



## APPETIZERS

### BRUSCHETTA BAR 15

- Traditional (V)(VG)
- Truffled Honey, Goat Cheese, Cracked Pepper (V)
- Strawberry, Herbed Ricotta (V)
- Roasted Eggplant, Prosciutto, Shaved Parmesan

**ANTIPASTO DELLA CASA 19**  
(SERVES 2-4)  
Variety of Italian Specialties (GF)

**MAMMA'S MEATBALLS 18**  
Grass Fed Beef, Veal & Pork, Sunday Sauce, Shaved Parmesan (GF)

**PROSCIUTTO ROLLATINI 17**  
Goat Cheese Stuffed Prosciutto Di Parma, Pesto, Drizzled Balsamic Reduction(GF)

**STUFFED CLAMS 17**  
Garlic, Parmesan, Butter, Crispy Pancetta

**GARLIC KNOTS 11**  
"Our Famous Dough Balls"  
Fresh Garlic Parmesan, Italian Seasoning, EVOO, Sunday Sauce for Dipping

## FIRE ROASTED SMALL PLATES

ITALIAN SPECIALTIES FROM OUR 900 DEGREE POMPEII STYLE TERRA COTTA BRICK HEARTH

### CRISPY WINGS 15

- Garlic Parmesan
- Spicy Pesto
- Limoncello Pepperoncini

**BRUSSELS SPROUTS 12**  
Crispy Pancetta, Cranberries, Pignoli Nuts & Goat Cheese, Crostini (GF)

**SICILIAN RICE BALLS 13**  
Ground Beef, Peas, Mozzarella, Vodka Sauce & Mascarpone

**SAUTEED SHRIMP 16**  
Fra Diavolo or White Wine, Garlic and Herb (GF)

**ARROSTICINI 15**  
D'Abruzzo NYC Hand-Made Fire Grilled Lamb Skewers, Black Pepper, Truffle Salt, Rosemary Aioli, Crostini

**EGGPLANT ROLLATINI 13**  
Breaded Eggplant, Ricotta, Fresh Mozzarella, Basil, Shaved Parmesan, Sunday Sauce

**TRUFFLE PARMESAN ROASTED POTATOES 11**

## SOUPS

**ITALIAN WEDDING 9**  
Spinach, Egg Drop, Mini Meatballs, Pastina

**SEASONAL SOUP OF THE DAY 10**

## PARMESAN SLIDERS

HOUSE MADE GARLIC KNOT SLIDER ROLL

Choice of: Side of the Day or Bag of Chips

**EGGPLANT 16**

**CHICKEN 17**

**MEATBALL 18**

## PASTA

Served With Side Salad  
Gluten Free Pasta Available +3 | Sub Soup +3

**GNOCCHI VODKA 20**  
Fresh Potato Gnocchi Tossed in Our Vodka Sauce With Diced Prosciutto

**GEMELLI AND MEATBALLS 23**  
Fresh Gemelli Pasta Tossed in Our Sunday Sauce Served With Our Famous Mamma's Meatballs and Fresh Ricotta

**FETTUCCINI ALFREDO 20**  
Parmesan and Romano Cheese, Cream Sauce With Peas

**CACIO E PEPE 20**  
Fresh Spaghetti Pasta Tossed With Butter, Grana Padano and Pecorino Cheese, Finished With Cracked Black Pepper

**SHRIMP SCAMPI 26**  
Wild Caught Shrimp, Fresh Fettuccini Pasta, Fresh Lemon, Garlic and Capers

## ARTISAN STUFFED PASTA

**PORCINI RAVIOLI 21**  
Wild Mushrooms, White Wine, EVOO, Fresh Parmesan, Truffle Oil

**LOBSTER RAVIOLI 25**  
Vodka Sauce, Diced Prosciutto

**STRACCIATELLA & BURRATA RAVIOLI 21**  
Pesto Cream Sauce

**FOUR CHEESE AND PEAR SACHETTI 24**  
Fresh Imported Stuffed Pasta Purses, Aged Balsamic Cream Sauce, Crispy Pancetta

## SALADS

Add Grilled Chicken Breast +4 | Add Grilled Shrimp +6

**FRAGOLA 17**  
Organic Strawberries, Almonds, Feta, Spring Mix, Balsamic Vinaigrette (V)(GF)

**HEIRLOOM BEET 17**  
Beets, Goat Cheese, Walnuts, Baby Arugula, Balsamic Vinaigrette (V)(GF)

**CAESAR 16**  
Romaine, Our Caesar Dressing, Parmigiano Reggiano, Croutons  
Sub: Kale and Brussels 17

**BURRATA AND FIGS 20**  
Cream-Filled Fresh Mozzarella Ball, Fig Compote, Prosciutto (GF)

**BURRATA CAPRESE 20**  
Imported Burrata, Heirloom Cherry Tomatoes, Fresh Basil, Roasted Red Peppers, Aged Balsamic Reduction

**KALE AND BRUSSELS 18**  
Healthful Blend of Seven Grains, Red Bell Pepper, Crumpled Gorgonzola, Creamy Limoncello Dressing (V)(GF)

**MELA E NOCE 17**  
Granny Smith Apples, Walnuts, Gorgonzola, Baby Spinach, Balsamic Vinaigrette (V)(GF)

**GRECO 17**  
Feta, Kalamata Olives, Heirloom Tomato, Cucumber & Red Onion, Romaine, Seasoned Red Wine Vinegar, EVOO (V)(GF)

**LA PERA 17**  
Pears, Gorgonzola, Walnuts, Red Onions & Spring Mix, Balsamic Vinaigrette (V)(GF)

**THE WEDGE 17**  
Romaine Wedge, Crispy Pancetta, Heirloom Cherry Tomatoes, Corn, Red Onion, Creamy Blue Cheese Dressing  
Add Shrimp or Pulled Beef +3

## FIRE ROASTED ENTREES

ITALIAN SPECIALTIES FROM OUR 900 DEGREE POMPEII STYLE TERRA COTTA BRICK HEARTH

Served With Side Salad – Sub Soup +3

**CLASSIC CHICKEN PARMESAN 25**  
Chicken Cutlet, Melted Provolone, Parmesan, Sunday Sauce  
Served With Roasted Potatoes and Vegetable of the Day

**VEAL OSSO BUCO 34**  
Slow Braised Veal Shank Marsala, Rustic Mashed Potatoes, Sweet Baby Long Stem Broccoli and Cauliflower

**HALF-ROASTED CHICKEN PIZZAIOLA 26**  
Crushed Tomatoes, Onions, Peppers, Mushroom, Garlic  
Served With Roasted Potatoes and Vegetable of the Day

**EGGPLANT PARMIGIANA 23**  
Sharp Provolone, Fresh Mozzarella, Gemelli Pasta, Sunday Sauce  
Served With Roasted Potatoes and Vegetable of the Day

**OSTERIA BURGER 19**  
8oz Grass Fed BVP Blend, Sharp Provolone, Crispy Prosciutto, Fresh Arugula, Fig Jam, Brioche Bun, Truffle Parmesan Roasted Potatoes

## LA PIADINA

(ITALIAN HOUSE MADE FLATBREAD SANDWICHES)

Served With Choice of:  
Side of the Day or Bag of Chips

**GIANLUCA 17**  
Imported Burrata, Prosciutto di Parma, Roasted Red Peppers, Basil Pesto, Aged Balsamic Reduction

**NONNO TINO 17**  
Grilled Chicken Breast, Grilled Eggplant, Fresh Mozzarella, Roasted Red Peppers, Basil Pesto

**NONNA FLORA 16**  
Imported Gorgonzola, Fresh Arugula, Spicy Calabrese Salame, Fig Jam

**GABRIELLA 18**  
Italian Seasoned Pulled Beef, Fresh Mozzarella, Green Long Hots, Sunday Sauce

## CHILDRENS MENU

**16** Includes Fountain Soda or Juice

**CHICKEN NUGGETS**  
All Natural & Oven Baked

**MARGHERITA**  
Without the Green Stuff

**WHITE PIE**  
Without the Green and Red Stuff

**CHEESE RAVIOLI**  
Classic "Go To"  
Butter & Parmesan Cheese

**GEMELLI AND MEATBALL**  
Small Twisted Pasta in our Sunday Sauce  
With One Meatball

# PIZZA

Our terra cotta method of cooking will result in variations in the appearance of your pizza's crust.

Our pies have a charred crust typical of authentic Italian pizza.

All pies are thin crust; this is our house specialty. All of our dough is vegan.

## CRUST

ORIGINAL *or*

### GLUTEN FREE (CAULIFLOWER) +4

Special note: Our gluten free pizza is a gluten free dough, however it is still prepared in the same work space & oven with our traditional pizza and is not recommended for customers with severe celiac.

## TOPPINGS

3 | Anchovies  
Pepperoni  
Sausage  
Meatballs  
Chicken  
Goat Cheese  
Gorgonzola  
Ricotta  
Artichokes  
Pancetta

2 | Baby Spinach  
Mushrooms  
Roasted Peppers  
Red Onions  
Sun-Dried Tomatoes  
Pepperoncino Paste  
Capers  
Olives  
Provolone  
Feta  
Broccoli

### PROCACCINI RUSTICA PIE 19

Sunday Sauce, Minced Red Onion, Roasted Garlic, Grated Pecorino Romano Cheese

## RED

### CLASSIC MARGHERITA (V) 16

*Our Most Traditional Pie...*  
Mozzarella, Tomato Sauce, EVOO, Basil

### POLPETTI PGI 19

Mama's Meatballs, Imported Burrata, Sunday Sauce, Shaved Parmesan

### STEFANO IL PARMIGIANO 21

Breaded Chicken Cutlet, Prosciutto, Shaved Parmesan, Provolone

### PIZZA DORA 19

Tomato Sauce, Fresh Mozzarella, Sausage, Pepperoni

### NAPOLITANA 19

"Salty Heaven"  
Tomato Pie, Anchovies, Capers, Kalamata Olives, Garlic, EVOO, Shaved Parmigiano

### TARTUFO DI GIANNI 19

Tomato Sauce, Fresh Mozzarella, Sausage, Mushrooms, White Truffle Oil

### AMATRICIANA 20

Tomato Sauce, Fresh Mozzarella, Roasted Garlic, Red Onions, Pancetta, Fresh Basil, EVOO

### TRENTON MUSTARD PIE 19

*Chambersburg Favorite*  
Fresh Mozzarella, Tomato Sauce, Crumbled Sausage, Spicy Mustard

### VODKA 20

Fresh Mozzarella, Vodka Sauce, Grilled Chicken, Parsley

### PICCANTE 20

Tomato Sauce, Martins Crumbled Sausage, Red Onion, Provolone, Pepperoncino Paste

## WHITE

### CAPRINO DI GIANNA 19

Goat Cheese, Fresh Mozzarella, Red Onions, Red Peppers, Evoo (V)

### NONNA CESINA 19

Gorgonzola, Mozzarella, Ricotta, Provolone, Heirloom Tomatoes, Evoo & Fresh Basil

### LA CALABRESE 18

Fresh Mozzarella, Roasted Garlic, Hot Pepperoncino Paste, EVOO & Shaved Parmigiano (V)

### RUCHETTA E PROSCIUTTO 21

Fresh Mozzarella, Prosciutto Di Parma, Arugula, Shaved Parmigiano, Balsamic Reduction

### Z PIE 20

Organic Cremini & Shiitake Mushrooms, White Truffle Oil, Sliced Provolone Cheese, Parsley (V)

### GAMBERI 21

Wild Caught Argentinian Red Shrimp, Capers, White Wine, Garlic, Shaved Parmesan, EVOO

### CASALE PIE 19

Mozzarella, Ricotta, Garlic, Broccoli, EVOO (V)

### MORE THAN Q BBQ PIE 23

Oak Cherry and Apple Smoked Pulled Beef, Shaved Parmesan, Caramelized Onion, Fresh Jalapeno, Horse Radish Cream Sauce, Carolina BBQ Sauce Drizzle

### GORGONZOLA AND PEAR 21

Imported Gorgonzola, Poached Pear, Candied Pecans, Caramelized Onions, Prosciutto, Balsamic Reduction

### ANTONIA LA ISERNINA 20

Fresh Mozzarella, Smashed Potato, Red Onion, Rosemary, EVOO, Crispy Pancetta

## BEVERAGES 5

### ALL NATURAL SODA *Free Refills*

- Lemon -Lime
- Mandarin Orange
- Root Beer
- Orange Cream
- Cream
- Diet Mexican Cola
- Lemonade
- Mexican Cola
- Black Cherry

### FLAVORED SHANGRI LA COLD BREW ICED TEA

- Unsweetened
- Raspberry
- Mango
- Watermelon
- Peach

### SAN PELLEGRINO ITALIAN SODA

- Limonata
- Aranciata

### ARTISANAL SPARKLING OR MINERAL WATER 6

## COFFEE BAR

**AFFOGATO 9**  
Shot of Espresso, Gelato

AMERICANO 5

LATTE 6

ESPRESSO 4 | 6

MACCHIATO 5

CAPPUCCINO 6

HOT TEA 5

## DESSERTS

TIRAMISU 10

GELATO 8

CANNOLI 4 SM | 7 LG

SEASONAL ITALIAN RICOTTA CHEESECAKE 10

**DARK SIDE OF THE MOON 10**

Fudge Cake Filled With Chocolate Mousse, Dipped in Chocolate Ganache

CANNOLO ROLLATINI 17

Pizza Crust, Cannoli Cream, Strawberries

**SLICE OF THE DAY 10**

Ask Your Server for the Cake Choice of the Day

**DOLCE VITA 19**

Pizza Crust, Nutella, Strawberries, Bananas, Fresh Whipped Cream