

LUNCH

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

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

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

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

PASTAS

*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

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 +3

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

SWEET CORN & SHRIMP GARGANELLI
thai chilies, fresh herbs

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

RISOTTO

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

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

SANDWICHES + MORE

GRILLED CHEESE v
caramelized onions, cup of tomato soup

SPICY CHICKEN SANDWICH
crispy chicken breast, lettuce, tomato, house pickles, american cheese, spicy aioli

CHICKEN PARMIGIANO
tomato sauce, gruyère, arugula, parmesan

SPANISH WRAP
chicken, arugula, avocado, piquillo romesco

BLACKENED SALMON CAESAR WRAP*
romaine, caesar dressing, whole wheat tortilla

SMOKED SALMON AVOCADO TOAST
mashed avocado, roasted tomato, shaved onions, lemon, arugula

ITALIAN BEEF SANDWICH
slow braised beef, spicy peppers & onions, provolone

SHAVED TURKEY SANDWICH
melted gruyère, lettuce, tomato, roasted peppers, italian vinaigrette

FORK + KNIFE HAM + CHEESE*
grilled ham, melted gruyère add egg +1

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

DRIVE THRU BURGER*
2 patties, american cheese, lettuce, tomato, special sauce, fries

STEAK FRITES* gfo
skirt steak, garlic-herb butter, salad, fries

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

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FOOD & BEVERAGE
OSIO
CULINARY GROUP
ESTABLISHED 2010