

DINNER

LOCAL | bistro

pasta . pizza . steak . wine

SMALL PLATES

WARM MARINATED OLIVES gf, v
rosemary, citrus, chilies

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

HEIRLOOM TOMATOES gfo, v
lemon ricotta, black plums, basil, shallots

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** gfo
truffle aioli, shallots, capers, arugula, light mustard vinaigrette

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

PASTAS

all pastas can be made gluten free upon request

TAGLIATELLE BOLOGNESE
beef, pork, veal, tomato ragú

SEAFOOD LINGUINE
black linguine, 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 10 oz. meatball, tomato sauce, basil, ricotta, garlic bread

SAFFRON LINGUINE & CLAMS
classic white wine sauce

GARGANELLI & SHRIMP
lemon butter sauce, sugar snap peas, pancetta, ricotta, walnuts

SOUP & SALADS

MARKET SOUP
chef's daily inspiration

MINISTRONE SOUP gf, v
parmesan, olive oil

SMALL HOUSE SALAD gf, v
tomato, cucumber, shaved carrots, parmesan, white balsamic

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

MEDITERRANEAN SALAD gfo, v
cucumber, tomatoes, olives, couscous, feta, pine nuts, oregano vinaigrette

GARDEN & GRAIN SALAD gfo, v
farro, forbidden rice, shaved raw vegetables, figs, pecorino, white balsamic

***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

ADD PROTEIN

* SALMON CHICKEN
* STEAK SHRIMP

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

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

***SAUTEED CHICKEN & ARTICHOKES** gfo
mascarpone polenta, roasted mushrooms, prosciutto, pine nuts, lemon-caper butter

***PORK TENDERLOIN** gfo
bacon-wrapped, farro, forbidden rice, haricots verts, cherry jus

***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

***CENTER CUT NY STRIP** gfo
45-day aged 14 oz. center cut, salsa verde, smashed fingerlings, charred peppers, onions

***CENTER CUT FILET OF BEEF** gf
35-day aged 8 oz. center cut, bacon shallot jam, steak frites, blue cheese butter, truffle demi

SIDES

SMASHED FINGERLINGS | BROCCOLINI | SAUTEED GARLIC SPINACH | SAUTEED SNAP PEAS | 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.

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

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FOOD & BEVERAGE
OSIO
CULINARY GROUP
ESTABLISHED 2010