

DINNER

LOCAL | bistro

pasta . pizza . steak . wine

EXECUTIVE CHEF
VINCENT CONTRERAS

SMALL PLATES

*TUNA TARTARE gfo

avocado, crème fraîche, jalapeño pesto, sesame crisp

BABY BEETS gf, v

crispy goat cheese, grapefruit, beet marshmallow

DRUNK BREAD v

white wine, swiss fondue, crusty bread

HANDMADE BURRATA v

crispy eggplant, tomato-chili marmalade, mint

CALAMARI FRITTI

padrón peppers, lemon conserva, calabrian chili aioli

*BEEF CARPACCIO gf

avocado, arugula, parmesan crisp, caper aioli

SHRIMP SANTA LUCIA gfo

chorizo, tomato, white wine, basil, crusty bread

HEIRLOOM TOMATO TRIO gf

thai style with melon, roasted tartare, basil ricotta stuffed

"LOCAL RICOTTA" gfo, v

sundried tomato pesto, lemon oil, house focaccia

WARM MARINATED OLIVES gf, v

rosemary, citrus, chilies

SOUP & SALADS

MARKET SOUP

chef's daily inspiration

CHILLED SWEET CORN SOUP gf, v

basil, calabrian chili oil

SMALL HOUSE SALAD gf, v

mixed greens, tomato, cucumber, lemon vinaigrette

LOCAL ARUGULA SALAD gf, v

beets, goat cheese, marcona almonds, lemon vinaigrette

SUMMER PEACH SALAD gf

wild arugula, rosé poached peaches, prosciutto, burrata, marcona almonds

SIGNATURE CAESAR SALAD gfo

romaine hearts, 6-min egg, grana padano snow, grilled bread

TUSCAN CHOPPED SALAD gf

chicken, avocado, tomato, blue cheese, bacon vinaigrette

*STEAK SALAD gf

mixed greens, skirt steak, strawberries, blue cheese, candied walnuts, balsamic vinaigrette

SEAFOOD SALAD gf

mixed greens, crab, calamari, shrimp, orange vinaigrette

ADD PROTEIN

CHICKEN

SHRIMP

*SALMON

*SKIRT STEAK

RISOTTO

SCALLOP gf

parmesan, grapefruit, radicchio

SPANISH gf

mkt seafood, chorizo, saffron, pimentón de la vera

TRUFFLE gf, v

roasted mushrooms, garlic, shallots, truffle oil

WOOD FIRED PIZZAS

GLUTEN FREE PIZZA

MARGHERITA v

tomato, basil, mozzarella

SALUMERIA

red sauce, pepperoni, sausage, spicy salami, sicilian oregano

WILD MUSHROOM v

white sauce, spinach, ricotta, parmesan, truffle oil

PROSCIUTTO

tomato sauce, mozzarella, prosciutto di parma

FIORE DI ZUCCA v

white sauce, squash blossoms, roasted tomato, fresh mozzarella, fennel pollen

SMOKED SALMON

crème fraîche, smoked salmon, chives, red onion

PASTAS

all pastas can be made gluten free upon request

TAGLIATELLE BOLOGNESE

beef, pork, veal, tomato ragú

SEAFOOD LINGUINE

black linguini, mkt seafood, lobster bisque

RIGATONI ALLA VODKA

italian sausage, tomato vodka sauce, rosemary crumbs

SPAGHETTI ALLA CHECCA v

tomato, garlic, basil, capers, mozzarella, good olive oil

THE MEATBALL AND SPAGHETTI

giant meatball, tomato sauce, basil, ricotta, garlic bread

MEDITERRANEAN GARGANELLI v

artichokes, sundried tomato, white wine, crispy capers

SAFFRON LINGUINE & CLAMS

classic white wine sauce

FETTUCCINI ALFREDO v

marcarpone, cracked pepper, grana padano

BIG PLATES

CHICKEN PARMIGIANO

tomato sauce, gruyère, arugula, parmesan cheese

CHEF'S SUNDAY ROASTED CHCKEN gf

(available everyday after 5 pm)
seasonal vegetables, mashed potatoes, white wine, herb butter

*DOUBLE CUT PORK CHOP gf

truffled polenta, bacon, escarole, port wine reduction

SAUTEED CHICKEN & WILD MUSHROOMS

lightly pounded breast, polenta, gruyère, wild mushrooms, white wine cream

*LOCAL CHEESE BURGER

gruyère, burgundy braised onions, lettuce, tomato, frites

FROM THE FISH MARKET

chef's daily inspiration

*PAN ROASTED SALMON gf

pesto whipped potatoes, julienne vegetables, lemon-caper beurre blanc

*STEAK FRITES gfo

grilled skirt steak, garlic-herb butter, small side salad, frites

*NY STRIP AU POIVRE gf

45-day aged 14 oz. center cut, brandy cream sauce, lyonnaise potatoes, cipolini onions

*CENTER CUT FILET OF BEEF gf

35-day aged 8 oz. center cut, parmesan potatoes, glazed carrots, pearl onions, barolo demi, foie gras butter

SIDES

TRUFFLE-PARM FRITES | MASHED POTATOES | ROASTED POTATOES | DAILY VEGETABLES | PESTO WHIPPED POTATOES

*Warning: these items are served raw or undercooked, or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

gf GLUTEN FREE **gfo** GLUTEN FREE OPTION **v** VEGETARIAN
while we offer gluten free items, our kitchen is not completely gluten free

10072015

FOOD & BEVERAGE
OSIO
CULINARY GROUP
ESTABLISHED 2010