

Osteria
S I E R R A

L A K E T A H O E , N V

L A R G E P A R T Y M E N U S

At Osteria Sierra, we're dedicated to recapturing the authentic osteria ambiance while elevating the dining experience. Enjoy a modern take on Northern Italian cuisine. Indulge in freshly made pasta crafted in-house, along with steaks, seafood, and decadent desserts, all complemented by carefully curated wines and cocktails.

P R I C I N G

M E N U A

15 Guests+ | \$100 per person

M E N U B

15 Guests+ | \$110 per person

M E N U C

15 Guests+ | \$120 per person

D I N N E R S E R V I C E

Sunday - Saturday | 5:30p.m. - 9:00p.m.

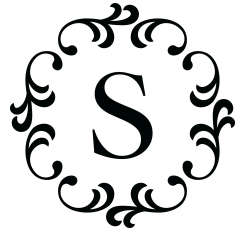
P A R K I N G

Parking is inclusive of large party clients in the hotel's self-parking lot. Validation required.

S E A T I N G O P T I O N S

Groups of fifteen or more are considered a large party and have several options that will accommodate any special occasion. Depending on the party size, a semi-private room or a buyout of the restaurant in its entirety are available as options.

LARGE PARTY MENU A



ANTIPASTI

individually plated

Baby Artichokes (VEG, GF)

grilled artichokes, aioli, parmigiano reggiano, zesty cured lemon

or

Garden Salad (V, GF)

little gem lettuce, frisee, heirloom cherry tomato, cucumber, sweet drop peppers, radicchio, shaved red onion, kalamata olives, micro arugula, white balsamic vinaigrette

CENA

Pasta Pomodoro (VEG)

spaghetti, pomodoro tomato sauce, parmigiano reggiano, basil

Carbonara*

casarecce pasta, crisp guanciale pork, soft-poached egg, parmigiano reggiano, cracked black pepper

Bison & Pancetta Meatballs*

creste di gallo pasta, pomodoro sauce, parmigiano reggiano, fennel-seed gremolata, basil

Seared Sea Bass Fillet* (GF)

seared sea bass, carrot purée, citrus braised fennel, salsa verde, tomato, caper & kalamata olive relish

DOLCE

White Chocolate Panna Cotta (GF)

white chocolate panna cotta, strawberry compote, crisp meringue

or

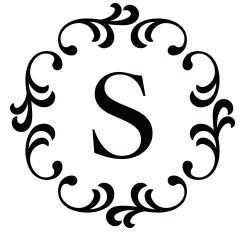
Tiramisu (VEG)

espresso-soaked sponge cake, mascarpone mousse, house-made coffee ice cream

(V) vegan (VEG) vegetarian (GF) gluten free (N) contains nuts

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have food allergies.*

LARGE PARTY MENU B



A N T I P A S T I

individually plated

Baby Artichokes (VEG, GF)

grilled artichokes, aioli, parmigiano reggiano, zesty cured lemon

or

Caesar Salad

little gem lettuce, polenta croutons, crisp prosciutto, parmigiano reggiano, fresh cracked pepper, classic caesar dressing

C E N A

Garlic & Artichoke Linguine (VEG)

linguine pasta, roasted garlic purée, extra virgin olive oil, grilled roman artichokes, parmigiano reggiano

Chicken Piccata*

seared breaded chicken breast simmered in a butter-lemon sauce, preserved lemon, crisp capers, parsley, charred broccolini, olive oil, whipped potato purée

Shrimp & Corn Risotto* (GF)

carnaroli rice, roasted corn, citrus zest, grilled shrimp, calabrian chili oil, fresh herbs

Rigatoni with Lamb Ragù*

rigatoni pasta, lamb bolognese sauce, grilled lamb chops scottadito, mint gremolata crumbs, parmigiano reggiano

D O L C E

White Chocolate Panna Cotta (GF)

white chocolate panna cotta, strawberry compote, crisp meringue

or

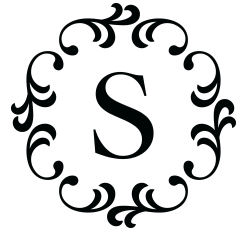
Tiramisu (VEG)

espresso-soaked sponge cake, mascarpone mousse, house-made coffee ice cream

(V) vegan (VEG) vegetarian (GF) gluten free (N) contains nuts

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have food allergies.*

LARGE PARTY MENU C



ANTIPASTI

individually plated

Baby Artichokes (VEG, GF)

grilled artichokes, aioli, parmigiano reggiano, zesty cured lemon

or

Grilled Octopus*

braised & grilled octopus, served in a savory tomato & clam broth, cured black olive crumble, micro basil, smoky grilled ciabatta

INSALATA

Caesar Salad

little gem lettuce, polenta croutons, prosciutto, parmigiano reggiano, cracked pepper, classic caesar dressing

or

Watermelon Salad (VEG)

fresh watermelon, watermelon giardiniera, cucumber, feta, grilled ciabatta, watermelon vinaigrette

CENA

Eggplant Involtini (VEG, N)

grilled eggplant, ricotta mousse, pomodoro sauce, toasted almond, shaved ricotta salata, sweet drop peppers, basil oil

Seared Sea Bass Fillet* (GF)

seared sea bass fillet, carrot purée, citrus braised fennel, salsa verde, tomato, caper & kalamata olive relish

Chicken Piccata*

seared breaded chicken breast simmered in a butter-lemon sauce, preserved lemon, crisp capers, parsley, charred broccolini, olive oil, whipped potato purée

Grilled Beef Filet* (GF)

tenderloin filet, alpine herb butter, montepulciano jus, grilled zucchini, cherry tomato, artichoke purée, millefoglie potatoes, chive oil

DOLCE

White Chocolate Panna Cotta (GF)

white chocolate panna cotta, strawberry compote, crisp meringue

or

Warm Chocolate Cake (VEG)

chocolate fondant, brown-butter caramel, cappuccino parfait glacé

(V) vegan (VEG) vegetarian (GF) gluten free (N) contains nuts

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have food allergies.*