

DINNER

LOCAL | bistro

pasta . pizza . steak . wine

SMALL PLATES

MARINATED OLIVES gfo, v
picholine & kalamata olives, white bean hummus, crispy chickpeas, olive oil crostini

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

OCTOPUS A LA PLANCHA gf
white bean puree, salsa verde, grilled lemon

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

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

FILET OF BEEF CARPACCIO* gfo
arugula, parmesan, truffle aioli, olive oil crostini

STUFFED MEDJOOL DATES gf
bacon-wrapped, goat cheese, marcona almond, honey, cracked pepper

CALAMARI FRITTI
lemon aioli, meyer lemon, crispy herbs

BIG PLATES

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

LOCAL CIOPPINO gfo
mkt seafood, tomato-saffron broth, olive oil crostini

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

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 +3
please allow additional cooking time for gluten free items

TAGLIATELLE BOLOGNESE
beef, pork, veal, tomato ragù

SEAFOOD LINGUINE
black linguine, mkt seafood, lobster bisque

GEMELLI ALLA PUTTANESCA
cherry tomatoes, garlic, capers, anchovies, kalamata olives, burrata cream

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

TRUFFLE RISOTTO gf, v
roasted mushrooms, garlic, shallot, truffle oil

WOOD FIRED PIZZAS

GLUTEN FREE OPTION +4

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

DAY BOAT SCALLOP gf
sweet corn hash, chorizo, salsa verde

CHICKEN PARMIGIANO
citrus arugula, tomato sauce, gruyère-parmesan

SAUTEED CHICKEN & ARTICHOKES gfo
mascarpone polenta, roasted mushrooms, prosciutto, pine nuts, lemon-caper butter

PORK TENDERLOIN* gf
braised fennel, whipped potatoes, apple-fennel slaw, hard cider reduction

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

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

SIDES

6 EA

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

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FOOD & BEVERAGE
OSIO
CULINARY GROUP
ESTABLISHED 2010