

Dinner served every evening at 5pm

# OSTERIA

832  
PASTA & PIZZA

tele. – (404) 897-1414  
www.osteria832.com

## Appetizers & Salads

v	<b>Bread Basket</b> – fresh baked foccacia bread served with extra virgin olive oil (EVOO)		4
v	<b>Mixed Olives</b>		4
v	<b>Bruschetta</b> – chopped tomatoes, garlic, fresh basil, balsamic vinegar & EVOO on toasted bread		6
v	<b>Cheese Bread</b>		7
	<b>Calamari</b> – crispy tender calamari served with pomodoro sauce		8
v	<b>Fried Ravioli</b> – fried cheese ravioli served with pomodoro sauce		8
	<b>Soup of the Day</b>	cup-4	bowl-6
	<b>Caesar Salad</b> – romaine, parmigiano in our homemade caesar dressing (contains raw egg)		6
v	<b>Mista Salad</b> – salad greens, fennel, tomatoes in wine vinaigrette		6
v	<b>Arugula Salad</b> – arugula, parmigiano in lemon vinaigrette		6
v	<b>Caprese Salad</b> – roasted tomatoes, fresh mozzarella, basil, EVOO, balsamic reduction		8
	<b>Spinach Salad</b> – crispy pancetta, grapes, onions, toasted pine nuts, parmigiano, balsamic vinaigrette		11

## Pasta (substitute wheat or gluten-free penne in any dish for \$2)

v	<b>Spaghetti Pomodoro</b> – tomatoes, onions, basil, EVOO and parmigiano		9
	<b>Spaghetti &amp; Meatballs</b> – home-made meatballs & parmigiano in our pomodoro sauce		13
v	<b>Gorgonzola Alfredo</b> – spinach, mushrooms & parmigiano in gorgonzola cream sauce		13
v	<b>Linguine Mediterraneo</b> – pomodorini, olives, spinach, mushrooms, onion, garlic, oregano & romano		13
	<b>Tuscan Chicken Fettucine</b> – chicken and sun dried tomatoes in light cream sauce		14
	<b>Chicken Pesto Linguine</b> – housemade basil pesto, chicken, pomodorini, parmigiano, pine nuts		14
	<b>Rigatoni Bolognese</b> – traditional slow-cooked meat ragu and parmigiano		14
	<b>Boscaiola</b> – shells, pancetta, mushrooms, peas & parmigiano in cream sauce		14

## Pizza (substitute gluten-free crust for \$2)

	<b>Build Your Own Pizza</b> – start with a cheese pizza and add any of the following toppings:		9
	\$1/item – onion, tomato, basil		
	\$1.50/item – sundried tomato, olive, mushroom, arugula, spinach		
	\$2/item – pepperoni, italian sausage, soppressata, fresh mozzarella, mozzarella, calabrian peppers		
	\$3/item – prosciutto, smoked prosciutto, buffalo mozzarella		
v	<b>Margherita</b> – mozzarella, fresh basil		10
	<b>Calabrese</b> – spicy soppressata, calabrian hot peppers, fresh fennel, provolone, mozzarella		14
	<b>Lombarda</b> – tomato sauce, mozzarella, fresh Italian sausage, gorgonzola		12
	<b>Principessa</b> – soppressata, pomodorini, fresh basil, buffalo mozzarella		13
	<b>Bandiera</b> – tomato sauce, pepperoni, fresh basil, ricotta, mozzarella		12
	<b>Prosciutto</b> – tomato sauce, mozzarella, prosciutto, choice of mushrooms or arugula		14
	<b>Suprema</b> – Italian sausage, pepperoni, onions, red peppers, oregano, provolone, mozzarella		14
v	<b>Caprese</b> – roasted tomatoes, fresh basil, EVOO, buffalo mozzarella, mozzarella		12
v	<b>Gorgonzola</b> – EVOO, mozzarella, gorgonzola, spinach, tomatoes		12
v	<b>Pesto</b> – housemade basil pesto, pomodorini, goat cheese, parmigiano		12
	<b>Smoked Prosciutto</b> – EVOO, mozzarella, smoked prosciutto, rosemary, taleggio cheese, balsamic reduction		14

## Entrees

v	<b>Eggplant Parmigiana</b> – served with spaghetti, EVOO, fresh garlic & parsley		13
	<b>Chicken Parmigiana</b> – served with spaghetti, EVOO, fresh garlic & parsley		15
	<b>Chicken Piccata</b> – chicken breast sauteed in wine caper sauce & served over linguine		15
	<b>Chicken Marsala</b> – chicken breast, pancetta, mushrooms in marsala wine sauce & served over linguine		15
	<b>Pan-seared Trout</b> – pan-seared w/rosemary & EVOO & served with seasonal veggies		16

V – Vegetarian