

# LUNCH 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

## PASTAS

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

**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 +3

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

**SEAFOOD LINGUINE**  
black linguine, mkt seafood, lobster bisque

## 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.

## 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

## SANDWICHES + MORE

**GRILLED CHEESE** v  
caramelized onions, cup of tomato soup

**CHICKEN SALAD SANDWICH**  
lettuce, tomato, golden raisin jam, croissant

**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

## RISOTTO

**TRUFFLE** 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

**ITALIAN BEEF SANDWICH**  
peppers, onions, melted gruyère

**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

**DAY BOAT SCALLOPS** gf  
sweet corn hash, chorizo, salsa verde

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

06272019

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