

Osteria
S I E R R A
L A K E T A H O E , N V

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

Bruschetta Classica (VEG) 16

grilled garlic rubbed crostini, marinated tomato concasse, balsamic pearls, extra virgin olive oil, micro arugula

★ Charcuterie Board (N) 21

smoked speck, salametti secchi, bresaola, Parmigiano Reggiano, gorgonzola dolce, smoked mozzarella, candied walnuts, grapes, calabrian honey, tarallini crackers, baked crostini
GF crostini available upon request

Burrata & Tomato (VEG, GF, N) 20

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

Baby Artichokes (VEG, GF) 19

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

Grilled Octopus* 21

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

Smoked Veal* (GF) 20

applewood smoked & thinly sliced loin served chilled, tuna-caper sauce, red pepper & herb salad

(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 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

Caesar Salad 19

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

Garden Salad (V,GF) 19

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

Watermelon Salad (VEG) 19

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

Mushroom & Porcini Soup (V) 17

rich broth with forest mushrooms, tender barley, parsley oil

Chilled Tomato Soup (V) 17

crisp quinoa, beef steak tomato carpaccio, heirloom cherry tomato, flamed avocado, extra virgin olive oil

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For the Table

Family Style | Serves 4

Caesar Salad 49

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

Garden Salad (V,GF) 49

fresh greens, tomatoes, cucumber, sweet drop peppers, radicchio, shaved red onion, kalamata olives, white balsamic vinaigrette, basil

Chicken Bucatini Pasta* 102

house-made bucatini pasta, grilled chicken breast, Parmigiano Reggiano & butter sauce

Bison & Pancetta Meatballs* 114

house-made creste di gallo pasta, bison & pancetta meatballs, tomato sauce, pecorino romano, fennel-seed gremolata, basil

Chicken Piccata* 124

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

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Primi

House-Made Pasta

Spaghetti Pomodoro (VEG) 28

spaghetti, pomodoro tomato sauce, Parmigiano Reggiano, basil

Garlic & Artichoke Linguine (VEG) 29

linguine pasta, roasted garlic purée, extra virgin olive oil, grilled Roman artichokes, Parmigiano Reggiano

Bison & Pancetta Meatballs* 38

creste di gallo pasta, pomodoro sauce, Parmigiano Reggiano, fennel-seed gremolata, basil

Carbonara* 32

casarecce pasta, crispy guanciale pork, soft-poached egg, Parmigiano Reggiano, cracked black pepper

★ Chicken Bucatini* 34

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

Rigatoni with Lamb Ragù* 50

rigatoni pasta, lamb bolognese sauce, grilled lamb chops scottadito, mint gremolata crumbs, pecorino romano

Pappardelle with Braised Short Rib* 53

carrot pappardelle pasta, Parmigiano Reggiano-herb crusted short rib, pomodoro sauce, trumpet mushrooms, baby kale, cherry tomato

Stuffed Tortellini with Scallops* 55

diver scallops, pasta filled with crab & shrimp mousse, sea bean giardiniera, prosecco cream, fennel pollen, tarragon oil

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Secondi

Entrée

Eggplant Involtini (VEG,N) 32

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

Shrimp & Corn Risotto* (GF) 39

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

★ Chicken Piccata* 42

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

Seared Sea Bass Filet* (GF) 45

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

Grilled Beef Filet* (GF) 55

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

Elk Striploin* (GF) 65

porcini-crust ed elk striploin, wilted escarole, pancetta, mascarpone polenta bianca, peach agrodolce, white balsamic porcini jus

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Contorno

Side

Roasted Carrots (V,GF) 8

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

Charred Broccolini (V,GF) 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

freshly sliced to order: 18-month-aged dry-cured ham

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Dolce

Dessert

House-Made Gelato & Sorbet (VEG) 14

house-made seasonal flavors: stracciatella, strawberry, basil

Tiramisu (VEG) 15

espresso-soaked sponge cake, mascarpone mousse

White Chocolate Panna Cotta (VEG,GF) 15

white chocolate panna cotta, strawberry compote, crisp meringue

★ Warm Chocolate Cake (VEG) 15

chocolate fondant, brown-butter caramel, cappuccino parfait glacé

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Ragazzi

For Children Ages 12 & Under

includes vegetable crudité

Buttered Rigatoni Pasta (VEG) 16

rigatoni pasta, butter, Parmigiano Reggiano

Pasta Pomodoro (VEG) 16

spaghetti, tomato sauce, Parmigiano Reggiano

Rigatoni Pasta & Bolognese Sauce* 18

rigatoni pasta, beef bolognese, Parmigiano Reggiano

Bison & Pancetta Meatballs* 18

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

Bucatini Pasta with Chicken* 18

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

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