

JOIN US FOR HAPPY HOUR

MONDAY - FRIDAY, 4:00-6:00PM

SELECT WINE, COCKTAILS, BEER & ANTIPASTI

\$5

620 N. STATE STREET
AT OSTERIA VIA STATO
CHICAGO, ILLINOIS
312-337-6634

OPEN FOR LUNCH, DINNER
& WEEKEND BRUNCH

MAY 2018

PIZZERIA VIA STATO®

LUNCH: 11:30-3:00

DINNER
3:00-11:00 MON-THU
3:00-12:00 FRI-SAT
3:00-9:30 SUN

WEEKEND BRUNCH
11:30AM-2:30PM SAT&SUN

CRAFT BEER FLIGHT

SAMPLE THREE LOCAL DRAFTS, 5 OZ EACH

ASK YOUR SERVER ABOUT TODAY'S SELECTION

\$9.95

COCKTAILS

bellini	12
seasonal or classic white peach	
italian cosmo	12
fito's, aperol, cocchi americano, orange	
house-made italian sangria	10
red or white, served with marinated fruit	
prosecco fizz	12
ch gin, st. germain, prosecco	
bourbon maple smash	12
maker's mark, maple syrup, lemon, rosemary	
black old-fashioned	12
rye, montenegro, black walnut bitters	
cranberry mule	12
ch vodka, cranberry, ginger, lime	
house negroni	12
bombay sapphire, contratto bitter, house vermouth	
manhattan italiano	12
bourbon, house vermouth, angostura	

TRY OUR HOUSE-MADE
VERMOUTH ON THE ROCKS

BOTTLED BEER

miller lite wisconsin	5.75
bud light missouri	5.75
amstel light amsterdam	6.95
stella artois belgium	6.95
around the bend kolsch chicago	7.95
two brothers prairie path gluten rmvd ...	5.75
blue moon colorado	6.25
allagash white portland, maine	8.95
eliot ness amber ale ohio	5.75
stone "go to" ipa ca	6.95
lagunitas little sumpin' ale ca	7.95
goose island "sofie" chicago	7.95
half acre 'daisy cutter' chicago	7.95
solemn oath 'snaggletooth bandana' chicago .	7.95
big sky 'moose drool' montana	6.95

ITALIAN WINES BY THE GLASS

SPUMANTE	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 chardonnay	
bramito del cervo 2015	12
calafuria negramaro rosé	
tormaresca 2016	10
colterenzio pinot noir 2014	14
ercole barbera del monferrato 2016 ..	11
nino negri 'quadrio' 2011	13
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
travaglini gattinara 2012	18

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

DRAFT BEER

	gls	ptchr
peroni - rome, it.	6.95	25
3 floyds - indiana	7.95	29
menabrea - italy	7.95	29
revolution anti-hero ipa - chicago ...	7.95	29

SOFT DRINKS

coke • diet coke • sprite • housemade lemonade
gosling's ginger beer • china mist 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

WINE & BEER OF THE MONTH

SERGIO MOTTURA GRECHETTO
'POGGIO DELLA COSTA' 2014
14.00

LAGUNITAS A LITTLE SUMPIN' SUMPIN' ALE CHICAGO
7.95

SMALL PLATES

warm ciabatta bread roasted garlic, balsamic	4.95
house marinated olives	4.95
parmigiano reggiano	7.95
housemade chianti wine jelly	
veal meatballs simple tomato sauce	11.95
caprese	11.95
oven roasted tomato, hand-pulled mozzarella, basil, e.v.o.o.	
grilled octopus roasted fingerling potatoes	15.95
la quercia prosciutto	15.95
buffalo mozzarella, crostini	
antipasti board	14.95
fra' mani salame, parmigiano reggiano, whitebean spread, crostini	

SALADS

celery caesar	8.95
romaine, celery, garlic croutons	
mixed greens	9.95
seasonal greens, walnuts, dried cherries, parmesan, walnut vinaigrette	
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	
italian vegetable	13.95
parmesan crusted chicken, roasted tomatoes, peppers, cauliflower, provolone	

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PIZZA OF THE MONTH

MELTED SPRING ONIONS
& FINGERLING POTATOES
GOAT CHEESE, ROSEMARY, CHIVES
17.95

JUST BRING ME LUNCH, PRONTO

10.95

YOUR CHOICE OF

SALAD

house pickled
beets,
whipped
ricotta,
arugula

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
buffalo mozzarella - 4 • 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 berkshire 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	