

CASARO

/ KA'SARO /

OSTERIA

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CASARO OSTERIA

STARTERS

- Mussels in Brodo** white wine and fennel broth // **20**
- Prosciutto and Melon** served with evo, salt and pepper // **18**
- Polpette** pork & veal meatballs, tomato sauce, basil 3pc // **17**
- Burrata** arugula, cherry tomatoes, burrata, evo // **20**
- Salumi Plate** mix of prosciutto, coppa, mortadella // **25**
- Castelvetro Olive** garlic, chili, lemon zest, orange zest steep // **9**
- Frittura Mista** fried calamari, Monterey squid, prawns, aioli sauce // **27**
- Arancini** mozzarella stuffed fried zafferano risotto, marinara sauce // **13**
- Polpette di Melanzane** breaded fried eggplant // **15**
- Funghi Gratinati** pecorino cheese baked oyster mushrooms // **16**
- Fagioli all'uccelletto** stewed beans, dandelion // **15**
- Brussels Sprouts** fried, balsamic glaze, lemon zest // **14**
- Grilled Cauliflower** garlic, capers, Calabrian chili // **12**
- Grilled Asparagus** delta asparagus, EVO, shaved cheese // **13**

CRUDO / RAW BAR

- Kumamoto Oyster**
3 / 6 / 12
\$ 10 / 18 / 36
- Miyagi**
3 / 6 / 12
\$ 9 / 16 / 32

OSTERIA SALADS

- Chopped Salad** radicchio, romaine, cherry tomato, salami, parmesan, provolone, garbanzo beans, red onion // **17**
- Panzanella** heirloom tomato, cucumbers, red onions, croutons, evo vinaigrette // **16**
- Caesar Salad** little-gem, hard boiled eggs, croutons, Caesar dressing, anchovies // **16**
- Arugula & Strawberry** arugula, strawberries, asiago cheese, EVO // **18**
- Add Chicken or Prawns // 8**

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!

HOMEMADE PASTA

- ADD BURRATA TO ANY PASTA \$6 / GLUTEN-FREE PASTA \$3**
- Mafaldine Ragù Napoletano** ribbon-shaped pasta, slow cooked pork rib ragu, meatballs, tomato sauce, Calabrian chili // **28**
- Ziti Genovese** 6 hour slow cooked short-rib & white onion sauce topped with pecorino cheese // **23**
- Chitarra Cacio e Pepe al Tartufo** pecorino romano, black pepper, shaved black truffle sauce // **25**
- Bigoli Arrabbiata** tomato sauce, calabrian chili, parsley // **21** add stracciatella cheese // **6**
- Pappardelle** oyster mushroom sauce, parsley // **25**
- Tagliatelle alla Bolognese** pork, veal, tomato sauce // **24**
- Fusilli Pesto** in house basil pesto (parmesan, basil, pinoli) // **20**
- Gnocchi Quattro Formaggi** gorgonzola, pecorino romano, grana padano, fontina, bread crumb crust // **21** add truffle // **6**
- Linguine alle Vongole** Manilla clams in a white wine sauce topped with bottarga and parsley // **26**
- Rigatoni alla Norma** tomato sauce and fresh ricotta topped with eggplant and basil // **21**

NEAPOLITAN PIZZA

- ADD BURRATA TO ANY PIZZA \$6**
- Pizza C.O.** zucchini pesto, mozzarella, bacon, pistachios // **26**
- Funghi & Salsiccia** tomato sauce, mozzarella, provolone, oyster mushrooms, italian sausage, thyme // **25**
- Margherita** tomato sauce, mozzarella, fresh basil // **18**
- Marinara** tomato sauce, oregano, garlic, black olives // **17**
- Diavola** tomato sauce, mozzarella, spicy salami, Calabrian nduja, Calabria chili // **20**
- Prosciutto** tomato sauce, mozzarella, arugula, prosciutto, shaved parmesan // **23**
- Bufalina** tomato sauce, buffalo mozzarella, basil // **23**
- Funghi** mozzarella, mushrooms, shaved truffle, parmesan wafers // **23**
- Burrata & Coppa** yellow tomato sauce, coppa, burrata, arugula // **23**
- Mortadella** eggplant pesto, mozzarella, mortadella, cherry tomato, fried basil, black olives // **21**
- Parmigiana** tomato sauce, eggplant, burrata, shaved parmesan // **25**
- Broccoli & Salsiccia** mozzarella, broccoli rabe, Italian sausage // **22**

ADD ONS // 4

- Prosciutto / Salami / Italian sausage / Nduja sausage / Organic Egg
Mushroom Olives / Arugula / Anchovies
Burrata +2

MAIN DISH

- Tagliata di Manzo (14 oz)** Ribeye Steak, arugula, mashed potatoes, cherry tomatoes, shaved parmesan, balsamic glaze // **39**
- Polpo Grigliato** grilled Spanish octopus, mashed potatoes, broccoli rabe, Calabrian chili // **33**
- Halibut** oven roasted local halibut with a lemon caper butter sauce and grilled asparagus // **34**
- Half Mary's Chicken** oven roasted w/broccolini and french fries // **34**

COCKTAILS

- Zaza' Negroni** Lo sientto Tequila, sweet vermouth, Campari // **15**
- White Lotus** basil, limoncello, Stoli vodka, sparkling rose, raspberry // **19**
- Espresso Martini** Stoli vodka, sugar, espresso // **15**
- Mule at Capri'** Stoli vodka, strawberry shrub, citrus, ginger beer // **14**
- Volare** Sagamore whiskey, peach shrub, honey, citrus // **17**
- The Sunset** rum, mango, sugar, citrus, orange juice // **16**
- Italian Margarita** mezcal, aperol, agave, citrus, tajin rim // **18**
- Pink Drink** Fords gin, beets, balsamic, citrus, egg white // **19**
- Mamma mia** Stoli vodka, lychee syrup, grapefruit // **17**
- Prima Donna** Indigo gin, lavender, Lilet blanc, bitters // **16**
- Andiamo** Jimador tequila, guava, agave, pample mousse // **15**

MOCKTAILS

- Red Lily** Raspberries, basil, citrus, blood orange soda // **15**
- Guava Rush** Guava, mint, citrus, club soda // **13**

BEER & CIDER // 10

- 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

NON-ALCOHOLIC

BEER 0% // 9

Stella

WINE INFUSED 0% // 9

- Sparkling Moscato
Sauvignon Blanc Giesen, New Zealand
Pinot Grigio Giesen, New Zealand
Dealcoholized Rose Giesen, New Zealand
Cabernet Sauvignon Hand on Heart, California

ITALIAN SODA'S // 7

- San Pellegrino Aranciata / Orange
San Pellegrino Aranciata Rossa / Blood Orange
San Pellegrino Limonata / Lemonade
San Pellegrino Chinotto / Sour Citrus

SOFT DRINKS & JUICE // 5

- Coke / Fanta / Sprite / Diet Coke / Orange juice
Mexican Coca-Cola // 7

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 4% charge is added to help continue increase cost in SF

SPARKLING

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

WHITE WINES

- Pinot Grigio**, Fazio, Sonoma 2022 **13 // 52**
- Chardonnay** Fazio, Sonoma 2022 **14 // 56**
- Sauvignon Blanc** Fazio, Sonoma 2021 **14 // 56**
- Soave** Acinum Classico Veneto 2022 **13 // 52**
- Verdicchio** Marotti Campi dei Castelli di Jesi Marche 2021 **13 // 56**
- Ribolla Gialla** Luisa Venezia Giulia Friuli, 2021 **14 // 56**
- Pinot Grigio** Torresella Veneto 2022 **12 // 48**
- Pinot Grigio** Pravis Ramato Skin Contact Trento 2022 **14 // 56**
- Pecorino** Villa Angela Offida 2021 **14 // 56**
- Vermentino** Cantine Mesa Giunco Sardegna 2022 **14 // 56**
- Falanghina terreStregate** 2022 **13 // 53**
- Biancolella d'ischia** Orsi, Sonoma 2023 **14 // 56**
- Fiano di Avellino** Mastroberardino 2020 **52**
- Chardonnay** Chateau Montalena 2020 **130**

ROSÉ

- Rosato** Marotti Campi 2021 **13 // 56**

RED WINES

- Pinot Noir** Fazio 2019 **14 // 56**
- Merlot & 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**
- Barbera** Gallino Piemonte 2020 **15 // 60**
- Nebbiolo** Bruno Giacosa 2021 **16 // 64**
- Montepulciano D'Abruzzo** Scarpone 2021 **14 // 56**
- Schioppettino** Orsi Sonoma 2021 **14 // 56**
- Sangiovese** Sassoregale Toscana 2021 **13 // 52**
- Chianti** Fattoria del Cerro Toscana 2021 **13 // 52**
- Nero di Troia** Podere 29 Puglia 2022 **15 // 60**
- Etna Rosso** Valenti Sicily 2016 **68**
- Chianti Classico Riserva** Santa Margherita 2020 **60**
- Rosso di Montalcino** Fattoi 2021 **70**
- Amarone della Valpolicella** Masi Costanera Veneto 2018 **96**
- Barbaresco** Corsini Piemonte 2018 **85**
- Barbaresco Produttori** del Barbaresco 2018 **99**
- Barolo** Bricco San Pietro Piemonte 2016 **95**
- Barolo** Cagno Piemonte 2018 **117**
- Merlot** Stags Leap Sonoma 2019 **62**
- Cabernet Sauvignon** Stags Leap 2019 **99**
- Cabernet Sauvignon** Chateau Montalena 2019 **152**
- Brunello di Montalcino** Fornacina 2017 **99**
- Negromamaro** Orsi Sonoma 2021 **78**
- Zinfandel** Deerfield Sonoma 2014 **98**
- Cabernet Sauvignon** Deerfield Sonoma 2017 **119**
- Cabernet Sauvignon** Caymus Napa 2021 **165**
- Sonoma Blend** Cabernet Sauvignon, Syrah, Merlot, Deerfield Winery, 2018 **69**