

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, mint, tomato-chili marmalade

DRUNK BREAD v
white wine, swiss fondue, crusty bread

BUTTERNUT SQUASH ARANCINI v
crispy butternut risotto, squash puree, goat cheese

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

EAST COAST BAKED CLAMS
old bay, lemon, calabrian chili oil

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

LOCAL BOUILLABAISSE gf
sea bass, shrimp, clams, calamari, potato, fennel, white wine-saffron broth (fri & sat only)

PAN ROASTED SEA BASS* gf
fregola, spinach, caponata

PAN ROASTED SALMON* gf
pesto potatoes, vegetables, lemon-caper beurre blanc

RUBY RED TROUT AMANDINE* gf
potato-butternut hash, brown butter vinaigrette, haricot verts, almonds

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

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

STEAKHOUSE CUTS

45 day aged, certified angus, mid-western corn fed beef with choice of sauce and potatoes

8 oz SKIRT STEAK*

8 oz FILET OF BEEF*

16 oz NY STRIP MANHATTAN CUT*

22 oz BONE-IN RIB EYE*

POTATOES porcini mashed | pommes frites
potato au gratin | potato lyonnaise

SAUCE red wine-blue cheese + bacon jam
maitre'd butter | whiskey peppercorn | classic bearnaise

PASTAS & RISOTTO

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

TAGLIATELLE BOLOGNESE
beef, pork, veal, tomato ragù

SEAFOOD LINGUINE
black linguine, mkt seafood, lobster bisque

LOBSTER LINGUINE
maine lobster, cherry tomatoes, lobster butter

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

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

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

TRUFFLE RISOTTO 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

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

SIDES

MAPLE CHILI GLAZED CARROTS | LEMON PARM BROCCOLINI | SAUTEED GARLIC SPINACH | BROWN BUTTER & ALMOND HARICOTS VERTS

*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