

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

CHILEAN SEA BASS* gfo
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 RIB EYE*

16 oz NY STRIP 60 DAY DRY AGED*

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*

*we do not guarantee the quality of steaks
cooked med well or more*

SIDES

PORCINI MASHED POTATOES | POMMES FRITES | POTATOES AU GRATIN | POTATO LYONNAISE
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

01192019

FOOD & BEVERAGE
OSIO
CULINARY GROUP
ESTABLISHED 2010