

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

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

**OSTERIA
ITALIAN
SANGRIA**
RED OR WHITE ~ 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

miller lite wisconsin.....	5.75
bud light missouri.....	5.75
amstel light amsterdam.....	6.95
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

valdo prosecco.....	10
giuliana prosecco.....	12
le manzane prosecco rose.....	10

BIANCO

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

ROSATO

trediberri rose langhe 2016.....	12
bertani 'bertarose' veneto 2017.....	12

ROSSO

carafoli lambrusco 'nicchia'.....	9
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
luccarelli primitivo 2016.....	10
villa antinori 2014.....	14

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

WINE & BEER OF THE MONTH

LE MANZANE PROSECCO ROSÉ
10.00

DOG FISH HEAD 60 MINUTE IPA
7.95

SMALL PLATES

- warm ciabatta bread roasted garlic, balsamic 4.95
- house marinated olives 4.95
- prosciutto jam 9.95
whipped goat cheese, crostini
- 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

SPICY NDUJA
LOCAL BROCCOLI, PROVOLONE,
GOAT CHEESE, CHILI OIL
17.95

JUST BRING ME LUNCH, PRONTO

10.95

YOUR CHOICE OF

SALAD

ceci beans,
sugar snap peas,
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
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