

OSTERIA NATALINA

EST. 2000

INSALATE

Insalata Caprese 11
Fresh Mozzarella, tomato, basil,
olive oil, balsamic glaze
Burrata +6

Insalata Casalinga 11
Mixed greens, mandarin orange,
tomato, gorgonzola, walnuts,
raspberry vinaigrette

Insalata di Rucola 11
Arugula, shaved Parmigiano,
croutons, citrus vinaigrette

Insalata di Cesare 11
Romaine, Parmigiano,
croutons, Caesar dressing

ANTIPASTI

Polpette di Carne 14
Two meatballs, made with veal, pork, and
beef, tomato sauce, melted mozzarella

Polenta e Pesce 19
Mussels, clams, scallops, shrimp,
calamari, tomato sauce, over
creamy polenta

Carpaccio di Tonno 15
Thinly sliced tuna, capers, arugula,
lemon, olive oil

Cozze alla Cappa Style 16
Black mussels, choice of white wine garlic,
marinara, or sporcata sauce

Insalata di Calamari 16
Grilled calamari steak, zucchini,
bell peppers, lemon, olive oil

Vegan & gluten free options available.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

L A P A S T A

Sacchetini di Pere

Pear and cheese pasta purses,
gorgonzola sauce
Small 15 | Large 25

Gnocchi

Potato dumplings, asiago, pink sauce
Small 13 | Large 23

Linguine alla Vongole 23

Linguine, clams, white wine garlic,
marinara, or sporcata sauce

Strozzapreti alla Bel Sit 28

Hand rolled pasta, mussels, clams, shrimp,
calamari, scallops, sporcata sauce

Lasagna del Giorno 22

Layers of pasta, béchamel, and today's
flavor, topped with red or pink sauce

Linguine alla Aragosta e Granchio 35

Linguine, lobster, crab, pink sauce

Ravioli All'Aragosta 28

Lobster & ricotta ravioli, pink sauce

Rigatoni alla Salsiccia 23

Rigatoni, ground Italian sausage ragù

S E C O N D I

Served with chef's choice pasta & vegetable

Tagliata di Manzo 49

Grilled filet mignon medallions,
white truffle cream sauce

Vitello del Giorno 35

Veal scallopine of the day

Pollo Grigliato 25

Grilled chicken scallopine,
balsamic glaze

Dentice alla Siciliana 33

Red snapper, eggplant, olives,
anchovies, pine nuts in tomato sauce

Risotto al Nero di Seppia 27

Black squid ink risotto, clams,
calamari steak, no sides

Trancio di Tonno alla Griglia 33

Grilled tuna steak, capers,
olive oil, balsamic glaze

*A 20% service charge is added to all dine-in checks to support fair wages for our entire team.
Any additional gratuity is optional and goes directly to your service staff.*

VINO

BIANCHI AL BICCHIERE



Pinot Grigio, Gabbiano 12 | 45
Venice, Italy

Sauvignon Blanc, Squealing Pig 12 | 45
Marlborough, New Zealand

Chardonnay, Harken 12 | 45
California

Pecorino, Umani Ronchi 15 | 60
Light-medium body, dry and refreshing with citrus and stone fruit. | Abruzzo, Italy

Rosé, La Spinetta 16 | 60
Toscana, Italy

Moscato, La Perlina 12 | 45
Veneto, Italy

BIANCHI IN BOTTIGLIA

Verdicchio, Eclissi di Luglio 65
Light body, crisp and mineral-driven with green apple and citrus. | Marche, Italy

Sancerre, Reverdy Ducroux 75
Light-medium body, dry and crisp with citrus, minerality, and fresh herbs. | Loire Valley, France

Fiano di Avellino, Petilia 55
Medium body with ripe pear, citrus, and a softer textured finish. | Campania, Italy

FRIZZANTE

Franciacorta, Ca' del Bosco Brut 85
Fine bubbles, crisp citrus, Italy's answer to Champagne. | Lombardy, Italy

Prosecco, Scarpetta 12 | 45
Friuli-Venezia Giulia

Brachetto d'Acqui, Banfi 12 | 45
Light and gently sparkling with sweet strawberry, raspberry, and floral notes. | Piedmont, Italy

ROSSI AL BICCHIERE



Pinot Noir, Elouan 15 | 60
Oregon

Sangiovese, Caparzo 12 | 45
Toscana, Italy

Montepulciano d'Abruzzo 12 | 45
Masciarelli
Abruzzo, Italy

Cabernet Sauvignon 14 | 50
Liberty School
Paso Robles, California

Toscana Rosso, Villa Antinori 17 | 65
Medium-full body Super Tuscan with dark cherry, spice, and smooth tannins. | Toscana, Italy

ROSSI IN BOTTIGLIA

Nero d'Avola, Cusumano 45
Medium-full body with dark fruit, soft spice, and a smooth finish. | Sicilia, Italy

Chianti Classico Riserva 60
Castello di Meleto
Toscana, Italy

Nebbiolo, Michele Chiarlo 65
Medium-full body with red fruit, earthy spice, and smooth tannins. | Piemonte, Italy

Vino Nobile di Montepulciano, 80
Boscarelli
Medium-full body with ripe cherry, leather, earthy spice, and elegant structure. Abruzzo

Cabernet Sauvignon, Austin Hope 130
Full body with ripe dark fruit, vanilla, spice, and smooth tannins. | Paso Robles, California

Pinot Noir, Belle Glos 75
Clark & Telephone
Santa Barbara, California

Red Blend, The Prisoner 85
Napa, California

SELEZIONE SPECIALE

Exceptional wines to toast la dolce vita

**Amarone della Valpolicella
Nicolis** 210

Full body with dried cherry, cocoa, sweet spice,
and a rich velvety finish. | Veneto, Italy

**Brunello di Montalcino
Casanova di Neri** 180

Full body, ripe cherry, tobacco, earthy
complexity. | Toscana, Italy

Sangiovese, Sassoalloro 75

Medium-full body with dark cherry, leather, and
earthy spice. | Toscana, Italy

**Le Serre Nuove dell'Ornellaia
Ornellaia** 175

Full body, ripe blackberries, cocoa, velvety
tannins. | Bolgheri, Italy

**Barolo
Massolino** 150

Full body, dried rose petals, tar, bold tannins.
Piemonte, Italy

Toscana Rosso Tignanello 460

Classic Super Tuscan, Antinori flagship
Full body, blackberry, espresso, spice, refined
structure. | Toscana, Italy

BIRRE

Peroni 6 Jai Alai IPA 6

Peroni 0.0 (N/A) 6 Miller Lite 5

Guinness 6 Yuengling 5

Birra Moretti 6

Light-bodied Italian lager with a crisp,
refreshing finish.

SPRITZ

Italian Spritz 12

Peychaud's Aperitivo, Prosecco

Bloom Spritz 12

Lillet Rosé, Elderflower Syrup, Prosecco,
Basil, Lemon

Osteria Refresher (N/A) 8

Elderflower Syrup, Lemon Juice, Basil, Club
Soda

DOLCE

Tiramisu 11

Layers of espresso-soaked ladyfingers,
mascarpone cream, and cocoa.

Amaretto Cake 11

An amaretto and almond twist on classic tiramisu
with mascarpone cream and toasted almonds.

Cannoli 11

Four mini cannoli filled with sweet ricotta
cream and chocolate chips.

Limoncello Cake 11

Layered vanilla sponge cake with mascarpone
limoncello mousse and white chocolate shavings.

Affogato 13

Choice of gelato finished tableside with a hot
espresso pour.

Gelato 10

House-selected gelato flavors rotating regularly.

VINI DOLCI

Brachetto d'Acqui, Banfi 12 | 45

Light and gently sparkling with sweet strawberry,
raspberry, and floral notes. | Piedmont, Italy

Moscato, La Perlina 12 | 45

Veneto, Italy

Dow's Tawny Port 10 | 20 | 30 Year 🍷 3oz

Porto, Portugal 12 | 19 | 28