brunch

BLUEBERRY 'FRENCH' TOAST 21
house-made bread with blueberries and lemon, battered and pan-fried, served with blueberry syrup

RUSTIC SEASONAL FRITTATA 19
selection of seasonal vegetables, arugula tossed in la fira olive oil

ITALIAN-STYLE BENEDICT 22
house-made toast, arugula, poached egg, sliced prosciutto, sun-dried tomato hollandaise sauce

SHRIMP & GRITS 23
creamy polenta, diced pancetta, roasted herbed tomato, garlic herb shrimp

BREAKFAST PIZZA 20
pancetta, mushroom, grilled scallion, truffle cream, mozzarella, roasted egg

pizza

TALEGGIO FONDUTA 17
mozzarella, arugula pesto, strawberry dust, garlic and shallot confit

TOMATO AND OLIVE CONFIT 16
lardo, caper, pecorino romano, basil

PEPPERONI FRITO 17
pepperoni, fried pepperoni, tomato sauce, fontina, mozzarella, chili oil, fresh herbs

PROSCIUTTO AND PEAR CRUDO 18
arugula, mozzarella, fig puree

SPINACH AND ARTICHOKE 15
fresh ricotta, garlic and shallot confit, tomato, lemon puree, pine nuts

MEATBALL AND MOSTARDA 16
tomato sauce, mozzarella, chili flake, grilled scallion, rosemary mostarda

pasta

SPAGHETTI CACIO E PEPE 16
freshly ground black pepper, parmesan

SPINACH LINGUINI WITH SHRIMP 24
fresh tomato, basil, pecorino

GNOCCHI WILD MUSHROOM 24
wild mushroom and truffle

GNOCCHI GENOVESE 22
creamy pesto genovese, pine nuts, basil

TAGLIATELLE BOLOGNESE 21
fresh ricotta and basil

SPICY RIGATONI ARRABIATA 19
meatballs, pecorino, fresh oregano

MAFALDINE WITH ANCHOVY 18
fresh herbs, green peppercorn, bread crumb, parmesan reggiano

GOAT CHEESE & ARTICHOKE AGNOLLOTI 20
slow roasted tomato, saffron, white wine, butter

SPAGHETTI CARBONARA 17
pancetta, egg yolk, parmesan, charred green onion

dessert

SEASONAL CRUMBLE 10
white truffle buttermilk gelato

DARK CHOCOLATE TIRAMISU 10
espresso & brandy soaked lady fingers, marscapone creme, cocoa dust

LEMON RICOTTA CAKE 10
seasonal gelato

SEASONAL GELATO E SORBETTO 8
make it an affogatto + 4

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OKC OSTERIA

BRUNCH | SUNDAYS 11 AM – 3 PM

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to drink

RED OR WHITE SANGRIA 8/32

MIMOSA 6/24
add raspberry, pomegranate, or blueberry + 2

BLOODY MARIA 12
calabrian chile-infused tequila

IRISH GOOD MORNING 12
paddy's irish whiskey, cold brew, licor 43, irish cream

spirit-free

MORA MORA 8
blackberry, lavender, chamomile syrup, lemon, iced tea

BASILICO SPRITZ 8
pineapple, hibiscus, basil, lemon, soda

STRAWBERRY–JALAPENO MOJITO 8
strawberry, jalapeno, lime juice, fresh mint, soda

to start

FIELD GREENS 12
anchovy dressing, parmesan regiano

FIRE ROASTED RED BEET SALAD 14
arugula, cambozola, orange, olive, pine nut,
black truffle dressing

BURRATA WITH LA FIRA OLIVE OIL 16
tomato and sour cherry jam, arugula, toasted bread