

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.

ORIGINAL

WHOLE WHEAT ADD \$2

GLUTEN FREE (CAULIFLOWER) ADD \$4

SPECIAL NOTE: OUR GLUTEN 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
- ARTICHOKE
- PANCETTA

\$2

- BABY SPINACH
- MUSHROOMS
- ROASTED PEPPERS
- RED ONIONS
- SUN-DRIED TOMATOES
- PEPPERONCINO PASTE
- CAPERS
- OLIVES
- PROVOLONE
- FETA
- BROCCOLI

PROCACCINI ORGANIC TOMATO PIE

CRUSHED ITALIAN TOMATOES, EVOO, GRATED PARMESAN CHEESE, FRESH ROASTED GARLIC, OREGANO (V) \$19

BEVERAGES

\$3

ALL NATURAL SODA

- LEMON - LIME
- ROOT BEER
- CREAM
- LEMONADE
- BLACK CHERRY
- MANDARIN ORANGE
- ORANGE CREAM
- DIET MEXICAN COLA
- MEXICAN COLA

SAN PELLEGRINO ITALIAN SODA

- LIMONATA
- ARANCIATA

FLAVORED SHANGRI LA COLD BREW ICED TEA

- UNSWEETENED
- MANGO
- PEACH
- RASPBERRY
- WATERMELON

SAN PELLEGRINO & ACQUA PANNA ½L SPARKLING MINERAL \$5 NATURAL MINERAL \$5

RED

CLASSIC MARGHERITA (V)

OUR MOST TRADITIONAL PIE... MOZZARELLA, TOMATO SAUCE, EVOO, BASIL \$15

MARGHERITA PGI (V)

TOMATO SAUCE, IMPORTED BURRATA EVOO, BASIL \$16

STEFANO IL PARMIGIANO

BREADED CHICKEN CUTLET, PROSCIUTTO, SHAVED PARMESAN, PROVOLONE \$20

PIZZA DORA

TOMATO SAUCE, FRESH MOZZARELLA, SAUSAGE, PEPPERONI \$18

NAPOLITANA

"SALTY HEAVEN" TOMATO PIE, ANCHOVIES, CAPERS, KALAMATA OLIVES, GARLIC, EVOO, SHAVED PARMIGIANO \$18

TARTUFO DI GIANNI

TOMATO SAUCE, FRESH MOZZARELLA, SAUSAGE, MUSHROOMS, WHITE TRUFFLE OIL \$18

AMATRICIANA

TOMATO SAUCE, FRESH MOZZARELLA, ROASTED GARLIC, RED ONIONS, PANCETTA, FRESH BASIL, EVOO \$19

TRENTON MUSTARD PIE

CHAMBERSBURG FAVORITE FRESH MOZZARELLA, TOMATO SAUCE, CRUMBLED SAUSAGE, SPICY MUSTARD \$18

VODKA

FRESH MOZZARELLA, VODKA SAUCE, GRILLED CHICKEN, PARSLEY \$19

PICCANTE

TOMATO SAUCE, MARTINS CRUMBLED SAUSAGE, RED ONION, PROVOLONE, PEPPERONCINO PASTE \$19

COFFEE BAR

AMERICANO \$3

LATTE \$4

ESPRESSO \$3 / \$5

MACCHIATO \$4

AFFOGATO \$7
SHOT OF ESPRESSO, GELATO

CAPPUCCINO \$4

HOT TEA \$3

WE PROUDLY SERVE COFFEE IMPORTED FROM ITALY

WHITE

CAPRINO DI GIANNA

GOAT CHEESE, FRESH MOZZARELLA, RED ONIONS, RED PEPPERS, EVOO (V) \$18

NONNA CESINA

GORGONZOLA, MOZZARELLA, RICOTTA, PROVOLONE, HEIRLOOM TOMATOES, EVOO & FRESH BASIL \$18

RAFFAELLA LA CALABRESE

FRESH MOZZARELLA, ROASTED GARLIC, HOT PEPPERONCINO PASTE, EVOO & SHAVED PARMIGIANO (V) \$17

RUCHETTA E PROSCIUTTO

FRESH MOZZARELLA, PROSCIUTTO DI PARMA, ARUGULA, SHAVED PARMIGIANO, BALSAMIC REDUCTION \$20

PESTO POMODORO

FRESH MOZZARELLA & PESTO MARINATED HEIRLOOM TOMATOES, BALSAMIC REDUCTION **MARINATED HEIRLOOM TOMATOES ARE ROOM TEMPERATURE** (V) \$18

Z PIE

ORGANIC CREMINI & SHIITAKE MUSHROOMS, WHITE TRUFFLE OIL, SLICED PROVOLONE CHEESE, PARSLEY (V) \$19

GAMBERI

WILD CAUGHT ARGENTINIAN RED SHRIMP, CAPERS, WHITE WINE, GARLIC, SHAVED PARMESAN, EVOO \$20

CASALE PIE

MOZZARELLA, RICOTTA, GARLIC, BROCCOLI, EVOO (V) \$18

MORE THAN Q BBQ PIE

OAK CHERRY AND APPLE SMOKED PULLED BEEF, SHAVED PARMESAN, CARAMELIZED ONION, FRESH JALAPENO, HORSE RADISH CREAM SAUCE, CAROLINA BBQ SAUCE DRIZZLE \$22

THE CLAM PIE

FRESH PROVOLONE, MARINATED CLAMS IN WHITE WINE GARLIC, HERBS, SHAVED PARMESAN \$21

GORGONZOLA AND PEAR

IMPORTED GORGONZOLA, POACHED PEAR, CANDIED PECANS, CARAMELIZED ONIONS, PROSCIUTTO, BALSAMIC REDUCTION \$20

DESSERTS

TIRAMISU \$10

GELATO \$8

CANNOLI \$4 SM / \$7 LG

HOMEMADE CRÈME BRULÉE \$8

SLICE OF THE DAY \$9

ASK YOUR SERVER FOR THE CAKE CHOICE OF THE DAY

CANNOLO ROLLATINI \$16

PIZZA CRUST, CANNOLI CREAM, STRAWBERRIES

DOLCE VITA \$18

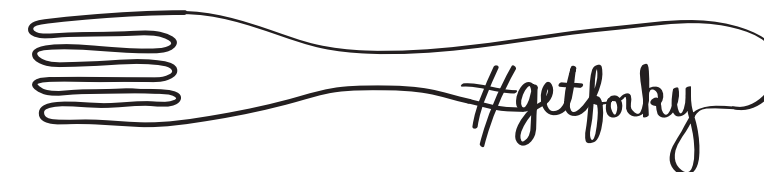
PIZZA CRUST, NUTELLA, STRAWBERRIES, BANANAS

DARK SIDE OF THE MOON

FUDGE CAKE FILLED WITH CHOCOLATE MOUSSE, DIPPED IN CHOCOLATE GANACHE \$10

OSTERÀ

PROCACCINI



WE PRIDE OURSELVES IN SERVING ALL-NATURAL & ORGANIC DISHES WHENEVER POSSIBLE. MEATS & SEAFOOD BEING LOCALLY SOURCED, GRASS FED, ANTIBIOTIC FREE, WILD CAUGHT & HUMANE. CAGE-FREE EGGS, UNBLEACHED, UNBROMATED DOUGH AND PRODUCE FROM LOCAL FARMS.

PENNINGTON • CROSSWICKS

FIND US ON



ITALIAN SANDWICHES

CHOOSE FROM
VIENNA WHITE OR WHOLE WHEAT BREAD

SERVED WITH CHOICE OF :
SIDE OF THE DAY OR BAG OF CHIPS

GIANLUCA

FRESH MOZZARELLA, PROSCIUTTO
DI PARMA, ROASTED PEPPERS, PESTO,
SEA SALT, FRESH PEPPER, OREGANO,
BALSAMIC VINEGAR \$16

MAMMA FLORA

PROSCIUTTO DI PARMA, PROVOLONE, HAM,
FRESH TOMATO, BABY ARUGULA TOPPED WITH
EVOO, BALSAMIC VINEGAR, SEA SALT,
FRESH PEPPER, OREGANO \$16

VICENZINA

FRESH MOZZARELLA, MARINATED ROASTED
PEPPER SLICES, SUNDRIED TOMATOES,
RED ONIONS, BABY ARUGULA, EVOO,
BALSAMIC REDUCTION, SEA SALT,
FRESH CRACKED PEPPER & OREGANO (V) \$14

PAPA COSTANTINO

ITALIAN SEASONED PULLED BEEF,
FRESH MOZZARELLA, GREEN LONG HOTS,
SUNDAY SAUCE \$15

ITALIANO

HAM, PANCETTA, GENOA SALAMI,
PROVOLONE CHEESE, HEIRLOOM TOMATO,
RED ONION, SPRING MIX, EVOO, RED WINE
VINEGAR, OREGANO \$16

TOSCANO

GRILLED CHICKEN BREAST, GRILLED EGGPLANT,
FRESH MOZZARELLA, ROASTED RED PEPPERS,
BASIL PESTO \$15

PARMESAN

– SAUSAGE \$16
– EGGPLANT \$15
– CHICKEN \$16
– MEATBALL \$16

SOUPS

ITALIAN WEDDING

SPINACH, EGG DROP, MINI MEATBALLS,
PASTINA \$9

SEASONAL SOUP OF THE DAY \$10

SALADS

ADD GRILLED CHICKEN BREAST \$4
ADD GRILLED SHRIMP \$6

FRAGOLA

ORGANIC STRAWBERRIES, ALMONDS, FETA,
SPRING MIX, BALSAMIC VINAIGRETTE (V)(GF) \$16

HEIRLOOM BEET

BEETS, GOAT CHEESE, WALNUTS, BABY
ARUGULA, BALSAMIC VINAIGRETTE (V)(GF) \$16

CAESAR

ROMAINE, OUR CAESAR DRESSING,
PARMIGIANO REGGIANO, CROUTONS \$13
SUB: KALE AND BRUSSELS \$14

CAPRESE

FIOR DI LATTE MOZZARELLA, HEIRLOOM
CHERRY TOMATOES, BASIL, ROASTED RED
PEPPERS, EVOO, AGED BALSAMIC \$15

GRECO

FETA, KALAMATA OLIVES, HEIRLOOM TOMATO,
CUCUMBER & RED ONION, ROMAINE, SEASONED
RED WINE VINEGAR, EVOO (V)(GF) \$14

MELA E NOCE

GRANNY SMITH APPLES, WALNUTS,
GORGONZOLA, BABY SPINACH,
BALSAMIC VINAIGRETTE (V)(GF) \$15

LA PERA

PEARS, GORGONZOLA, WALNUTS, RED ONIONS &
SPRING MIX, BALSAMIC VINAIGRETTE (V)(GF) \$15

BURRATA AND FIGS

CREAM-FILLED FRESH MOZZARELLA BALL,
FIG COMPOTE, PROSCIUTTO (GF) \$19

KALE AND BRUSSELS

HEALTHFUL BLEND OF SEVEN GRAINS,
RED BELL PEPPER, CRUMPLED GORGONZOLA,
CREAMY LIMONCELLO DRESSING (V)(GF) \$17

THE WEDGE

ROMAINE WEDGE, CRISPY PANCETTA,
HEIRLOOM CHERRY TOMATOES, CORN, RED
ONION, CREAMY BLUE CHEESE DRESSING \$15
ADD SHRIMP OR PULLED BEEF \$3

PASTA

SERVED WITH SIDE SALAD
GLUTEN FREE PASTA AVAILABLE +\$3

GNOCCHI ALFREDO

PARMESAN AND ROMANO CHEESE,
CREAM SAUCE WITH PEAS \$18

GNOCCHI VODKA

FRESH POTATO GNOCCHI TOSSED IN OUR
VODKA SAUCE WITH DICED PROSCIUTTO \$19

GEMELLI AND MEATBALLS

FRESH GEMELLI PASTA TOSSED IN OUR SUNDAY
SAUCE SERVED WITH OUR FAMOUS MAMMA'S
MEATBALLS AND FRESH RICOTTA \$22

CACIO E PEPE

FRESH FETTUCCINE PASTA TOSSED WITH
BUTTER, GRANA PADANO AND PECORINO
CHEESE, FINISHED WITH CRACKED
BLACK PEPPER \$18

FETTUCCINE AND CLAMS

FRESH FETTUCCINE PASTA, WHITE WINE, FRESH
GARLIC, HERBS, SHAVED PARMESAN, EVOO \$19

ARTISAN STUFFED PASTA

PORCINI RAVIOLI

WILD MUSHROOMS, WHITE WINE, EVOO, FRESH
PARMESAN, TRUFFLE OIL \$19

FOUR CHEESE AND PEAR SACHETTI

FRESH IMPORTED STUFFED PASTA PURSES,
AGED BALSAMIC CREAM SAUCE,
CRISPY PANCETTA \$22

LOBSTER RAVIOLI

VODKA SAUCE, DICED PROSCIUTTO \$23

STRACCIATELLA & BURRATA RAVIOLI

PESTO CREAM SAUCE \$19

CHILDRENS MENU

CHICKEN NUGGETS

ALL NATURAL & OVEN BAKED \$12

KIDS MARGHERITA

WITHOUT THE GREEN STUFF \$15

KIDS WHITE PIE

WITHOUT THE GREEN AND RED STUFF \$15

FIRE ROASTED ENTREES

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

SERVED WITH SIDE SALAD,
ROSEMARY ROASTED POTATOES & ZUCCHINI
AND SEASONAL VEGETABLES

CLASSIC CHICKEN PARMESAN

CHICKEN CUTLET, MELTED PROVOLONE,
PARMESAN, SUNDAY SAUCE \$24

HALF-ROASTED CHICKEN PIZZAIOLA

CRUSHED TOMATOES, ONIONS, PEPPERS,
MUSHROOM, GARLIC \$24

SCAMPI

FRESH LEMON, GARLIC, WHITE WINE, CAPERS
– CHICKEN \$23
– SHRIMP \$24
– SALMON \$25

NY STRIP (8oz)

– FLORENTINE SAUTÉED SPINACH,
AGED PROVOLONE \$31
– CAPRESE FRESH HEIRLOOM CHERRY
TOMATOES, MOZZARELLA,
BASIL PESTO \$31

PETITE PORK CHOPS

CREMINI MUSHROOMS,
CREAMY MARSALA SAUCE \$24

EGGPLANT PARMIGIANA

SHARP PROVOLONE, FRESH MOZZARELLA,
SUNDAY SAUCE \$21

BVP BURGER

OSTERIA'S CREATION OF THE WEEK \$18

APPETIZERS

BRUSCHETTA \$13

• TRADITIONAL (V)(VG)
• TRUFFLED HONEY & GOAT CHEESE (V)
• HERBED RICOTTA, CRANBERRY & WALNUT (V)
• APPLE, GORGONZOLA, BALSAMIC GLAZE
• PEACH BRULEE AND BURATTA

ANTIPASTO DELLA CASA SERVES 2-4
VARIETY OF ITALIAN SPECIALTIES (GF) \$18

PROSCIUTTO ROLLATINI

GOAT CHEESE STUFFED PROSCIUTTO DI PARMA,
PESTO, DRIZZLED BALSAMIC REDUCTION (GF) \$16

MAMMA'S MEATBALLS

GRASS FED BEEF, VEAL & PORK,
SUNDAY SAUCE, SHAVED PARM (GF) \$17

GARLIC KNOTS

"OUR FAMOUS DOUGH BALLS"
FRESH GARLIC PARMESAN,
ITALIAN SEASONING, EVOO,
SUNDAY SAUCE FOR DIPPING \$10

STUFFED CLAMS

GARLIC, PARMESAN, BUTTER,
CRISPY PANCETTA \$16

FIRE ROASTED SMALL PLATES

FROM OUR 900 DEGREE POMPEII STYLE
TERRA COTTA BRICK HEARTH

BRUSSELS SPROUTS

CRISPY PANCETTA, CRANBERRIES,
PIGNOLI NUTS & GOAT CHEESE (GF) \$11

SHRIMP ROMANO

GARLIC ROMANO SEASONING, BUTTER,
TRUFFLED WHITE BEAN PUREE (GF) \$15

EGGPLANT ROLLATINI

BREADED EGGPLANT, RICOTTA, FRESH
MOZZARELLA, BASIL, SHAVED PARMESAN,
VODKA SAUCE \$12

SICILIAN RICE BALLS

GROUND BEEF, PEAS, MOZZARELLA,
SUNDAY SAUCE & MASCARPONE \$12

**ROSEMARY ROASTED POTATOES
AND ZUCCHINI** \$11

**MEDITERRANEAN CHICKPEAS
& OCTOPUS** DICED CUCUMBERS, ONIONS,
KALAMATA OLIVES, CHICKPEAS, FETA \$16

PANZEROTTI (STUFFED BREAD)

– MOZZARELLA, RICOTTA, PEPPERONI \$12
– RICOTTA, GOAT CHEESE, ROASTED
RED PEPPERS, ONIONS (V) \$12