

Osteria Mattone

1095 Canton St 30075-3643 · +16788783378 · Updated: Jan 14, 2026

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INSALATE E ANTIPASTI 13

Insalata di Spinaci

gorgonzola, candied walnuts, strawberry, truffle-honey vin

AVAILABLE OPTIONS

\$13.00

Chicken Breast: \$8.00

Salmon Fillet: \$12.00

Grilled Shrimp: \$9.00

Insalata Mista

olives, red onion, pepperoncini, mozzarella, tomatoes, parmesan vin

AVAILABLE OPTIONS

\$12.00

Chicken Breast: \$8.00

Salmon Fillet: \$12.00

Grilled Shrimp: \$9.00

Campanelle Spinaci

sundried tomato, onion, cucumber, cheese, lemon vin {served chilled}

AVAILABLE OPTIONS

\$15.00

Chicken Breast: \$8.00

Salmon Fillet: \$12.00

Grilled Shrimp: \$9.00

Insalata Romana

hearts of romaine, classic Caesar dressing, parmesan, crouton

AVAILABLE OPTIONS

\$12.00

Chicken Breast: \$8.00

Salmon Fillet: \$12.00

Grilled Shrimp: \$9.00

Zuppa di Pomodoro

\$12.00

tomato basil soup, goat cheese, grilled Tuscan bread

Arancini

\$12.00

fried risotto balls, roasted wild mushrooms, basil pesto aioli

Burrata

\$15.00

house-made burrata cheese, charred seasonal fruit, balsamic

Polpette

\$14.00

Neapolitan braised veal meatballs, pomodoro, parmesan

Fritto Misto

\$17.00

fried calamari, asparagus, zucchini, pepperoncini, lemon aioli

Carciofi

\$14.00

grilled artichoke hearts, clove, mint, pepper

Cozze	\$17.00
steamed mussels, Calabrian chili butter, garlic, shallots, white wine, lemon	
Salsiccia	\$17.00
Italian sausage, romesco sauce, roasted pepper, onions, arugula	
Salumi e Formaggi	\$22.00
Chef's selection of cured meats and cheeses	

PIZZE 4

Margherita	\$16.00
mozzarella, basil, tomato	
Bianca con Pollo	\$18.00
roasted chicken, mozzarella, olive oil, chili, peppers, onions, basil	
Funghi	\$18.00
roasted mushrooms, arugula pesto, caramelized onion, parmesan	
Pizza al Mattone	\$19.00
hot honey, soppressata, speck, mozzarella	

PASTA 6

Tonnarelli Cacio e Pepe	\$20.00
pecorino, cracked black pepper	
Farfalle All'Arragosta	\$38.00
sauce Américaine, lobster, tarragon, pickled shallots	
Tagliolini Bolognese	\$23.00
traditional savory beef ragù, ricotta salata	
Agnolotti di Oxo	\$28.00
braised short rib-stuffed ravioli, butter sauce, savory jus	
Gnocchi	\$26.00
ricotta cheese, confit chicken thighs, lemon zest, basil, beurre fondue	
Caramelle	\$24.00
candy-shaped ravioli, sun-dried tomato, ricotta, mascarpone, beurre fondue	

SECONDI 5

Branzino	\$39.00
Mediterranean sea bass {contains bones}, broccolini, onion purée, lemon vin	
Salmone	\$27.00
pan-seared fillet, pea purée, roasted mushrooms, pea tendrils, cipollini onion	

Cioppino	\$30.00
jumbo prawns, mussels, white fish, cipollini onion, pomodoro	
Piccata di Pollo	\$27.00
breaded chicken scallopini, grilled broccolini, lemon-caper butter sauce	
Costola Corta	\$32.00
braised short rib, goat mascarpone polenta, fennel salad, chili vin	

DOLCI 5

Gelati e Sorbetti	\$8.00
ask your server today's flavors, house-made pizzelle wafer	
Budino Caramellato	\$12.00
salted caramel bread pudding, fior di latte gelato	
Torta al Cioccolato e Nocciole	\$12.00
chocolate hazelnut cake, coffee ganache, gianduja mousse	
Panna Cotta alla Vaniglia	\$10.00
vanilla, pumpkin seeds, chai spiced crumble, whipped cream	
Crostata	\$11.00
seasonal fruit, sugared pastry crust, vanilla ice cream	

COCKTAILS 7

Peachy Keen	\$13.00
Tito's vodka, Blended Family Peach, basil, cider	
Giardino Segreto	\$13.00
Piùcinque gin, Lillet Rosé, St. Germain, Lemon	
Osteria Martini	\$14.00
13th Colony Vodka, Cocchi Americano, Dimmi	
Om Old Fashioned	\$14.00
Rittenhouse rye, Nocino, demerara syrup	
Limoncello Spritz	\$13.00
Limoncello, Prosecco, Sprite, lemon	
Dark Manhattan [On Tap]	\$13.00
Benchmark bourbon, Montenegro, Angostura, Vanilla	
Negroni [On Tap]	\$13.00
Old 4th Distillery gin, Campari, Poli Gran Bassano vermouth	

MOCKTAILS 3

Pompelmo Spritzer	\$8.00
Grapefruit, mint, honey, soda	
Melograno Fresco	\$8.00
Pomegranate, Orgeat, lemon, ginger beer	
Tuscan Sunset	\$8.00
Orange, pineapple, Sprite, hibiscus	

BOLLICINE 2

Cantine Maschio, Prosecco NV / Veneto	AVAILABLE OPTIONS
	G: \$10.00
	Q: \$14.00
	B: \$40.00
Le Morette, Cepage, Sparkling Rosé NV / Veneto	AVAILABLE OPTIONS
	G: \$13.00
	Q: \$18.50
	B: \$52.00

BIANCO E ROSATO 10

Domaine d'Eole Rose, Côteaux d'Aix '22 / Provence, FR	AVAILABLE OPTIONS
	G: \$13.00
	Q: \$18.50
	B: \$52.00
Carl Ehrhard Rudesheim, Riesling '18 / Rheingau, GR	AVAILABLE OPTIONS
	G: \$11.50
	Q: \$16.50
	B: \$46.00
Stoneleigh, Sauvignon Blanc '21 / Marlborough, NZ	AVAILABLE OPTIONS
	G: \$12.00
	Q: \$17.00
	B: \$48.00
Riff, Pinot Grigio '21 / Alto Adige	AVAILABLE OPTIONS
	G: \$9.50
	Q: \$13.00
	B: \$38.00
Feudo Montoni, Grillo '21 / Sicily	AVAILABLE OPTIONS
	G: \$13.00
	Q: \$18.50
	B: \$52.00

Antonelli, Montefalco Grechetto '21 / Umbria	AVAILABLE OPTIONS	
	G:	\$12.00
	Q:	\$17.00
	B:	\$48.00
Pier Carlo Bergaglio, Gavi '21 / Piedmont	AVAILABLE OPTIONS	
	G:	\$12.50
	Q:	\$18.00
	B:	\$50.00
Stemmari, Chardonnay '21 / Sicily	AVAILABLE OPTIONS	
	G:	\$11.00
	Q:	\$15.50
	B:	\$44.00
Vie di Romans, Ciampagnis, Chardonnay '21 / Friuli	AVAILABLE OPTIONS	
	G:	\$18.00
	Q:	\$26.00
	B:	\$72.00
Knuttel, Chardonnay '21 / Russian River Valley, CA	AVAILABLE OPTIONS	
	G:	\$15.00
	Q:	\$22.00
	B:	\$60.00

ROSSO 9

Martin Ray, Pinot Noir '21 / Sonoma Coast, CA	AVAILABLE OPTIONS	
	G:	\$13.00
	Q:	\$18.50
	B:	\$52.00
Elk Cove, Pinot Noir '21 / Willamette Valley, OR	AVAILABLE OPTIONS	
	G:	\$19.00
	Q:	\$27.50
	B:	\$76.00
Zingara, Montepulciano '19 / Abruzzo	AVAILABLE OPTIONS	
	G:	\$9.00
	Q:	\$12.50
	B:	\$36.00
Cusumano, Nero d'Avola '19 / Sicily	AVAILABLE OPTIONS	
	G:	\$10.00
	Q:	\$14.00
	B:	\$40.00
Fattoria di Sammontana, Chianti '21 / Tuscany	AVAILABLE OPTIONS	
	G:	\$13.00
	Q:	\$18.50
	B:	\$52.00

Doppio Passo, Primitivo '21 / Puglia	AVAILABLE OPTIONS
	G: \$12.00
	Q: \$17.00
	B: \$48.00
Grayson, Cabernet Sauvignon '21 / California, US	AVAILABLE OPTIONS
	G: \$11.00
	Q: \$15.50
	B: \$44.00
Tolaini, Al Passo, Toscana Rosso '19 / Tuscany	AVAILABLE OPTIONS
	G: \$18.00
	Q: \$26.00
	B: \$72.00
J. Wilkes, Cabernet Sauvignon '19 / Paso Robles, CA	AVAILABLE OPTIONS
	G: \$16.00
	Q: \$23.00
	B: \$64.00

DRAFT 4

Stella Artois, Pale Lager 5.5%	\$6.50
Gate City [Rotating Selection]	\$7.00
Variant, Norcross St. IPA 7.5%	\$7.50
Mercier Orchards [Rotating Selection] Sparkling Hard Cider	\$5.50

BOTTLES AND CANS 6

Three Taverns, Rapturous, Raspberry Sour Ale 5%	\$6.00
Peroni, Pale Lager 5.2%	\$6.50
Creature Comforts, Classic City Lager 4.2%	\$6.00
Allagash White Ale 5.5%	\$7.50
Scofflaw, Pog Basement IPA 7.5%	\$6.50
Founder's Porter 6.5%	\$6.50

AMARI 21

Cardamaro	\$8.50
Meletti	\$8.00
Stambecco	\$9.00

Sibona	\$8.50
Nardini, Bassano	\$10.00
Montenegro	\$11.00
Luxardo, Abano	\$9.00
Cynar	\$8.00
Paolucci, CioCiaro	\$8.00
Lorenzo Inga	\$10.00
Varnelli, Sibilla	\$10.00
Tosolini	\$11.00
Fred Jerbis, Amaro	\$12.00
Fred Jerbis, Fernet	\$12.00
Bràulio	\$11.00
Nonino	\$12.00
Lucano	\$9.00
Breckenridge, Bitter	\$11.00
Cappelletti, Pasubio	\$9.00
Cappelletti, Alta Verde	\$8.00
Varnelli, Erborista	\$11.00

AFTER DINNER 9

RWC Savannah, Verdelho, Madeira, NV	\$18.00
Donnafugata, Ben Ryé, Passito '17	\$21.00
Borgo Scopeto, Vin Santo '13	\$24.00
Smith Woodhouse, Lodge RSV, Ruby Port	\$9.00
Graham's 10yr, Tawny Port	\$12.00
Dme la Tour Vieille, Reserva, Banyuls	\$10.00
Recchia, Recioto della Valpolicella '18	\$18.00
Nardini, Grappa	\$13.00
Po' di Poli, Morbida, Grappa di Moscato	\$15.00

