

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

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

black old-fashioned rye, montenegro, black walnut bitters	12
manhattan italiano maker's mark, ovs vermouth, angostura	12
tre amici casamigos reposado, luxardo amaretto, yellow chartreuse	13
house negroni bombay sapphire, contratto bitters, ovs vermouth	12
a new prosecco fizz bombay sapphire, giuliana prosecco, local honey, raspberry, basil	13

**OSTERIA
ITALIAN
SANGRIA**
red, white or sparkling -9

DRAFT BEER

	gls	ptchr
peroni - rome, it.	6.95	25
3 floyds - indiana	7.95	29
vander mill cider - michigan	7.95	29
revolution anti-hero ipa - chicago	7.95	29

BOTTLED BEER

anderson valley blood orange gose orange ale	4.75
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 rmd	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

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	trediberri rose langhe 2016
giuliana prosecco	calafuria negramaro rosé
le manzane prosecco rose	tormaresca 2016
BIANCO	ROSSO
orvieto classico	carafoli lambrusco 'nicchia'
amabile bigi 2016	colterenzio pinot noir 2014
pieropan soave 2016	ercole barbera del monferrato 2016
il conti pinot grigio 2016	nino negri 'quadrio' 2011
gavi stefano massone 2016	farina valpolicella ripasso 2015
di lenardo sauvignon blanc 2016	monsanto monrosso chianti 2013
verdicchio marotti campi 2016	ca'donini montepulciano d'abruzzo 2016
elena walch pinot bianco 2015	luccarelli primitivo 2016
prinsi tre fichi langhe chardonnay 2015	villa antinori 2014

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

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

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

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

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