

DINNER

LOCAL | bistro

pasta . pizza . steak . wine

SMALL PLATES

MARINATED PICHOLINE OLIVES gf, v
garlic, herbs, 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

***FILET OF BEEF 'TARTARE'** gfo
hand cut filet, salt & vinegar fries, sauce gribiche

CALAMARI FRITTI
padrón peppers, lemon conserva, calabrian
chili aioli

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

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

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

PASTAS

*all pastas can be made gluten free upon request +2
please allow additional cooking time for gluten free items*

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

MAC & CHEESE AU GRATIN
garganelli pasta, fire braised ham, gruyère,
toasted breadcrumbs

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.*

SOUP & SALADS

MARKET SOUP
chef's daily inspiration

FRENCH ONION SOUP gfo
caramelized onions, croutons, gruyère

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

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-citrus herb butter

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

***PORK TENDERLOIN** gfo
bacon-wrapped, porcini spaetzle, caramelized apples,
hard cider reduction, market vegetables

***BISTRO BURGER** gfo
white cheddar, caramelized onions, pickles,
roasted garlic aioli

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

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 OPTION

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

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