

CASARO

/ KA'SARO /

OSTERIA

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CASARO OSTERIA

STARTERS

Bruschetta Caponata Toasted Acme bread with roasted eggplant, tomato, red peppers, pine nuts, burrata, and olive oil // **17**

Fried Zucchini Flowers

Crispy zucchini blossoms lightly fried and filled with fresh mozzarella // **17**

Mussels in Brodo steamed mussels in a fragrant white wine & fennel broth // **21**

Polpette house made pork & veal meatballs, slow-cooked in tomato sauce, fresh basil (3pc) // **19**

Burrata creamy burrata served over arugula, cherry tomatoes, finished with extra virgin olive oil // **21**

Salumi Plate selection of Italian cured meats: prosciutto, coppa, mortadella // **26**

Castelvetro Olives warm olives marinated with garlic, chili, citrus zest // **11**

Frittura Mista crispy fried calamari, Monterey squid, and shrimp, served with aioli sauce // **28**

Arancini golden fried risotto balls stuffed with mozzarella, served with marinara sauce // **16**

Funghi Gratinati oven baked oyster mushrooms topped with pecorino cheese // **17**

Brussels Sprouts crispy fried brussels sprouts, finished with balsamic glaze, lemon zest // **15**

Grilled Cauliflower charred florets seasoned with garlic, capers, Calabrian chili // **14**

Soup Fagioli all'uccelletto Tuscan style stewed cannellini beans, bay leaves // **16**

MAIN DISHES

Chicken Parmesan & Rigatoni alla Vodka

Breaded chicken cutlet with marinara and melted mozzarella.

Served with rigatoni in vodka sauce // **34**

Tagliata di Manzo (14 oz) grilled Ribeye Steak, arugula, mashed potatoes, cherry tomatoes, shaved parmesan, balsamic glaze // **41**

Polpo Grigliato grilled Spanish octopus, served over mashed potatoes, broccoli rabe, Calabrian chili // **35**

Halibut oven roasted local halibut with a lemon caper butter sauce and grilled asparagus // **36**

OSTERIA SALADS

ADD CHICKEN OR PRAWNS TO ANY SALAD \$8

Arugula & Strawberry arugula, fresh strawberries, shaved parmesan, extra virgin olive oil // **19**

Pera & Gorgonzola radicchio, arugula, belgian endive, walnut, pear, gorgonzola, apple cider vinaigrette // **19**

Chopped Salad radicchio, romaine, cherry tomato, salami, parmesan, provolone, garbanzo beans, red onion // **18**

Caesar Salad little-gem lettuce, hard boiled eggs, croutons, Caesar dressing, anchovies // **17**

HOMEMADE PASTA

ADD BURRATA TO ANY PASTA \$6 / GLUTEN-FREE PASTA \$4

Ravioli Aragosta lobster filled ravioli, tomato brandy cream sauce // **36**

Tagliatelle alla Bolognese hand cut pasta with slow braised pork and veal ragu in rich tomato sauce // **26**

Rigatoni Alla Vodka classic tomato vodka sauce, finished with a topping of stracciatella cheese // **28** - add shrimp // **8**

Mafaldine Ragu Napoletano ribbon-shaped pasta, slow cooked pork rib ragu, meatballs, tomato sauce, Calabrian chili // **29**

Ziti Genovese six hour braised beef short-rib & caramelized onion sauce topped with pecorino cheese // **24**

Spaghetti Chitarra fresh lobster sauteed with garlic, in a rich tomato sauce // **36**

Linguine alle Vongole Linguine & Manila clams in a white wine sauce topped with bottarga and parsley // **27**

Chitarra Cacio e Pepe al Tartufo house made chitarra pasta, pecorino romano, black pepper, black truffle sauce // **26**

Gnocchi Quattro Formaggi potato gnocchi tossed in a rich four-cheese sauce (fontina, gorgonzola, pecorino, grana padano) // **22** - add truffle // **7**

Bigoli Arrabbiata tomato sauce, calabrian chili, parsley // **22** - add stracciatella cheese // **7**

Fusilli Pesto in house basil pesto (parmesan, basil, pinoli) // **21**

Ravioli Della Nonna spinach & ricotta filled ravioli, served in a classic San Marzano tomato sauce // **28**

NEAPOLITAN PIZZA

ADD BURRATA TO ANY PIZZA \$6

Calzone tomato sauce, mozzarella, ham, mushroom, arugula, parmesan cheese, fresh basil, oregano // **21**

Pizza C.O. zucchini pesto, mozzarella, bacon, pistachios // **27**

Funghi & Salsiccia tomato sauce, mozzarella, provolone, oyster mushrooms, italian sausage, thyme // **26**

Margherita tomato sauce, mozzarella, fresh basil // **19**

Marinara tomato sauce, oregano, garlic, black olives // **18**

Diavola tomato sauce, mozzarella, spicy salami, Calabrian nduja, Calabrian chili // **21**

Prosciutto tomato sauce, mozzarella, arugula, prosciutto, shaved parmesan // **24**

Bufalina tomato sauce, buffalo mozzarella, basil // **24**

Funghi mozzarella, mushrooms, shaved truffle, parmesan wafers // **24**

Burrata & Coppa yellow tomato sauce, coppa, burrata, arugula // **24**

Parmigiana tomato sauce, eggplant, burrata, shaved parmesan // **26**

Broccoli & Salsiccia mozzarella, broccoli rabe, Italian sausage // **23**

ADD ONS // 5

Prosciutto / Salami / Italian sausage / Nduja sausage / Organic Egg Mushroom / Olives / Arugula / Anchovies

COCKTAILS

Negroni Sbagliato campari, sweet vermouth, prosecco // **17**

White Lotus basil, limoncello, Stoli vodka, sparkling rose, raspberry // **20**

Marina Girl vodka, mango-passionfruit blend, cranberry juice // **18**

Espresso Martini Stoli vodka, sugar, espresso // **16**

Mule at Capri Stoli vodka, strawberry shrub, citrus, ginger beer // **15**

Volare Sagamore whiskey, peach shrub, honey, citrus // **18**

Italian Margarita mezcal, aperol, agave, citrus, tajin rim // **19**

Mamma Mia vodka, lychee, lemon, topped with prosecco // **18**

Andiamo Jimador tequila, guava, agave, pample mousse // **16**

The Donna Martini choice of chilled Hangar 1 vodka or Junipero gin, blue cheese stuffed olive, dry vermouth // **18**

BEER & CIDER // 11

ON DRAFT

Stella Artois // Fort Point IPA // Henhouse Hazy IPA

Cali Squeeze Blood Orange Hefeweizen

BOTTLES / CANS

Fort Point KSA Kölsch

Golden State Cider Dry

Birra Fruili Bianca

Peroni Lager

MOCKTAILS

Bianco Spritz Refreshing botanical tonic, fresh citrus, soda // **15**

Red Lily Raspberries, basil, citrus, blood orange soda // **16**

Guava Rush Guava, mint, citrus, club soda // **15**

Cosmo-Not Raspberries, lemon juice, N/A pinot grigio // **15**

Phony Negroni St. Agrestis N/A Negroni // **14**

NON-ALCOHOLIC

BEER 0% // 10

Stella

WINE INFUSED 0% // 10

Sauvignon Blanc Giesen, New Zealand

Pinot Grigio Giesen, New Zealand

Rose Giesen, New Zealand

Cabernet Sauvignon Hand on Heart, California

SAN PELLEGRINO SODA // 8

Aranciata (Orange) / Aranciata Rossa (Blood Orange) /

Limonata (Lemonade) / Chinotto (Sour Citrus)

SOFT DRINKS & JUICE // 6

Coke / Fanta / Sprite / Diet Coke / Orange juice

Mexican Coca-Cola // **8**

CASARO OSTERIA

We capture the spirit of an Italian osteria in the heart of San Francisco's Cow Hollow District, offering authentic Neapolitan-style pizza and homemade pasta.

Our goal is to create a welcoming atmosphere where everyone can come together to enjoy delicious food and great company.

Buon Appetito!

SPARKLING WINES

Prosecco Acinum Extra Dry DOP Treviso **15 // 60**

Prosecco Rose' Torressella Veneto **15 // 60**

Lambrusco Bertolani Emilia Romagna **15 // 60**

Cuvée Prestigè Ca' del Bosco Franciacorta **86**

Champagne Taittinger Reims, France **103**

Dom Pérignon Champagne Epernay, France **304**

WHITE WINES

Rosato Pierpaolo Pecorari 2023 **14 // 56**

Rosè Fattoria Sardi **15 // 60**

Sauvignon Blanc "Dewfall" Fattoria Sardi **14 // 56**

Sauvignon Blanc Groth, Napa, 2023 **16 // 68**

Chardonnay Daou, Paso Robles 2024 **14 // 56**

Soave Acinum Classico Veneto 2022 **14 // 56**

Verdicchio Marotti Campi dei Castelli di Jesi Marche 2021 **14 // 56**

Ribolla Gialla Luisa Venezia Giulia Friuli, 2021 **15 // 60**

Pinot Grigio Torressella Veneto 2022 **13 // 52**

Pecorino Villa Angela Offida 2021 **15 // 60**

Vermentino Cantine Mesa Giunco Sardegna 2022 **15 // 60**

Falanghina Terre Stregate 2022 **14 // 57**

Biancolella d'ischia Orsi, Sonoma 2023 **15 // 60**

Fiano di Avellino Mastroberardino 2020 **56**

Chardonnay Chateau Montalena 2020 **134**

Chardonnay Fazio, Sonoma 2022 **56**

RED WINES

Pinot Noir Fazio 2019 **14 // 56**

Sangiovese La Gerla, Poggio Gli Angeli, Toscana, 2021 **14 // 56**

Zinfandel Fazio Sonoma 2018 **14 // 56**

Cabernet Sauvignon Brendel by Heitz, North Coast 2022 **15 // 60**

Nero di Troia Podere 29 Puglia 2022 **13 // 52**

Barbera Gallino Piemonte 2020 **15 // 60**

Nebbiolo Langhe Produttori del Barbaresco 2023 **16 // 64**

Montepulciano D'Abruzzo Scarpone **14 // 56**

Schioppettino Orsi Sonoma 2021 **14 // 56**

Chianti Fattoria del Cerro Toscana 2021 **13 // 52**

Rosso di Montalcino Fattoi 2021 **64**

Chianti Classico Riserva Santa Margherita 2020 **64**

Amarone della Valpolicella Masi Costasera Veneto 2018 **100**

Barbaresco Corsini Piemonte 2018 **89**

Barbaresco Produttori del Barbaresco 2018 **103**

Barolo Bricco San Pietro Piemonte 2016 **99**

Merlot Stags Leap Sonoma 2019 **66**

Cabernet Sauvignon Fazio Sonoma 2022 **56**

Cabernet Sauvignon Stags Leap 2019 **103**

Cabernet Sauvignon Chateau Montalena 2019 **156**

Cabernet Sauvignon Deerfield Sonoma 2017 **123**

Cabernet Sauvignon Caymus Napa 2021 **169**

Brunello di Montalcino Cappana 2017 **99**

Negromamaro Orsi Sonoma 2021 **82**

Zinfandel Deerfield Sonoma 2014 **102**

2136 Union Street | San Francisco | CA 94123 - \$25 corkage fee will be applied for every 750ml bottle brought in; -A 20% large party fee will be applied to parties of 6 or more;

5% FEE WILL BE ADDED TO COVER INCREASING FOOD & LABOR COSTS INCURRED BY THE RESTAURANT