatballs, provolone, tomato sauce
- prosciutto 9.95
la quercia prosciutto, cultured butter,
warm baguette
- 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
- 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.