

## ANTIPASTI

**OYSTERS ROCKEFELLER** 14  
FRESH CHOPPED SPINACH,  
GARLIC, PARMESAN, HOLLANDAISE

**PAN FRIED MOZZARELLA** 9  
FRESH MOZZARELLA, PROSCIUTTO  
WRAPPED, BALSAMIC VINAIGRETTE

**TUNA** 14  
SPICE CRUSTED, SEARED RARE,  
BALSAMIC HABANERO REDUCTION

**SCALLOPS FRICO** 13  
PAN SEARED SCALLOPS,  
CANDIED TOMATOES, FRIED PANCETTA

**SEAFOOD BY THE PIECE**  
OYSTERS ON THE HALF SHELL 3  
COLOSSAL LUMP CRAB 4-OZ  
SHRIMP 4

## SOUP & SALADS

**CRAB BISQUE** 7  
GRILLED CROUTONS

**CAPRESE** 8  
TOMATOES, FRESH MOZZARELLA,  
BASIL, ARUGULA

**CAESAR** 7  
BABY ROMAINE,  
ANCHOVIES, CROSTINI

**CHOPPED** 7  
ICEBERG, DICED TOMATOES, CUCUMBER,  
BACON, HEARTS OF PALM,  
GREEN OLIVES, FONTINA CHEESE

**BISTECCA WEDGE** 8  
SMOKED BACON, TOMATOES, SWEET ONION,  
GORGONZOLA CRUMBLES,  
BLEU CHEESE DRESSING

**SPINACH** 8  
SMOKED BACON,  
CREAMY GOAT CHEESE DRESSING

## ANTIPASTI

**OYSTERS ON THE HALF SHELL** 13  
HALF DOZEN, DAILY SELECTION

**SHRIMP** 13  
GARLIC BASTED, GRILLED SHRIMP,  
ROASTED TOMATOES, POTATO CRISPS,  
FRISEE & LEEK SALAD

**CALAMARI** 9  
FRIED CALAMARI & MARINARA SAUCE

**CRAB CAKE** 15  
COLOSSAL CRAB, ARUGULA SALAD,  
REMOULADE SAUCE

**CURED MEATS & CHEESES** 15  
CHEF'S SELECTION OF IMPORTED  
ITALIAN MEATS, CHEESES & OLIVES

# BISTECCA

STEAKHOUSE · WINE BAR

## SEAFOOD

**SALMON** 24  
GRILLED SALMON, TUSCAN GREEN BEANS

**TUNA** 28  
GRILLED RARE, CARAMELIZED SHALLOTS,  
FRIED POTATO CRISPS, PORT REDUCTION

**SHRIMP** 32  
SEARED JUMBO PRAWNS, BUTTERFLIED,  
LIMONCELLO PAN SAUCE, RISOTTO

## FEATURES

**CHICKEN** 24  
PAN SEARED CHICKEN BREAST,  
VEGETABLES, FRESH TOMATOES,  
RICCOLINA PASTA

**PORK MILANESE** 24  
TENDERLOIN MEDALLIONS, PAN FRIED  
WITH BROWN BUTTER, PARMESAN RISOTTO

**LAMB CHOPS SCOTTADITA** 32  
3 DOUBLE CUT LAMB CHOPS  
RUBBED WITH THYME, ROSEMARY, GARLIC,  
PANCETTA DOUBLE BAKED POTATO

### ABOUT OUR STEAKS

WE USE CERTIFIED ANGUS BEEF TO  
ENSURE SUPERIOR MARBLING AND TENDERNESS.  
THE RIB-EYE IS A FLAVORFUL CUT DUE TO THE  
MARBLING. FOR A LEAN CUT OF BEEF WE  
RECOMMEND YOU ORDER OUR FILET

RARE – RED, VERY COOL CENTER  
MEDIUM RARE- RED, WARM CENTER  
MEDIUM -PINK CENTER  
MEDIUM WELL -SLIGHTLY PINK CENTER  
WELL - COOKED THROUGHOUT, NO PINK

NOT RESPONSIBLE FOR WELL DONE STEAK

## STEAKS

**DELMONICO** 34  
CUT EXCLUSIVELY FOR BISTECCA  
THE ORIGINAL STEAKHOUSE CUT 12 OZ

**FILET** 29  
8 OZ CENTER CUT

**FILET OSCAR** 35  
8 OZ CENTER CUT FILET, TOPPED WITH JUMBO  
LUMP CRAB, ASPARAGUS, & HOLLANDAISE

**STEAK GAMBERI** 39  
8 OZ CENTER CUT FILET,  
BUTTERFLIED JUMBO PRAWN, SCAMPI SAUCE

**NY STRIP** 32  
14 OZ, CENTER CUT

**STRIP AU POIVRE** 35  
SKILLET-SEARED 14 OZ CENTER CUT,  
FRESH PEPPERCORN CRUSTED

**STEAK NEIL** 38  
14 OZ CENTER CUT STRIP, TOPPED WITH  
SAUTÉED MUSHROOMS, & CARAMELIZED  
GARLIC, BASIL, BLEU CHEESE SAUCE

**STEAK DIAVOLO** 35  
14 OZ CENTER CUT STRIP, ROASTED  
BANANA PEPPERS, HABANERO SAUCE

**RIB EYE**  
12 OZ CENTER CUT 23  
20 OZ BONE IN 32

**CAJUN RIB EYE**  
SPICE RUBBED  
12 OZ CENTER CUT 23  
20 OZ BONE IN 32

**BISTECCA FIORENTINA** 32  
CLASSIC FLORENTINE 20 OZ BONE IN RIB-EYE,  
RUBBED WITH BASIL, GARLIC, SALT & PEPPER.

## PASTA

**GNOCCHI** 16  
BAKED WITH FONTINA,  
PARMIGIANO-REGGIANO, BESCIAMELLA,  
& TOMATO SAUCE

**LINGUINE DI MARE** 24  
SHRIMP, SCALLOPS, ROASTED TOMATOES,  
OLIVE OIL, GARLIC BUTTER SAUCE

**AGNOLOTTI** 16  
CHEESE FILLED MEZZALUNA PASTA,  
TOMATO BASIL CREAM SAUCE

## SIDES

BAKED POTATO 5  
WHIPPED YUKON POTATOES 5  
PANCETTA DOUBLE BAKED POTATO 7  
BISTECCA POTATOES 6  
POTATOES AU GRATIN 7  
RISOTTO 6  
BROCCOLI 6  
TUSCAN GREEN BEANS 6  
ASPARAGUS WITH HOLLANDAISE 8  
CREAMED SPINACH 6  
SAUTÉED MUSHROOMS 7  
BÉARNAISE SAUCE 3

CHEF DI CUCINA: ADAM JOHNSTON

\* CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELL FISH OR EGGS, MAY  
INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.  
THESE ITEMS ARE COOKED TO ORDER

