



# BISTECCA

ITALIAN STEAKHOUSE

## FOR THE TABLE

<b>ANTIPASTI MISTO*</b>	<b>24</b>
chef's selection of cured meats, cheeses, house-made giardiniera, kalamata olives, parmesan crostini, seasonal jam	
<b>CALAMARI FRITTI</b>	<b>18</b>
crispy calamari, hot cherry peppers, pepperoncini, marinara, lemon garlic aioli	
<b>STUFFED MUSHROOMS</b>	<b>18</b>
portobellini mushrooms, ricotta, italian sausage, mozzarella, spinach, lemon herb beurre blanc	
<b>MEATBALLS</b>	<b>22</b>
veal, pork, beef, marinara, mozzarella, parmesan, grilled bread	
<b>OYSTERS ON HALF SHELL*</b>	<b>24</b>
(HALF DOZEN) oysters, mignonette, horseradish cocktail sauce, lemon	
<b>SHRIMP COCKTAIL</b>	<b>24</b>
(6) black tiger prawns, fresh basil, lemon scented cocktail sauce	
<b>CARPACCIO*</b>	<b>17</b>
mustard aioli, arugula, capers, grilled lemon, shaved parmesan	
<b>STEAMED MUSSELS</b>	<b>24</b>
n'duja, preserved lemon, fennel, grilled bread	
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<b>ZUPPA/INSALATA</b>	
<b>SOUP OF THE DAY</b>	<b>12</b>
ask your server	
<b>CAESAR*</b>	<b>15</b>
romaine, creamy caesar dressing, croutons, parmesan cheese, moroccan white anchovies	
<b>TABLESIDE CAESAR*</b>	<b>17</b>
(PER GUEST, TWO GUEST MINIMUM) romaine, croutons, lemon, anchovy, extra virgin olive oil, pecorino romano, parmigiano reggiano, garlic, egg	
<b>HEARTS OF PALM</b>	<b>18</b>
avocado, sweet onion, mixed greens, heirloom tomato, mozzarella, capers, italian vinaigrette	
<b>HOUSE SALAD</b>	<b>13</b>
mixed greens, carrots, tomato, red onions, italian vinaigrette	
<b>BURRATA</b>	<b>15</b>
apple, tomato, herb puree, crispy prosciutto, lemon oil	
<b>TRICOLORE SALAD</b>	<b>14</b>
arugula, medjool dates, honeycrisp apple, radicchio, frisee, belgium endive, pecans, red wine vinaigrette	

## PRIMI/PASTA

<b>HOUSE MADE LOBSTER RAVIOLI</b>	<b>46</b>
(6) house-made lobster ravioli, lobster cream, lobster meat	
<b>SUNDAY GRAVY PAPPARDELLE</b>	<b>36</b>
braised tomato ragu of beef and sausage, fresh pappardelle pasta, house-made meatball	
<b>BUTTERNUT SQUASH RAVIOLI</b>	<b>28</b>
roasted butternut squash, mascarpone, ricotta, toasted pecans, brown butter cream sauce	
<b>SHRIMP FRA DIAVOLO</b>	<b>39</b>
black tiger shrimp, marinara, chili flake, cherry tomato, basil, garlic, white wine, spaghetti	
<b>BOLOGNESE</b>	<b>39</b>
pancetta, beef, white wine, nutmeg, tagliatelle	

<b>STEAKS</b>			<b>SAUCES</b>	
we serve prime grade beef, all steaks are garnished with cipollini onion and finished with kobe beef fat			<b>RED WINE REDUCTION</b>	<b>5</b>
<b>FILET MIGNON*</b>	<b>8 OZ</b>	<b>62</b>	<b>PEPPERCORN SAUCE</b>	<b>5</b>
<b>FILET MIGNON*</b>	<b>12 OZ</b>	<b>76</b>	<b>BÉARNAISE</b>	<b>5</b>
<b>BONELESS RIBEYE*</b>	<b>14 OZ</b>	<b>80</b>	<b>SALSA VERDE</b>	<b>5</b>
<b>NEW YORK STRIP*</b>	<b>14 OZ</b>	<b>58</b>	<b>STEAK ADD ONS</b>	
<b>BONE IN RIBEYE*</b>	<b>24 OZ</b>	<b>95</b>	<b>GARLIC BUTTER</b>	<b>5</b>
<b>SCOTCH FILET*</b>	<b>12 OZ</b>	<b>58</b>	<b>TRUFFLE BUTTER</b>	<b>9</b>
<b>BUTCHERS CUT*</b>	<b>8 OZ</b>	<b>60</b>	<b>OSCAR STYLE KING CRAB</b>	<b>30</b>
			<b>KING CRAB LEGS</b>	<b>80</b>
			<b>TIGER PRAWNS (3)</b>	<b>18</b>
			<b>LOBSTER TAIL 6OZ</b>	<b>30</b>

## SIDES

<b>ASPARAGUS</b>	<b>13</b>	<b>ROASTED MUSHROOMS</b>	<b>13</b>
bearnaise, chili thread, ricotta salata		wild mushrooms, n'duja butter, herbs	
<b>BROCCOLINI</b>	<b>13</b>	<b>LOBSTER MAC &amp; CHEESE</b>	<b>20</b>
calabrian chili oil, shallot, garlic, lemon zest		orecchiette, mornay sauce, fresh lobster breadcrumb	
<b>BRUSSELS SPROUTS</b>	<b>13</b>	<b>TUSCAN POTATOES</b>	<b>13</b>
agro dolce, candied pecans		parmesan, herbs, crispy garlic	
<b>BAKED POTATO</b>	<b>11</b>	<b>BISTECCA FRIES</b>	<b>11</b>
sour cream, butter, chive		fresh parmesan, truffle salt, aioli	
<b>MASHED POTATOES</b>	<b>11</b>	<b>CREAMED SPINACH</b>	<b>12</b>
cream, butter, sea salt		truffle, parmesan	

## ENTRÉES

<b>24OZ VEAL OSSO BUCO</b>	<b>60</b>
braised bone-in veal shank, served with saffron risotto or fettuccine pasta	

<b>DUCK RAGU</b>	<b>45</b>
braised muscovy duck, root vegetables, orecchiette, roasted tomato	
<b>CHIANTI BRAISED BEEF SHORTRIB</b>	<b>60</b>
yukon potato puree, roasted root vegetables, red wine reduction	
<b>MARSALA</b>	<b>34</b>
chicken, marsala wine reduction, sautéed mushrooms, crispy potato, shaved parmesan	
<b>PICCATA</b>	<b>34</b>
mary's chicken, lemon, capers, white wine, broccolini	
<b>HALIBUT</b>	<b>54</b>
basil aioli, bread crumbs, lemon butter sauce, vegetable medley	
<b>SALMON*</b>	<b>50</b>
wild caught salmon, braised fennel, butternut squash, shaved brussels sprouts	

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## COCKTAILS

<b>PINEAPPLE NEGRONI SOUR*</b> 15	<b>BOULEVARDIER</b> 18
aperol, pineapple juice, luxardo bitter bianco, simple syrup, egg whites	bourbon, campari, blood orange liqueur carpano antica
<b>GIN &amp; JAM</b> 15	<b>ESPRESSO MARTINI</b> 18
strawberry gin, campari, grapefruit juice, strawberry jam, lemon juice chai simple syrup	espresso, vodka, mario's hard espresso originale, simple syrup, sea salt
<b>LIMONCELLO MOSCOW MULE</b> 16	<b>RED SANGRIA</b> 16
vodka, limoncello, simple syrup ginger beer	red blend, apricot brandy, citrus, orange juice, cinnamon, fresh fruit
<b>COCONUT APEROL MARGARITA</b> 18	<b>WHITE SANGRIA</b> 16
reposado tequila, aperol, simple syrup coconut milk, lime juice, orange liqueur	pinot grigio, orange brandy, green apple orange juice, chai syrup
<b>ITALIAN BIRD</b> 16	<b>BLACKBERRY OLD FASHION</b> 17
spiced rum, campari, pineapple juice sherry, agave, salt	bourbon, blackberry thyme syrup angostura bitters

\*some cocktails may contain egg whites. consuming raw or undercooked eggs may increase your risk of food borne illness.

## BEERS

<b>BUD LIGHT, AMERICAN PALE LAGER, MO (4.1%)</b> 8
<b>BALLAST POINT SCULPIN IPA</b> 9
AMERICAN INDIA PALE ALE, USA (7.0%)
<b>COORS LIGHT, AMERICAN LIGHT LAGER</b> 8
USA (4.2%)
<b>CORONA, MEXICAN PALE LAGER, MEXICO</b> 9
(4.5%)
<b>HEINEKEN, PALE LAGER, NETHERLANDS (5.0%)</b> 9
<b>MICHELOB ULTRA, PURE GOLD</b> 8
ORGANIC, PALE LAGER, MO (3.8%)
<b>MILLER LITE, AMERICAN LIGHT LAGER</b> 8
USA (4.2%)
<b>MENABREA AMBRATA, ITALIAN AMBER</b> 10
LAGER, ITALY (5.0%)
<b>MENABREA BIONDA, ITALIAN PALE</b> 10
LAGER, ITALY (4.8%)
<b>HEINEKEN 00, NON-ALCOHOLIC BEER, USA (0.4%)</b> 8
<b>PERONI, ITALIAN LAGER, ITALY (5.1%)</b> 9

### THE SPRITZ

GLASS 8OZ 14 PITCHER 32OZ 56

#### APEROL

orange bitter liqueur, prosecco  
splash of soda, orange

#### BISTECCA BELLINI

prosecco, white peach puree hint  
of raspberry

#### HUGO

elderflower liqueur, mint, prosecco  
soda water, lemon

#### BLOOD ORANGE SPRITZ

solarno, reisling, chai simple syrup  
blood orange san pellegrino

## WINES

### CHAMPAGNE, SPARKLING & ROSE

	glass	bottle
<b>LAMBRUSCO, CA' DE' MEDICI, EMILIA ROMAGNA, ITALY</b>	11	44
<b>MOSCATO BIANCO, CANTICO SPUMANTI, PIEMONTE, ITALY</b>	10	40
<b>PROSECCO, LA MARCA D.O.C, ITALY</b>	11	44
<b>SPARKLING ROSÉ, PINOT GRIGIO, VOGA, VENETO, ITALY</b>	12	48
<b>ROSÉ, BERTANI, BERTAROSE ROSATO, VERONA, ITALY</b>	14	56

### WHITE WINES

<b>CHARDONNAY, VILLA SAN ZENO, ITALY</b>	16	64
<b>CHARDONNAY, NEYERS, CARNEROS DISTRICT, NAPA, CALIFORNIA</b>	22	88
<b>RIESLING, DR. LOOSEN, GERMANY</b>	15	60
<b>SAUVIGNON BLANC, VILLADORO, VENETO, ITALY</b>	15	60
<b>SOAVE, VILLA SAN ZENO, ITALY</b>	14	56
<b>CARRICANTE, CUSUMANO ALTA MORA, MT. ETNA, SICILY</b>	16	63

### RED WINES

<b>CABERNET SAUVIGNON, SADLER'S WELL, PASO ROBLES, CA</b>	16	64
<b>CABERNET SAUVIGNON, CAYMUS VINEYARDS, NAPA, CA</b>	27	108
<b>RED BLEND, THE PRISONER, NAPA, CA</b>	24	96
<b>PINOT NOIR, SADLER'S WELL, SANTA BARBARA, CA</b>	18	72
<b>RED BLEND, MORANDO, MONTEPULCIANO D'ABRUZZO, ITALY</b>	16	65
<b>SANGIOVESE, CHIANTI RISERVA, GHIBELLO, ITALY</b>	16	64



# BISTECCA

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## NON-ALCOHOLIC

### BISTECCA MOCKTAILS - 8

all the flavors without the alcohol

**BLACKBERRY BRAMBLE**  
blackberries, agave, lime, orgeat  
ginger beer

**YUZU ARNOLD PALMER**  
fresh yuzu and pineapple juice  
house-made lemonade, freshly  
brewed iced tea

### STRAWBERRY FIELDS

fresh strawberries, apple  
lemon lime soda

### WATERMELON 'NOJITO

fresh watermelon, mint, ginger ale  
chai simple, lime juice, soda water

### RED SANGRIA

spuma nera (kumquat) and vanilla,  
strawberry puree, chai simple syrup  
cranberry juice

### WHITE SANGRIA

cedrata lemon soda, brown sugar  
peach, green apple, chai simple syrup  
soda water

## ITALIAN CRAFT

### SODA BY BALADIN - 6

with no food coloring or preservatives

### MELA ZEN

apples and ginger

### SPUMA NERA

chinotto (kumquat) and vanilla

### COLA

kola nuts from sierra leone

### ELDERFLOWER TONIC

floral and bittersweet  
try this with our grappa

### CEDRATA LEMON

natural brown sugar, lemon juice  
infusion of calabria citrons

## GRILLED THYME LEMONADE - 14

grilled caramelized lemons with  
house-made thyme infusion.  
serves 4 to 6

## BOTTLED WATER

<b>SAN PELLEGRINO 1L</b>	7
<b>ACQUA PANNA 1L</b>	7
<b>SAN PELLEGRINO BLOOD ORANGE</b>	6
<b>SAN PELLEGRINO LIMONATA</b>	6
<b>MEXICAN COKE</b>	6