

# DINNER

# LOCAL | bistro

pasta . pizza . steak . wine

## SMALL PLATES

**MARINATED PICHOLINE OLIVES** gf, v  
garlic, herbs, chilies

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

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

**TEMPURA FRIED GREEN BEANS** v  
ponzu aioli

**CALAMARI FRITTI**  
lemon aioli, meyer lemon, crispy herbs

**TUNA TARTARE\***  
sushi grade tuna, avocado, jalapeño, soy citrus marinade, crispy rice

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

**BEEF CARPACCIO\*** gf  
arugula, parmesan, shiitake mushrooms, artichoke vinaigrette

**1lb MUSSELS DIJONAISE** gfo  
white wine, pernod, dijon cream

## 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  
roasted beets, goat cheese, apples, 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

## ADD PROTEIN

\* SALMON CHICKEN  
\* STEAK SHRIMP

## 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

## BIG PLATES

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

**LOCAL BOUILLABAISSSE** 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

## STEAKHOUSE CUTS

**8 oz SKIRT STEAK\***

**8 oz FILET OF BEEF\***

**16 oz NY STRIP 60 DAY DRY AGED\***

**16 oz 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

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

## SIDES

**6 EA** 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. A 2.5% tax inclusive prop 206 fee will be applied to all food & beverage purchases.

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

11012018

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