

CASARO

/ KA'SARO /

OSTERIA

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CASARO OSTERIA

STARTERS

- Caprese** buffalo mozzarella, heirloom tomato, basil // 22
- 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
- Castelvetrano 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

- 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
- Half Mary's Chicken** oven roasted chicken served with broccolini and fries // 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
- Burrata +2

COCKTAILS

- Negroni Sbagliato** campari, sweet vermouth, prosecco // 17
- White Lotus** basil, limoncello, Stoli vodka, sparkling rose, raspberry // 20
- 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
- Pink Drink** Fords gin, beets, balsamic, citrus, egg white // 20
- Mamma mia** Stoli vodka, lychee syrup, grapefruit // 18
- Prima Donna** Indigo gin, lavender, Lilet blanc, bitters // 17
- Andiamo** Jimador tequila, guava, agave, pample mousse // 16

BEER & CIDER // 11

- ON DRAFT**
- Stella Fort Point IPA Henhouse Hazy IPA
Cali Squeeze Blood Orange / Heff
- BOTTLES / CANS**
- Fort Point KSA / Kölsch Golden State
Cider Dry Birra Fruili Bianca / Lager
Birra Fruili Ambrata / Amber

MOCKTAILS

- 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
- Pinot Grigio** Fazio, Sonoma 2022 13 // 52
- Chardonnay** Fazio, Sonoma 2022 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

RED WINES

- Pinot Noir** Fazio 2019 14 // 56
- Malbec** Fazio Sonoma 2018 14 // 56
- Sangiovese** Fazio Sonoma 2020 14 // 56
- Zinfandel** Fazio Sonoma 2018 14 // 56
- Cabernet Sauvignon** Fazio Sonoma 2018 14 // 56
- 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
- Sangiovese** Sassoregale Toscana 2021 13 // 52
- Chianti** Fattoria del Cerro Toscana 2021 13 // 52
- Rosso di Montalcino** Fattori 2021 64
- Chianti Classico Riserva** Santa Margherita 2020 64
- Amarone della Valpolicella** Masi Costanera 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** Stags Leap 2019 103
- Cabernet Sauvignon** Chateau Montalena 2019 156
- Brunello di Montalcino** Fornacina 2017 203
- Negromamaro** Orsi Sonoma 2021 82
- Zinfandel** Deerfield Sonoma 2014 102
- Cabernet Sauvignon** Deerfield Sonoma 2017 123
- Cabernet Sauvignon** Caymus Napa 2021 169

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; -A 5% surcharge will be added to help offset the increasing costs in San Francisco.