

Osteria S I E R R A

*Enjoy our prix fixe menu for \$54++ Per Person | Add wine pairing for an additional \$21++
Available Sunday - Thursday 5:30 P.M. - 9:00 P.M.*

Antipasti: choice of

Carciofo Novellino (Veg, GF)
Grilled Baby Artichoke | Pepperoncini Aioli
Shaved Parmigiano-Reggiano | Cured Lemon

or

Consommé di Pomodoro Freddo (V, GF)
Chilled Tomato Consommé | Crisp Quinoa | Tomato Carpaccio
Flamed Avocado | Basil Oil | Micro Arugula

Wine Pairing: Vigna Madre "Kriya" Pecorino

Primi or Secondi: choice of

Bisonte e Pancetta Polpetta*
Bison & Pancetta Meatballs | Creste di Gallo | Pomodoro Sauce
Shaved Pecorino Romano | Toasted Fennel Seed Gremolata | Fresh Basil

or

Filetto di Branzino Scottato* (DF)
Pan Seared European Sea Bass Fillet | Saffron-Carrot Puree | Purple Cauliflower Crumble
Salsa Verde | Tomato, Capers & Kalamata Olive Relish

Wine Pairing: Mary Taylor Sicilia Rosso

Dolce:

Tiramisu (Veg)
Mascarpone Mousse | Kahlua Soaked Savoiardi Sponge | Coffee Ice Cream

*(V) vegan (Veg) vegetarian (DF) dairy free (GF) gluten free (N) contains nuts
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

