

Osteria S I E R R A

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



At Osteria Sierra, evenings come alive with a modern take on Northern Italian cuisine. Indulge in freshly made pasta crafted in-house, alongside steaks, seafood, and decadent desserts, paired with curated wines and handcrafted cocktails. Our dinner menu features ingredients thoughtfully sourced and artfully served, connecting you to the flavors of the region. Join us for an evening of bold flavors, warm hospitality, and alpine charm.

Pronunciation of Osteria: oh-stare-ree-uh

Chef De Cuisine
Shay Prince



General Manager
Tiffany Meinhardt

Antipasti

Appetizer



Datteri e Olive (N) 19

Dates and Olives

stuffed sweet dates with chèvre and toasted walnuts, paired with savory marinated unpitted olives, smoked speck, and tarallini

Vitello Tonnato Affumicato* (GF) 20

Smoked Veal with Tuna Sauce

applewood smoked and thinly sliced loin served chilled with a savory tuna-caper sauce, alongside a red pepper and herb salad

Carciofo Novellino (VEG, GF) 19

Baby Artichoke

grilled, pepperoncini aioli, parmigiano reggiano, zesty cured lemon

Polpo alla Luciana* 21

Luciana-Style Octopus

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

Insalata e Zuppa

Salad and Soup



Insalata Mista (V, GF) 19

Garden Salad

little gem lettuce, radicchio, frisée, heirloom cherry tomatoes, cucumber, kalamata olives, sweet drop peppers, shaved red onion, fresh basil, white balsamic vinaigrette

Insalata di Mela e Gorgonzola (GF, N) 19

Apple and Gorgonzola Salad

spinach, endive, frisée, poached apple carpaccio, candied pecans, pomegranate, gorgonzola, apple gel, warm pancetta vinaigrette

Brodo di Funghi, Porcini e Barley (V) 17

Mushroom Broth with Porcini and Barley

rich broth with forest mushrooms, tender barley and parsley oil

Burrata e Pomodori (VEG, GF, N) 20

Tomato and Burrata

airy burrata espuma, heirloom tomato, with fig vincotto, extra virgin olive oil and toasted pistachios

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

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Primi

Pasta



Spaghetti Pomodoro (VEG) 30

Spaghetti with Tomato Sauce
*house-made spaghetti topped with
parmigiano reggiano and
fresh basil*

Carciofo con Aglio e Olio (VEG) 32

Artichoke with Garlic and Oil
*house-made linguine, roasted garlic
purée, extra virgin olive oil, grilled roman
artichokes, parmigiano reggiano*

Bisonte e Pancetta Polpette* 42

Bison and Pancetta Meatballs
*creste di gallo pasta with pomodoro sauce
topped with pecorino romano, fennel-seed
gremolata and fresh basil*

Casarecce alla Carbonara* 42

Casarecce Pasta with Carbonara Sauce
*house-made casarecce tossed in
carbonara sauce with crisp guanciale,
soft-poached cage-free egg, pecorino
romano, and cracked black pepper*

Tortellini al Formaggio di Capra (N, VEG) 45

Tortellini with Goat Cheese
*goat cheese-filled pasta and mushroom duxelles
in pomodoro sauce with chestnut cream*

Ragù di Agnello* 52

Lamb Ragù
*house-made rigatoni, lamb bolognese,
topped with grilled lamb chops scottadito,
mint gremolata crumbs and pecorino
romano*

Linguine all' Aragosta* 58

Linguine with Lobster
*house-made linguine served with a cold-water
lobster tail with saffron velouté accented with
squid ink coral*

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Secondi

Entrée



Gamberi con Polenta* (GF) 45

Shrimp with Polenta
*seared polenta bianca with grilled
shrimp, tomato confit, teardrop peppers,
white wine calabrian chili emulsion,
chive oil*

Filetto di Branzino Scottato* (GF) 45

Seared Sea Bass Filet
*europaean sea bass served over carrot purée
with citrus braised fennel,
salsa verde, tomato,
caper & kalamata olive relish*

Pollo con Gnocchi* 45

Grilled Chicken with Gnocchi
*Fulton Valley Farms chicken breast,
parmesan & truffle gnocchi, porcini cream,
rainbow chard, butternut squash agrodolce,
forest mushrooms, dark chicken jus*

Osso Bucco* (GF) 55

Veal Shank
*slow braised served with risotto milanese,
peperonata, heirloom baby carrots topped
with tomato chutney and
rosemary demi-glace*

Bistecche alla Griglia* (GF) 55

Grilled Steak
*grilled filet topped with gorgonzola
butter, morel demi-glace served with
braised delicata squash, parsnip purée,
twice baked yukon potato and chive oil*

Tagliata di Alce* (GF) 65

Grilled Elk
*sliced striploin, red wine braised figs,
teardrop pepper, caramelized pearl
onion,
sweet potato & goat cheese purée,
roasted root vegetables, au poivre sauce*

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Contorno

Sides



Carote Arrosto (V, GF) 8

Roasted Carrots

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

Patata Fondente (GF) 10

Fondant Potatoes

*braised, duck fat-seared potatoes,
veal jus, chive oil*

Risotto (GF, VEG) 10

Risotto

*aged carnaroli rice topped with
parmigiano reggiano*

Ballerine Aglio e Olio (VEG) 10

Ballerine Pasta with Garlic and Oil
*house-made bell-shaped beet ballerine
pasta tossed in garlic and extra virgin
olive oil*

Spaghetti Pomodoro (VEG) 10

Spaghetti with Tomato Sauce

*house-made spaghetti, tomato sauce,
shaved parmigiano reggiano*

Cavoletti di Bruxelles con Pancetta 10

Brussels Sprouts with Pancetta

*crisp brussels sprouts, pancetta,
apple cider gastrique*

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Dolce

Dessert



Tiramisu (VEG) 15

*mascarpone mousse layered with Kahlua-soaked savoiardi sponge,
house-made coffee ice cream*

Panna Cotta al Cioccolato Bianco con Mirtillo Selvatico (VEG, GF) 15

*white chocolate panna cotta, huckleberry compote,
crisp meringue*

Cannoli alla Ricotta (N, VEG) 15

*sweetened ricotta-filled cannoli, pistachio,
house-made elderberry sorbet*

House-Made Gelati & Sorbetto (VEG) 14

*stracciatella gelato with italian-style chocolate shards,
strawberry and basil sorbetto*

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