

PRIMI PIATTI

PROSCIUTTO 15

FRUIT +6, MOZZARELLA & GRANA +8

MOZZARELLA MADE FRESH DAILY 12

TOMATO +6, ROASTED PEPPERS +7

CHEF'S BOARD 28 SERVES TWO (available in multiples of 2)

CURED ITALIAN MEAT, HANDMADE MOZZARELLA, PARMESAN, ROASTED VEGETABLES, EGGPLANT CAPONATA, BREAD

SALAD & SOUP

CLASSIC CAESAR 15

CRISP ROMAINE, FOCACCIA CROUTON, PARMIGIANO

MERCATO 16

CRISP ROMAINE, HEIRLOOM TOMATO, RED ONION, CUCUMBER, PARMESAN, RED WINE VINAIGRETTE

ROASTED BEETS 14

MARINATED ROASTED BEETS, CARAMELIZED WALNUTS, GOAT CHEESE, GREENS

ZUPPA DI GIORNO MP

SEASONAL PREPARATION

PASTA

SHRIMP SCAMPI 36

ZUCCHINI, CHILE, TOASTED BASIL BREAD CRUMBS

RICOTTA GNOCCHI BOLOGNESE 30

CLASSIC BEEF, VEAL, PORK RAGU

SPAGHETTI POMODORO 22

TOMATO, BASIL, PECORINO
ADD BEEF MEATBALL +5

RIGATONI BUTTERA 30

HOUSE-MADE SWEET SAUSAGE, PEAS, TOMATO CREAM

LASAGNA 32

BOLOGNESE, RICOTTA, MOZZARELLA, PECORINO

STEAKS & CHOPS

8OZ ANGUS CENTER CUT FILET MIGNON 55

16OZ USDA PRIME NEW YORK STRIP 70

24OZ USDA PRIME RIBEYE 75

12OZ PREMIUM PORK CHOP 35

16OZ LAMB CHOPS 75

ENHANCEMENTS

JUMBO SHRIMP 15

JUMBO LUMP CRAB CAKE MP

6oz COLD WATER LOBSTER TAIL MP

SAUCES

ONE INCLUDED, 3 EACH ADDITIONAL

BAROLO DEMI-GLACE

PEPPERCORN COGNAC

BISTECCA SIGNATURE

ANTIPASTI

ARANCINI 15

CRISPY, GOLDEN RISOTTO BALLS

MEATBALLS 15

BEEF MEATBALLS, MARINARA, WHIPPED RICOTTA

POLENTA FRIES 16

PARMESAN, LEMON GARLIC AIOLI

THICK CUT BACON 24

LIMONCELLO GLAZE, ORANGE ZEST, GRILLED FENNEL SALAD

JUMBO SHRIMP COCKTAIL 25

FIVE PIECES

CLAMS OREGANATA 18

MIDDLENECK CLAMS

CRISPY CALAMARI 18

ZUCCHINI, CHERRY PEPPERS, MARINARA

TWIN JUMBO LUMP CRAB CAKES MP

SMOKED TOMATO REMOULADE

SEAFOOD RISOTTO 21

CARNAROLI RICE, CLAMS, SCALLOPS, SHRIMP

SPECIALITIES

CHICKEN PARMIGIANO 34

CLASSIC

CRISPY CHICKEN AL MATTONE 29

HALF CHICKEN ROASTED UNDER A BRICK, ZUCCHINI CAKE, LEMON BUTTER, TOASTED PINE NUTS

VEAL SCALLOPINI 45

PICCATA, SALTIMBOCCA OR MARSALA

BISTECCA FILET & TRUFFLE FRIES 45

8oz ANGUS FILET MIGNON METRO CUT TOPPED WITH MAITRE D BUTTER AND SERVED WITH OUR TRUFFLE FRIES

VEAL OSSO BUCO 68

TRUFFLE RISOTTO, BROCCOLI RABE

GRILLED SALMON 36

MARSALA GLAZE, BUTTERNUT SQUASH PUREE, FINGERLING POTATOES

WHOLE GRILLED BRANZINO 45

SHAVED FENNEL AND ORANGE SALAD

COLD WATER LOBSTER TAIL MP

SINGLE OR TWIN TAIL: STEAMED, BROILED OR OREGANATA, CRISPY POTATO CAKE

CONTORNI

BAKED POTATO 8

CREAMED SPINACH 9

SAUTÉED SPINACH 9

MASHED POTATO 8

ASPARAGUS PARMIGIANO 10

SAUTÉED MUSHROOMS 12