



OSTERIA
Pizzeria

Experience the finest traditional pizza using only top-quality Italian ingredients. Handcrafted in-house, thin crust and soft as a cloud.

Our dough uses an ancient pre-fermentation method called 'Biga,' crafted with flour, water and yeast. This gives our dough a distinct flavour, fluffiness and bite. 90% hydration and naturally leavened for 48 hours.

Enjoy our expression of unique pizzas from various regions in Italy. Particularly, our hometown, Molise, Macchiagodena.

Rosse

MARGHERITA — \$20

Our signature tomato sauce, mozzarella, fior di latte, fresh basil

Campania, Napoli

OSTERIA ITALIA — \$26

Our signature tomato sauce, fresh Italian burrata, mozzarella, arugula, cherry tomatoes, fresh basil

Molise, Macchiagodena

AMATRICIANA — \$24

Our signature tomato sauce, Guanciale di Amatrice, Pecorino Romano

Lazio, Roma

CAPRICCIOSA — \$26

Our signature tomato sauce, mozzarella, Prosciutto Cotto, wild mushrooms, artichokes, black olives

Toscana, Firenze

CALABRESE — \$24

Our signature tomato sauce, mozzarella, n'duja, salame piccante. Hints of heat! 🌶️

Calabria, Catanzaro

PROSCIUTTO DI PARMA DOP & ARUGULA — \$26

Our signature tomato sauce, Prosciutto di Parma DOP, shaved parmesan, arugula

Emilia-Romagna, Bologna

VEGETARIANA — \$23

Our signature tomato sauce, mozzarella, artichokes in olive oil, wild mushrooms, zucchini, grilled peppers

Puglia, Bari

Bianche

TRIFOLATA — \$28

Mozzarella, Crema di Parmigiano, wild mushrooms, truffle olive oil

Piemonte, Torino

CONTADINA — \$24

Mozzarella, Crema di Parmigiano, Italian sausage, smoked caciocavallo

Abruzzo, L'Aquila

GATEAU — \$24

Mozzarella, potato, Prosciutto Cotto, black pepper, rosemary

Friuli, Udine

4 FORMAGGI — \$26

Mozzarella, Crema di Parmigiano, mozzarella fior di latte, smoked caciocavallo. Cheese lovers dream!

Lombardia, Milano

PROSCIUTTO COTTO & PISTACCHIO — \$28

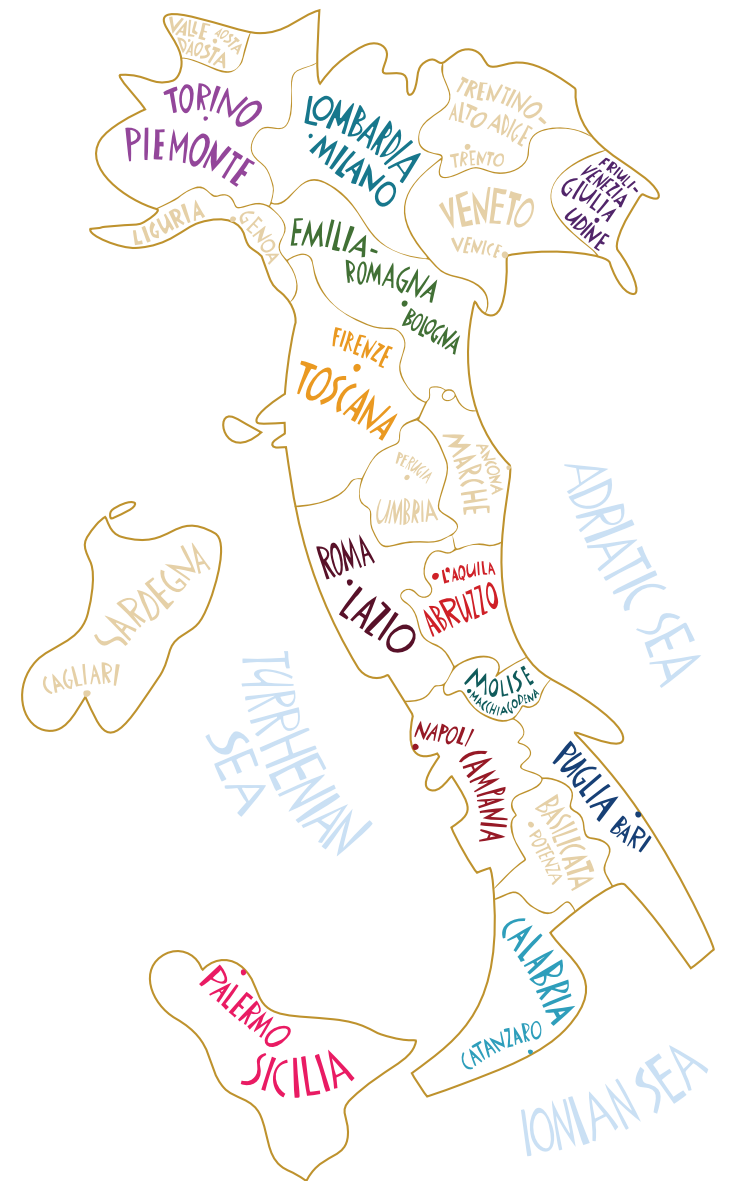
Crema di Parmigiano, Prosciutto Cotto, Pistacchio di Bronte DOP, fresh burrata

Sicilia, Palermo

SFIZIO — \$26

Potatoes, Crema di Parmigiano, sausage, rosemary

Molise, Macchiagodena



Add Ons

PROSCIUTTO — \$5

ARUGULA — \$3

TRUFFLE OIL — \$3

CACIOCAVALLO — \$5

SALSICCIA — \$4

BURRATA — \$7

Calzoni Ripieni

MARGHERITA — \$20

Our signature tomato sauce, mozzarella, fior di latte, fresh basil

VEGETARIANA — \$23

Our signature tomato sauce, mozzarella, artichokes in olive oil, wild mushrooms, zucchini, grilled peppers

GOLOSA — \$24

Our signature tomato sauce, mozzarella, smoked caciocavallo, Italian sausage, grilled peppers

