

CASARO

/ KA'SARO /

OSTERIA

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CASARO OSTERIA

ANTIPASTI

- Polpette** pork & veal meatball, tomato sauce, basil // **16**
- Burrata Cheese** roasted peach, burrata // **19**
- Prosciutto & Melone** 24 month age San Daniele prosciutto & The Peach farm cantaloupe melon // **16**
- Olive Castelvetrano** garlic, chili, lemon zest, orange zest (v) // **8**
- Frittura Mista** Monterey squid, prawns, aioli // **26**
- Arancini Zafferano e Mozzarella** saffron risotto, mozzarella // **12**
- Polpette di Melanzane** fried eggplant, parsley, garlic, pecorino // **14**
- Funghi Gratinati** oven baked, garlic, oyster mushroom, pecorino, bread crumbs // **15**
- Zuppa** braised cannellini beans, EVO // **10**
- Grilled Asparagus** delta asparagus, EVO, shaved cheese // **12**
- Brussels Sprouts** fried brussels sprouts, balsamic , lemon zest // **13**
- Grilled Cauliflower** capers, Calabrian chili, garlic, grilled cauliflower // **11**
- Caprese di Bufala** buffalo mozzarella, heirloom tomato, basil // **19**

SALADS

- Arugula & Strawberry** arugula, strawberries, asiago cheese, EVO // **18**
- Osteria Chopped Salad** radicchio, romaine, cherry tomato, crispy prosciutto, parmesan cheese, garbanzo beans, red onions // **16**
- Caesar Salad** little-gem, hard boiled eggs, sourdough croutons, caesar dressing, anchovies // **15**

CRUDO BAR

- Oysters**
Kumamoto Oyster
3 / 6 / 12
\$ 10 / 18 / 36
- Miyagi**
3 / 6 / 12
\$ 9 / 16 / 32
- Carpaccio di Manzo** // **21**
veal, tri-color peppercorns, arugula salad, citronette dressing, cherry tomatoes, parmesan cheese

FROM OUR WOOD-BURNING GRILL

- Tagliata di Manzo (14 oz)** Ribeye Steak, wild arugula, mashed potato, cherry tomatoes, shaved parmesan, balsamic // **39**
- Polpo Grigliato** grilled Spanish octopus, mashed potatoes, broccoli rabe, chili flake // **32**
- Halibut** oven roasted local halibut, grilled asparagus, butter, capers, lemon sauce // **33**

AL DENTE HOMEMADE PASTA

- Ziti Genovese** 6 hours slow cook white onions & short ribs, pecorino // **22**
- Chitarra Cacio e Pepe al Tartufo** pecorino romano, black pepper, shaved black truffle // **24**
- Bigoli Arrabbiata** tomatoes, garlic, calabrian chili, parsley // **20**
- add stracciatella // **5**
- Pappardelle** mushroom cream, oyster mushrooms, parsley // **24**
- Tagliatelle alla Bolognese** pork, veal, tomato sauce // **23**
- Fusilli Pesto** garlic, EVO, parmesan, basil sauce (ve) // **19**
- Gnocchi Quattro Formaggi Gratinati** gorgonzola, pecorino romano, grana padano, fontina, bread crumbs // **20**
- add truffle // **6**
- Linguine Vongole & Bottarga** Manilla clams, botttarga, white wine, parsley // **25**
- Rigatoni alla Norma** fried eggplant, tomato sauce, fresh ricotta, basil // **20**

NEAPOLITAN PIZZA

- Margherita** tomato sauce, mozzarella, fresh basil, EVO // **17**
- Marinara** tomato sauce, oregano, garlic, EVO // **16**
- Diavola** tomato sauce, mozzarella, spicy salami, Calabrian nduja, Calabria chilli // **19**
- Prosciutto** tomato sauce, mozzarella, arugula, prosciutto crudo, shaved parmesan, EVO // **22**
- Bufalina** tomato sauce, buffalo mozzarella, basil, EVO // **22**
- Funghi** mushrooms, mozzarella, shaved truffle, parmesan wafers, hazelnut // **22**
- Burrata & Coppa** yellow tomato sauce, capocollo, burrata, micro arugula, walnut // **22**
- Mortadella** eggplant pesto, mozzarella, mortadella, tomato, fried basil powder, black olives // **20**
- Parmigiana** tomato sauce, eggplant, burrata, basil, shaved parmesan // **24**
- Broccoli & Salsiccia** mozzarella, broccoli rabe, italian sausage // **21**

ADD ONS // 4

Cremini mushroom	Prosciutto	Organic egg
Olives	Salami	Burrata
Arugula	‘Nduja sausage	Anchovies

v = vegan ve = vegetarian gf = gluten free
EVO = extra-virgin EVO

DOLCE

- Cannoli**
ricotta, crushed pistachio, chocolate chips // 10
- Panna Cotta**
vanilla custard, raspberry jam // 10
- Tiramisu**
tiramisu, cocoa powder // 9
- Affogato**
vanilla ice cream, espresso shot, chocolate sauce // 9
- Sorbetto al Limone** // 8

COCKTAILS

- White Lotus** basil, limoncello, vodka, sparkling rose, raspberry // **19**
- Espresso Martini** vodka, mr black, espresso // **14**
- The Vespa** carbonated ford gin, thyme, grapefruit // **19**
- Mule at Capri’** stoli vodka, strawberry shrub, citrus, ginger beer // **14**
- The Marley** jamaican rum, diplomatico, averna, orgeat, citrus // **17**
- Marina Girl** stoli vodka, passion fruit, suze, citrus, bitter // **16**
- Mambo Italiano** jimador tequila, honeydew melon, amaro nonino, citrus, prosecco // **18**
- La Baja** mezcal, water melon, citrus, agave wine, spice rim // **18**
- Italian Fiesta** rosemary aperol, old forester, honey, grapefruit, prosecco // **17**
- Barbarella** whiskey, lemon, honey, pomegranate, suze // **15**

BEER & CIDER // 9

ON DRAFT

- Birra Friuli
- Fort Point IPA
- Henhouse Hazy IPA
- Cali Squeeze Blood Orange

BOTTLES / CANS

- Lagunitas IPA
- Fort Point KSA
- Golden State Cider Mighty Dry

NON-ALCOHOLIC

BEER 0%

- Peroni 0.0 Alcohol // **9**

WINE INFUSED 0% ALCOHOL

- Sparkling Pinot noir // **9**
- Sparkling Rose // **9**
- Sparkling Moscato // **9**
- Sparkling Sauvignon Blanc // **9**

IMPORTED // 7

- San Pellegrino Aranciata
- San Pellegrino Aranciata Rossa
- San Pellegrino Limonata
- San Pellegrino Chinotto

SOFT DRINKS & JUICE // 4

- Mexican Coca-Cola // **7**
- Fanta Sprite
- Coke
- Diet Coke
- Apple Juice

CASARO OSTERIA

We evoke the spirit of the Italian osteria by bringing authentic Neapolitan-style pizza, homemade pasta to San Francisco’s Cow Hollow District.

Our goal is to create a space that is warm, welcome, and accessible to all who enjoy to eat!

2136 Union Street | San Francisco | CA 94123

SPARKLING

Prosecco Acinum Extra Dry DOP Treviso	13 // 56
Prosecco Torresella Rose’ Veneto	13 // 56
Bertolani Lambrusco Emilia Romagna	13 // 56
Ca’ del Bosco Cuvée Prestigè Franciacorta	82
Taittinger Champagne Reims France	99
Dom Pérignon Champagne Epernay, France	300

WHITE WINES

Pinot Grigio, Fazio, Mendocino 2020	13 // 52
Fazio Chardonnay Sonoma 2020	14 // 56
Fazio Sauvignon Blanc Sonoma 2020	14 // 56
Acinum Soave Classico Veneto 2021	13 // 52
Marotti Campi Verdicchio dei Castelli di Jesi Marche 2021	13 // 56
Luisa Ribolla Gialla Venezia Giulia Friuli, 2021	14 // 56
Torresella Pinot Grigio Veneto 2021	12 // 48
Pravis Pinot Grigio Ramato Skin Contact Trento 2021	14 // 56
Villa Angela Pecorino Offida 2021	14 // 56
Cantine Mesa Vermentino Giunco Sardegna 2021	14 // 56
Villa Matilde Falanghina 2021	13 // 53
Mastroberardino Fiano di Avellino 2021	52
Chateau Montalena Chardonnay 2020	130

ROSÉ

Fazio Syrah Rosé Sonoma 2018	13 // 56
Marotti Campi Rosato 2020	13 // 56

RED WINES

Pinot Noir, Fazio 2019	14 // 56
Merlot & Malbec Fazio Sonoma 2018	14 // 56
Sangiovese Fazio Sonoma 2018	14 // 56
Zinfandel Fazio Sonoma 2018	14 // 56
Cabernet Sauvignon Fazio Sonoma 2018	14 // 56
Barbera Gallino Piemonte 2020	15 // 60
Nebbiolo Bruno Giacosa 2019	16 // 64
Montepulciano D’Abruzzo Scarpone 2020	14 // 56
Sangiovese Sassoregale Toscana 2019	13 // 52
Chianti Fattoria del Cerro Toscana 2020	13 // 52
Nero di Troia Podere 29 Puglia 2020	15 // 60
Santa Margherita, Chianti Classico Riserva 2019	60
Rosso di Montalcino, Fattoi 2020	70
Amarone della Valpolicella Masi Costanera Veneto 2017	96
Barbaresco Corsini Piemonte 2021	85
Barbaresco Produttori del Barbaresco 2018	99
Barolo Bricco San Pietro Piemonte, 2015	95
Barolo Cagno Piemonte	117
Merlot Stags Leap Sonoma 2019	62
Cabernet Sauvignon Stags Leap 2019	99
Cabernet Sauvignon Chateau Montalena 2020	152
Fornacina, Brunello di Montalcino 2017	99
Zinfandel, Deerfield, Sonoma 2014	98
Cabernet Sauvignon, Deerfield, Sonoma 2017	119
Sonoma Blend, Cabernet Sauvignon, Syrah, Merlot	69
Deerfield Winery, 2018	