Osteria

SIERRA

LAKE TAHOE, NV

Warm, welcoming, and meant to be shared, our menu brings together the flavors of Northern Italy with comforting classics for everyone at the table.

Pronunciation of Osteria: oh-stare-ree-uh

General Manager
Tiffany Meinhardt

Chef de Cuisine
Shay Prince

Antipasti

Appetizer & Sharing

Roasted Delicata Squash Bruschetta (VEG, N) 17

whipped ricotta, sage honey, toasted crostini, pomegranate, toasted walnuts

Baby Artichokes (VEG,GF) 19

grilled artichokes, pepperoncini aioli, Parmigiano Reggiano, zesty cured lemon

Burrata & Tomato (VEG,GF,N) 20

creamy burrata, heirloom tomato, fig vincotto, extra virgin olive oil, toasted pistachios

Fried Three Cheese Ravioli 25

handmade ravioli filled with ricotta, mozzarella & Parmigiano Reggiano, pomodoro sauce, basil

Grilled Octopus* 23

braised & grilled octopus, tomato & clam broth, cured black olive crumble, basil, grilled ciabatta

Charcuterie Board (N) 21

smoked speck, capicola, bresaola, Parmigiano Reggiano, gorgonzola dolce, ciliegine mozzarella, toasted marcona almonds, citrus-marinated olives, Calabrian honey, tarallini, baked crostini

***GF** crostini available upon request*

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify your server if you have food allergies. A $5 charge will be added to all split food items. Automatic 20% gratuity will be added to parties of 6 or more.*

Insalata e Zuppa

Salad & Soup

Mushroom & Porcini Soup (V) 17

rich broth with forest mushrooms, tender barley, parsley oil

Smoked Pancetta, Potato & Fontina Soup* 17

creamy Yukon Gold potato soup, wilted spinach, smoked pancetta lardons, fontina crostini, rosemary

Caesar Salad* 19

little gem lettuce, polenta croutons, crisp prosciutto, Parmigiano Reggiano, cracked black pepper, classic Caesar dressing

Garden Salad (V,GF) 19

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

Pear, Beet & Gorgonzola Salad (N, VEG) 19

spinach, baby kale, pear, roasted gold & ruby beets, whipped gorgonzola dolce, toasted marcona almonds, pear mostarda vinaigrette, balsamic drizzle

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For the Table

Family Style | Serves 4

Salad

Caesar Salad* 49

little gem lettuce, polenta croutons, crisp prosciutto, Parmigiano Reggiano, cracked black pepper, classic Caesar dressing

Garden Salad (V,GF) 49

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

Pasta

Chicken Bucatini* 108

bucatini pasta, grilled chicken breast, Parmigiano Reggiano & butter sauce

Bison & Pancetta Meatballs* 114

creste di gallo pasta, bison & pancetta meatballs, pomodoro sauce, Parmigiano Reggiano, fennel-seed gremolata, crisp basil

Entrée

Chicken Piccata* 124

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

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Primi

House-Made Pasta

Spaghetti Pomodoro (VEG) 28
spaghetti, pomodoro sauce, Parmigiano Reggiano, basil

Butternut Squash Campanelle (VEG) 29
campanelle pasta, butternut squash crema, butternut squash agrodolce, torn burrata, Parmigiano Reggiano, toasted pepitas

Carbonara* 32
casarecce pasta, crisp guanciale pork, soft-poached egg, Parmigiano Reggiano, cracked black pepper

Chicken Bucatini* 34
bucatini pasta, grilled chicken breast, Parmigiano Reggiano & butter sauce

Orecchiette with Pork Fennel Sausage* 36
orecchiette pasta, braised Swiss chard, house-made pork sausage, fennel pollen, Parmigiano Reggiano, olive oil

Bison & Pancetta Meatballs* 38
creste di gallo pasta, bison & pancetta meatballs, pomodoro sauce, Parmigiano Reggiano, fennel-seed gremolata, crisp basil

Spicy Linguine, Clams & Shrimp* 39
linguine pasta, steamed clams, white wine butter broth, marinated grilled shrimp, baby bell pepper, Calabrian chile, lemon, fresh tarragon & parsley, cherry tomato

Rigatoni with Lamb Ragù* 52
rigatoni pasta, lamb bolognese sauce, grilled lamb chops scottadito, mint gremolata crumbs, Parmigiano Reggiano

Pappardelle with Braised Short Rib* 53
sweet potato pappardelle pasta, red wine–braised short rib ragù, Parmigiano-herb crusted short rib, pomodoro sauce, scored trumpet mushrooms, baby kale, cherry tomato

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Secondi

Entrée

Woodland Cannellini Cassoulet (VEG) 34

rosemary-braised cannellini beans, grilled broccolini, roasted fennel, forest mushrooms, black garlic purée, truffle pecorino, herb oil

Chicken Piccata* 42

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

Branzino* (GF) 47

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

Scallops & Risotto* (GF) 55

seared diver scallops, aged carnaroli rice, Parmigiano Reggiano, pancetta, peas, foie gras beurre blanc

Grilled Beef Filet* (GF) 55

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

Grilled Elk Striploin* (GF) 65

grilled elk striploin, celery root purée, glazed root vegetables, red wine-huckleberry jus, crisp sage

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Contorno

Side

Roasted Carrots (V,GF) 8

heirloom baby carrots, pearl onions, parsley, lemon zest gremolata

Charred Broccolini (V,GF,DF) 8

charred broccolini, garlic, chili

Risotto (GF,VEG) 10

aged carnaroli rice, Parmigiano Reggiano

Roasted Brussels Sprouts* 10

crisp Brussels sprouts, pancetta, apple cider gastrique

Prosciutto di Parma* (GF,DF) 11

18-month aged dry-cured ham

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