

osteria COSTA

COASTAL ITALIAN

ANTIPASTI

BEEF CARPACCIO* 24
arugula, truffle pecorino, chives

MEATBALLS 19
whipped ricotta, basil

SHAVED PROSCIUTTO* 27
focaccia, mozzarella, seasonal mostarda

ARUGULA SALAD 17
asparagus, lemon vinaigrette, red onion

CHOPPED SALAD 17
romaine, salami, sharp provolone, croutons

CAPRESE SALAD 19
heirloom tomatoes, burrata, pesto

FRIED MOZZARELLA 17
oregano, pomodoro

CALAMARI 21
pomodoro, lemon, chiles

CAESAR* 18
baby romaine, parmesan, garlic dressing

PIZZA

SPICY SALAMI 24
calabrian chili, honey

MARGHERITA 23
mozzarella, pomodoro, basil

PROSCIUTTO* 25
arugula, red onion, balsamic

ASPARAGUS 24
bacon, lemon, peas

HOUSEMADE PASTA

made fresh to order

LINGUINE & CLAMS 34
garlic, chiles, lemon

SPAGHETTI & MEATBALLS 32
pomodoro, basil, garlic

FETTUCCINI BOLOGNESE 32
aged pecorino, black pepper

ALLA VODKA 28
calabrian chili, ricotta, lumache

RIGATONI POMODORO 26
roasted eggplant, basil, ricotta

LASAGNA 29
sausage, mozzarella, pomodoro

SHRIMP LINGUINE 33
white wine, lemon

ENTRÉES

SALMON PICCATA* 39
lemon, capers

VEAL MILANESE* 59
breaded veal, arugula, lemon

CHICKEN MARSALA 38
cippolini onions, mushrooms, broccolini

ITALIAN ROAST PORK CHOP* 36
pepperonata, onion, rosemary

GRILLED RIBEYE* 65
18 oz. bone-in ribeye, lemon, salsa verde

GRILLED BRANZINO 43
mediterranean sea bass, lemon, oregano



SIDES

BROCCOLINI 12 • GARLIC POTATOES 12 • ASPARAGUS 13 • ROASTED MUSHROOMS 13

Not all ingredients are listed. Please inform your server of any allergies.

**Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk of these foods are consumed raw or undercooked.*

WINES BY THE GLASS

Sparkling

	glass	bottle
PROSECCO, GAMBINO, <i>Veneto</i>	12	55
CHAMPAGNE, G.H. MUMM "GRAND CORDON," <i>France</i>	21	100
BRUT ROSÉ, CRÉMANT D'ALSACE, LUCIEN ALBRECHT, <i>France, NV</i>	15	75
MOSCATO, D'ASTI, MARCHESI INCISA FELICE, <i>Moscato d' Asti DOCG</i>	13	56

White

PINOT GRIGIO, SCARPETTA, FRIULI-VENEZIA GIULIA, <i>Italy</i>	15	56
CHARDONNAY, ANTINORI "BRAMÌTO," <i>Umbria</i>	16	60
CHARDONNAY, CHALK HILL, <i>Sonoma Coast</i>	15	56
RIESLING, DR. LOOSEN, KABINETT, <i>Mosel</i>	13	48

Rosé

IL POGGIONE "BRANCATO," <i>Montalcino</i>	14	52
-------------------------------------------	----	----

Red

PINOT NOIR, BELLE GLOS "MEIOMI," <i>California</i>	16	60
MERLOT, NAPA CELLARS, <i>Napa Valley</i>	14	52
SANGIOVESE, MONSANTO, <i>Chianti Classico Riserva</i>	18	68
CABERNET SAUVIGNON, JUSTIN, <i>Paso Robles</i>	18	68
CABERNET SAUVIGNON, FRANK FAMILY, <i>Napa Valley</i>	25	104
ALLEGRIANI "PALAZZO DELLA TORRE," <i>Veronese</i>	16	60

SPECIALTY COCKTAILS

handcrafted to perfection

NEGRONI 17

bombay sapphire gin, campari, sweet vermouth

SANGRIA 16

red wine, brandy, cointreau, fresh fruit

SPRITZ 16

aperol, gambino prosecco, orange, olive, soda

OLIVIA 16

montenegro, italicus, olive, prosecco

LEMON 17

housemade limoncello, fresh lemon, grey goose vodka, egg white, orange bitters*

BELLA 17

*strawberry cruzan rum, housemade limoncello pineapple, egg white**

MULE 16

deep eddy grapefruit vodka, ginger beer

PESCA BIANCA 17

fernet-branca, peach, pineapple, honey, cinnamon

OLD FASHIONED 17

old forester bourbon, montenegro, orange bitters

THE BURGUNDY 16

amaro nonino, mount gay, orgeat, pomegranate

BOTTLED BEERS

Italian Specialties

MENABREA 9.50

MORETTI 9.50

PERONI 9.50

Specialty Beers

SPACE DUST 9.50

SIERRA NEVADA PALE ALE 9

LINDEMANS FRAMBOISE 9.50

GOOSE ISLAND IPA 9.50

HOEGAARDEN 9

SAMUEL ADAMS 9

Domestic & Import

BLUE MOON 9

BUDWIESER 8.50

BUD LIGHT 8.50

COORS LIGHT 8.50

CORONA 9

HEINEKEN 9

MICHELOB ULTRA 8.50

MILLER LITE 8.50

STELLA ARTOIS 9

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk of these foods are consumed raw or undercooked.