

# DINNER

# LOCAL | bistro

pasta . pizza . steak . wine

EXECUTIVE CHEF  
CHRIS MAYO

## SMALL PLATES

**WARM MARINATED OLIVES** gf, v  
rosemary, citrus, chilies

**ROASTED BEETS** gf, v  
goat cheese mousse, poppy seeds, basil, raspberry vinegar

**HANDMADE BURRATA** v  
crispy eggplant, tomato-chili marmalade, mint

**DRUNK BREAD** v  
white wine, swiss fondue, crusty bread

**HOUSE CHICKEN LIVER PÂTÉ** gfo  
port poached cherries, eggplant marmalade, crostini

**\*CARPACCIO OF BEEF** gf  
avocado, arugula, parmesan crisp, caper aioli

**CALAMARI FRITTI**  
padrón peppers, lemon conserva, calabrian chili aioli

**\*TUNA TARTARE** gfo  
avocado, crème fraîche, jalapeño pesto, sesame crisp

**SHRIMP SANTA LUCIA** gfo  
chorizo, tomato, white wine, basil, crusty bread

**PAN ROASTED CRAB CAKE**  
brown butter citrus vinaigrette, roasted pepper-avocado relish

**MUSSELS DIJONAISE** gfo  
shaved garlic, herbs, pernod + add frites

## 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**  
sausage, spicy tomato vodka sauce, rosemary crumbs

**ANGEL HAIR POMODORO** v  
vine ripe tomatoes, white wine, fresh mozzarella, basil  
add sautéed chicken

**THE MEATBALL AND SPAGHETTI**  
giant meatball, tomato sauce, basil, ricotta  
garlic bread

**SAFFRON LINGUINE & CLAMS**  
calabrian chili, classic white wine sauce

**GARGANELLI & BRAISED SHORT RIB**  
red wine sugo, grated pecorino

## SIDES

PORCINI SPÄTZLE | BROCCOLINI | SAUTEED GARLIC SPINACH | ROASTED BRUSSELS + BACON LARDON | MASHED 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.

## SOUP & SALADS

**MARKET SOUP**  
chef's daily inspiration

**CLASSIC FRENCH ONION SOUP** gfo  
caramelized onions, croutons, gruyère

**SMALL HOUSE SALAD** gf, v  
mixed greens, tomato, cucumber, lemon vinaigrette

**LOCAL ARUGULA SALAD** gf, v  
beets, goat cheese, marcona almonds, lemon vinaigrette

**KALE SALAD** gf, v  
tomato, corn, almond, pecorino, simple vinaigrette

**SIGNATURE CAESAR SALAD** gfo  
romaine hearts, 6-min egg, grana padano snow, grilled bread

**TUSCAN CHOPPED SALAD** gf  
chicken, bacon, avocado, tomato, blue cheese, bacon vinaigrette

**\*STEAK SALAD** gf  
grilled top sirloin, baby greens, tart cherries, roasted mushrooms, grilled onion, potatoes, blue cheese, sherry vinaigrette

**SEAFOOD SALAD** gf  
crab salad, marinated squid, shrimp, orange vinaigrette

## ADD PROTEIN

CHICKEN

SHRIMP

\*SALMON

\*STEAK

## RISOTTO

**DAY BOAT SCALLOP** gf  
saffron-tomato risotto, rock shrimp "scampi"

**SPANISH** gf  
mkt seafood, chorizo, saffron, pimentón de la vera

**TRUFFLE** gf, v  
roasted mushrooms, garlic, shallot, 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  
leeks, fontina, parmesan, truffle oil, balsamic reduction

**PROSCIUTTO**  
tomato sauce, mozzarella, prosciutto di parma

## BIG PLATES

**CHICKEN PARMIGIANO**  
citrus arugula, tomato sauce, gruyère-parmesan cheese

**CHEF'S SUNDAY ROASTED CHICKEN** gf  
(limited availability after 5 pm)  
seasonal vegetables, mashed potatoes, white wine, herb butter

**\*PORK TENDERLOIN** gfo  
bacon wrapped, porcini spätzle, brussels, caramelized apples, hard cider reduction

**SAUTEED CHICKEN & WILD MUSHROOMS**  
butter polenta, wild mushrooms, gruyère, truffle white wine cream

**\*LOCAL CHEESE BURGER**  
gruyère, burgundy braised onions, lettuce, tomato, frites

**PAN SEARED RUBY TROUT**  
roasted creamer potatoes, haricots verts, bacon, tomato-citrus beurre blanc

**\*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, bacon shallot jam, hand cut steak frites, blue cheese butter, truffle demi

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

10052016

FOOD & BEVERAGE  
**OSIO**  
CULINARY GROUP  
ESTABLISHED 2010