

CASARO OSTERIA

ANTIPASTI

- Golden Beets** shallots vinaigrette, ricotta cheese, hazelnuts // 14
- Carciofi alla Giudia** deep fried artichoke, lemon aioli // 16
- Polpette** pork & veal meatball, tomato sauce, basil // 16
- Burrata** Cheese caponata, burrata, crostini // 19
- Salume Plate** 24 months aged prosciutto, spicy coppa, mortadella // 24
- Olive Castelvetro** 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

SALADS

- Osteria Chopped Salad** radicchio, romaine, cherry tomato, salame, parmesan cheese, provolone, 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

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

- Mafaldine Ragù Napoletano** house made ribbon-shaped pasta, slow cooked pork ribs, veal meatballs, tomato sauce, Calabrian chili // 27
- 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** Manila clams, bottarga, white wine, parsley // 25
- Rigatoni alla Norma** fried eggplant, tomato sauce, fresh ricotta, basil // 20

NEAPOLITAN PIZZA

- Funghi & Salsiccia** san marzano tomato, mozzarella, provolone, oyster mushrooms, italian sausage, thyme // 24
- 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 // 22
- Burrata & Coppa** yellow tomato sauce, capocollo, burrata, micro arugula // 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

- Zaza' Negroni** Lo siento Tequila, sweet vermouth, Campari // 15
- White Lotus** basil, limoncello, vodka, sparkling rose, raspberry // 14
- 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 // 10

ON DRAFT

- Stella
- Fort Point IPA
- Henhouse Hazy IPA
- Cali Squeeze Blood Orange

BOTTLES / CANS

- Lagunitas IPA
- Fort Point KSA
- Golden State Cider Mighty Dry
- Birra Friuli Bianca
- Birra Friuli Ambrata

NON-ALCOHOLIC

BEER 0%

- Peroni 0.0 Alcohol // 9

WINE INFUSED 0% ALCOHOL

- Sparkling Pinot noir // 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
- Etna Rosso, Valenti, Sicily 2016** 68
- 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 Deerfield Winery, 2018** 69