

# 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

**TOMATO TARTARE & BURRATA** gf, v  
slow roasted tomato tartare, pine nuts,  
pesto, petite basil

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

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

**STRAWBERRY & BRIE CROSTONE** v  
whipped brie, marinated strawberries, snap  
peas, arugula, balsamic

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

**CHILEAN SEA BASS\*** gf  
fregola, spinach, caponata

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

**SEA TROUT\*** gf  
cauliflower rice, snap peas, baby beets,  
truffle vinaigrette

## 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 60 DAY DRY AGED\***

**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

**SWEET CORN & SHRIMP GARGANELLI**  
thai chilies, fresh herbs

**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

**PANCETTA & PEA GARGANELLI**  
english peas, parmesan cream, cracked  
pepper, pea greens

**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 CITRUS & DILL 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

03032018

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