

OSTERIA

parole prima

Please enjoy the warm embrace of our dining room, where every dish has been handcrafted to highlight the heart of Italian cuisine while focusing on ingredients available to us here at home. With our homemade pasta and wood-fired pizza and antipasti, we invite you to savor your time around the table with good food, good wine, and good company. [Chef Stranger]

cocktails

NEW FASHIONED 12

seasonal bourbon infusion and bitters, luxardo cherry, orange expression

APEROL SPRITZ 12

aperol, prosecco, seltzer, orange

SPICED CITRUS LIMONATA 12

garden club spiced citrus vodka, fresh lemonade, orange liqueur, sugared rim

PINK CLOVER 12

prairie wolf gin, dry vermouth, lemon, raspberry, egg white

TEQUILA ROSA 12

azteca azul tequila blanco, orange liqueur, lime, strawberry, pink peppercorn, sea salt

CALCE AI FRESCO 12

prairie wolf vodka, citrus, blood orange, basil, soda

IL BARISTA 12

derel light rum, fresh mint, lime, cranberry, coconut milk, seltzer

spirit-free

BASILICO SPRITZ 8

pineapple, basil, lemon juice, seltzer

STRAWBERRY-JALAPENO MOJITO 8

strawberry, jalapeno, lime juice, fresh mint, seltzer

MORA MORA 8

iced tea, raspberry, lemon juice

beer

PERONI ORIGINAL ITALIAN PILSNER 8

PACIFICO CERVEZA 7

STONECLOUD NEON SUNSHINE 8

CLUBBY SELTZERS 8

COOP F5 IPA 7

SEASONAL ROTATER V.

bubbles & rose

BELLUSSI PROSECCO SUPERIORE	13/49
Valdobbiadene DOCG, Veneto, IT	
MAISON CHARLES MIGNON CHAMPAGNE ...	127
a Epernay, Champagne, France	
VIETTI MOSCATO D'ASTI	59
Asti DOCG, Piedmont, IT	
LUNARIA PETTIROSCE ROSÉ	12/45
Cerasuolo d'Abruzzo DOC, IT	
LUIGI GIORDIANO BRUT ROSÉ	99
Piedmont, IT	
CHAMPAGNE PALMER BRUT ROSÉ RSV	197
Montagne de Reims, Champagne, France	

white wine

LA BASTARDA PINOT GRIGIO	9/34
Sicilia, IT	
LE VIGNE DI ZAMO PINOT GRIGIO	100
Friuli Grave DOC, IT	
AUNTSFIELD SAUVIGNON BLANC	86
Marlborough, New Zealand	
PRODIGO SAUVIGNON BLANC	13/49
Friuli Grave DOC, IT	
ENRICO SERAFINO GAVI DI GAVI	77
Gavi DOCG, Piedmont, IT	
SURRAU LIMIZZANI VERMENTINO	74
di Gallura DOCG, Sardinia, IT	
INAMA VIN SOAVE CLASSICO	57
Soave DOC, Veneto, IT	
SCARPETTA CHARDONNAY	63
Friuli Colli Orientali Chardonnay DOC	
CA'MOMI CHARDONNAY	11/42
Napa Valley, California	
THE PRISONER CHARDONNAY	79
Napa Valley, California	
ORIN SWIFT MANNEQUIN CHARDONNAY ...	108
Russian River Valley, California	



reserve
collection



red wine

IL BASTARDO SANGIOVESE	9/34
Sicily, IT	
PAVETTE PINOT NOIR	13/49
Central Coast, California	
KEN WRIGHT PINOT NOIR	90
Willamette Valley, Oregon	
VINA ALBERDI TEMPRANILLO	89
La Rioja, Spain	
CIACCI PICCOLOMINI BRUNELLO	167
Brunello di Montalcino DOCG, Toscana, IT	
TI AMO CHIANTI	12/45
Chianti DOCG, Toscana, IT	
BINDI SERGARDI CHIANTI CLASSICO	96
Chianti Classico DOCG, Toscana, IT	
INDIGENOUS NEBBIOLO D'ALBA	76
d'Alba DOC, Piedmont, IT	
LA SPINETTA BARBERA CA'DI PIAN	96
d'Asti DOCG, Piedmont, IT	
PERLA TERRA BAROLO	125
Barolo DOCG, Piedmont, IT	
MICHELE CHIARLO CEREQUIO BAROLO	290
Barolo DOCG, Piedmont, IT	
LUNARIA MONTEPULCIANO	13/49
d'Abruzzo, IT	
FREEMARK ABBEY MERLOT	113
Napa Valley, California	
LA POSTA PIZZELLA MALBEC	68
Napa Valley, California	
SALLIER DE LA TOUR SYRAH	65
Monreale DOC, Sicilia, IT	
MONTI GARBI RIPASSO	75
Valpolicella Superiore DOC, IT	
TENUTA SANTA MARIA RIPASSO	119
Valpolicella Ripasso Classico DOC, IT	
ALLEGRI AMARONE	196
Amarone della Valpolicella DOCG, IT	
SCAIA 'PARADISO' SUPER VENETIAN	82
Veneto, IT	
AIA VECCHIA SUPER TUSCAN	15/57
Toscana, IT	
SCARPETTA CABERNET FRANC	76
Friuli Colli Orientali DOC, IT	
BROADSIDE CABERNET SAUVIGNON	14/53
Paso Robles, California	
SILVER OAK CABERNET SAUVIGNON	260
Napa Valley, California	
BLACKBIRD ARISE BORDEAUX BLEND ...	130
Napa Valley, California	

OSTERIA

antipasti

HOUSE-BAKED BREAD 3
la fira olive oil, garlic confit

FIELD GREENS 12 
anchovy dressing, parmesan regiano

ROASTED BEET AND GOAT CHEESE SALAD 14 
arugula, pickled red onion, olive, pistachio, ginger orange dressing

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

MEATBALLS IN SUGO 16
served with homemade bread and fresh ricotta

WOOD-FIRED ARTICHOKE FONDUTA 16
fontina, rosemary toast

ARANCINI FORMAGGIO 15
taleggio cheese, pesto aioli

CRISPY POTATO JACKETS 15 
parmesan, herbs, truffle oil, garlic aioli

MEAT AND CHEESE PLATTER 21
fresh coccoli served with a selection of salumis, artisanal cheeses,
and homemade condiments

WOOD FIRED JUMBO SHRIMP 19 
served with diavolo butter and bread

wood-fired pizza

served on traditional 14" neopolitan style style crust | 10" gluten-free cauliflower crust available  + 3

TALEGGIO FONDUTA 17
mozzarella, fontina, taleggio
fresh basil, tomato sauce

MUSHROOM AND TRUFFLE PIZZA 22
black truffle cream, fontina, mozzarella

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 16
fresh ricotta, garlic and shallot confit,
tomato, lemon puree

MEATBALL AND MOSTARDA 16
tomato sauce, mozzarella, chili flake,
caramelized onion, rosemary mostarda


happy hour & wine wednesday

HALF PRICED PIZZA AND SELECT WINES
'TIL 6:00P MON-FRI AND ALL DAY, EVERY WEDNESDAY



'LA FIRA' OLIVE OIL 500 ML - 15

Chef Jonathon Stranger traveled to Spain to create our very own premium cold pressed extra virgin olive oil, which we proudly incorporate in many dishes on our menu. A portion of proceeds goes to support the Wings Foundation, right here in Oklahoma.

primi

vegan or gluten-free pasta available upon request  

add meatballs +8 chicken breast +8 gulf shrimp +10 5 oz wagyu steak +14

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

RIGATONI DIAVOLO 19
meatballs, ricotta salata, fresh oregano

BASIL RISOTTO WITH FRUTAS DE MAR 21 
squid, shrimp, and clams, fresh basil,
chili and orange puree

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

'CARBON'ARA 18
black paccheria, pancetta, egg yolk,
pecorino romano

secondi

served with your selection of contorni

BRAISED LAMB SHANK 32 
smoked beet puree and braising jus

WAGYU STEAK 36 
10 oz wagyu cooked in calabrian herb
butter, with white truffle potato puree

CHICKEN PARMESAN 29
airline chicken breast, tomato sauce,
mozzarella

FISH OF THE DAY MP 
grilled lemon, brown butter, herb salad

contorni

FINGERLING POTATOES 10  
lemon gremolata

FRIED CAULIFLOWER 10  
calabrian hot sauce

WHITE TRUFFLE POTATO PUREE 10 
fresh herbs

RISOTTO PARMESAN 10 
fresh herbs, black pepper

ROASTED MUSHROOMS 10  
garlic and thyme

BROCCOLI RAAB 10  
lemon, parmesan, chili flake

SPAGHETTI & RED SAUCE 10 
tomato sauce, parmesan cheese

SELECT ANY THREE 24

dolci

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

SEASONAL CRUMBLE 10
vanilla gelato

LEMON RICOTTA CAKE 10
seasonal gelato

SEASONAL GELATO E SORBETTO 8  
make it an affogatto + 4

CAFFÈ LATTE 6  
whole milk or coconut milk

ESPRESSO 5  
lavazza italian espresso

 **VEGAN UPON REQUEST** |  **GLUTEN-FREE UPON REQUEST**

please alert your server of any allergies as we may need to make modifications
or otherwise take precaution to avoid cross-contamination.