

# BISTECCA

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by I L M U L I N O

## PRIMI PIATTI

**ITALIAN OLIVES & CHEESE BOARD 15**

**MOZZARELLA MADE FRESH DAILY 12**

*TOMATO +6, ROASTED PEPPERS +7, PROSCIUTTO +8*

**CHEF BOARD FOR TWO 28**

*CHEF'S SEASONAL PRESENTATION*

*SERVES TWO (available in multiples of 2)*

## SALAD & SOUP

**CLASSIC CAESAR 15**

*CRISP ROMAINE, FOCACCIA CROUTON, PARMIGIANO*

**BUTTERNUT SQUASH & SPINACH SALAD 16**

*PICKLED RED ONION, DRIED CRANBERRIES, SPICED PECANS,  
FETA CHEESE, CIDER VINAIGRETTE*

**GRILLED WEDGE SALAD 15**

*GRILLED ROMAINE WEDGE, HEIRLOOM TOMATO,  
RED ONION, CRISPY PANCETTA, GORGONZOLA DRESSING  
AND CRUMBLE*

**BEET SALAD 15**

*BEETS, APPLE, SLICED FENNEL, POMEGRANATE VINAIGRETTE,  
ARUGULA, GOAT CHEESE, CANDIED WALNUTS*

**ZUPPA DI GIORNO MP**

*SEASONAL PREPARATION*



\*Consuming raw or undercooked food such as meat, poultry, fish, shellfish and eggs may increase your risk of foodborne illness.

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by IL MULINO

## PASTA

### SHRIMP AND LINGUINI 36

SCAMPI OR ARRABIATA SAUCE, ZUCCHINI, CHILE,  
TOASTED BASIL BREADCRUMB

### SHRIMP & SCALLOP GNOCCHI 28

LIGHT CREAM, PANCETTA, SHALLOT, GARLIC, PECORINO ROMANO

### SPAGHETTI POMODORO 24

TOMATO, BASIL, PECORINO, VODKA SAUCE OR ALFREDO  
ADD BOLOGNESE +2, ADD BEEF MEATBALL +5

### RIGATONI BUTTERA 32

HOUSEMADE SAUSAGE, TOMATO CREAM, PEAS, BASIL, PARMESAN

### BOLOGNESE LASAGNA 28

GROUND BEEF, RICOTTA

### SHORT RIB RAVIOLI 26

ROASTED HEIRLOOM CARROTS, WILD MUSHROOM, BOURBON DEMI,  
PARMESAN

## STEAKS & CHOPS

8<sup>oz</sup> ANGUS CENTER CUT FILET MIGNON 52

14<sup>oz</sup> USDA PRIME NEW YORK STRIP 65

20<sup>oz</sup> USDA PRIME RIBEYE 75

12<sup>oz</sup> PREMIUM PORK CHOP 38

22<sup>oz</sup> DRY AGED PORTERHOUSE 95

## STEAK TOPPINGS <sup>1/6 EACH</sup>

CARAMELIZED ONION

SAUTÉED MUSHROOMS

GORGONZOLA CRUST

BACON JAM

PARMESAN CRUST

CRISPY ONION

## ENHANCEMENTS

JUMBO SHRIMP 15

JUMBO LUMP CRAB CAKE 12

OSCAR STYLE 20

LUMP CRAB, ASPARAGUS, HOLLANDAISE



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## ANTIPASTI

**FRESH OYSTERS 6 FOR 15, 12 FOR 28**

*MIGONETTE, COCKTAIL, HORSERADISH, GRILLED LEMON*

**MEATBALLS 15**

*BEEF MEATBALLS, MARINARA, WHIPPED RICOTTA*

**STEAMED CLAMS 20**

*WHITE, RED OR FRA DIAVOLO*

**JUMBO SHRIMP COCKTAIL 25**

*FIVE PIECES*

**CLAMS OREGANATA 18**

*MIDDLENECK CLAMS*

**CRISPY CALAMARI 18**

*ZUCCHINI, CHERRY PEPPERS, MARINARA*

**TWIN JUMBO LUMP CRAB CAKES 24**

*SMOKED TOMATO REMOULADE*

**ROOT VEGETABLE RISOTTO 22**

*CARROTS, PEAS, BUTTERNUT SQUASH, BEET  
PESTO, PARMESAN*

*ADD BEEF OR CHICKEN 6, SHRIMP 8*

**GRILLED OCTOPUS 22**

*PARSNIP PURÉE, HEIRLOOM CARROT AND  
APPLE SLAW, CHERRY VINAIGRETTE*



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## SPECIALTIES

### CHICKEN PARMIGIANO 34

*CLASSIC*

### MAPLE GLAZED ROAST CHICKEN 32

*FINGERLING POTATOES, HEIRLOOM CARROTS, RED PEPPER*

### VEAL VOLDASTANDO 45

*VEAL, PROSCIUTTO, MOZZARELLA, MUSHROOM, WHITE WINE SAUCE*

### BISTECCA FILET 48

*YOUR CHOICE OF SIDE*

### GRILLED SALMON 34

*BUTTERNUT SQUASH PURÉE, GRILLED ASPARAGUS, FINGERLING POTATOES*

### GRILLED BRANZINO 36

*POTATO GNOCCHI, PUMPKIN HARVEST BRODO, PUMPKIN SEED BRITTLE*

### COLD WATER LOBSTER TAIL 55 | 100

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

## SAUCES ONE INCLUDED, 3 FOR EACH ADDITIONAL

**BAROLO DEMI-GLACE**

**PEPPERCORN COGNAC**

**BISTECCA SIGNATURE**

**HOLLANDAISE**

## CONTORNI

**BAKED POTATO 8**

**CREAMED SPINACH 9**

**SAUTÉED SPINACH 9**

**MASHED POTATO 8**

**ASPARAGUS PARMIGIANO 10**

**SAUTÉED MUSHROOMS 9**

**BROCCOLI RABE 9**

**FRENCH FRIES 10**

**TRUFFLE FRIES 16**

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