



FOR THE TABLE

ANTIPASTI MISTO* 24
chef's selection of cured meats
cheeses, house-made giardiniera
kalamata olives, parmesan crostini
seasonal jam

CALAMARI FRITTI 18
crispy calamari, hot cherry peppers
pepperoncini, marinara, truffle aioli

STUFFED MUSHROOMS 18
portobellini mushrooms, ricotta
italian sausage, mozzarella, spinach
lemon herb beurre blanc

MEATBALLS 22
veal, pork, beef, marinara
mozzarella, parmesan, grilled bread

OYSTERS ON HALF SHELL* 24
(HALF DOZEN)
oysters, mignonette, horseradish
cocktail sauce, lemon

CRAB CAKE 25
dungeness crab, fresh herbs
green peppercorn beurre blanc

SHRIMP COCKTAIL 24
(6) black tiger prawns, fresh basil
lemon scented cocktail sauce

BEEF CARPACCIO* 17
truffle aioli, arugula, capers
grilled lemon, shaved parmesan

STEAMED MUSSELS 24
n'duja, preserved lemon, fennel
grilled bread

ZUPPA/INSALATA

SOUP OF THE DAY 12
ask your server

CAESAR* 15
romaine, creamy caesar dressing
croutons, parmesan cheese
moroccan white anchovies

TABLESIDE CAESAR* 19
(PER GUEST, TWO GUEST MINIMUM)
romaine, croutons, lemon, anchovy
extra virgin olive oil, pecorino
romano, parmigiano reggiano
garlic, egg

HEARTS OF PALM 18
avocado, sweet onion, mixed greens
heirloom tomato, mozzarella, capers
italian vinaigrette

HOUSE SALAD 13
mixed greens, carrots, tomato
red onions, italian vinaigrette

BURRATA 15
apple, tomato, herb puree
crispy prosciutto, lemon oil

TRICOLORE SALAD 14
arugula, medjool dates
honeycrisp apple, radicchio
frisee, belgium endive, pecans
red wine vinaigrette

PRIMI/PASTA

HOUSE MADE LOBSTER RAVIOLI 46
(6) house-made lobster ravioli, lobster cream, lobster meat

SUNDAY GRAVY PAPPARDELLE 36
braised tomato ragu of beef and sausage, fresh pappardelle pasta, house-made meatball

BUTTERNUT SQUASH RAVIOLI 28
roasted butternut squash, mascarpone, ricotta, toasted pecans, brown butter cream sauce

SHRIMP FRA DIAVOLO 39
shrimp, marinara, chili flake, cherry tomato, basil, garlic, white wine, spaghetti

BOLOGNESE 39
pancetta, beef, white wine, tagliatelle

PASTA TRIO 45
A chef's selection of three classic Italian favorites on one plate:
Bolognese, Cacio e Pepe, Spicy Rigatoni

STEAKS

BONELESS RIBEYE* 16 OZ 89
Meats by Linz

NEW YORK STRIP* 14 OZ 82
Meats by Linz

BONE IN RIBEYE* 24 OZ 95
Allen Brothers

BONE IN NEW YORK* 22 OZ 170
Akaushi Wagyu

FILET MIGNON* 12 OZ 80
Meats by Linz

FILET MIGNON* 8 OZ 62

SAUCES

RED WINE REDUCTION 5

PEPPERCORN SAUCE 5

BÉARNAISE 5

STEAK ADD ONS

GARLIC BUTTER 5

TRUFFLE BUTTER 9

OSCAR STYLE KING CRAB 30

KING CRAB LEGS 80

TIGER PRAWNS (3) 18

LOBSTER TAIL 6OZ 30

SIDES

ASPARAGUS 13
bearnaise, chili thread

BROCCOLINI 13
calabrian chili oil, shallot, garlic
lemon zest

BRUSSELS SPROUTS 13
goat cheese, calabrian chili

BAKED POTATO 11
sour cream, butter, chive, pancetta

MASHED POTATOES 11
cream, butter, sea salt

ROASTED MUSHROOMS 13
wild mushrooms, n'duja butter, herbs

LOBSTER MAC & CHEESE 20
orecchiette, mornay sauce
fresh lobster, breadcrumb

TUSCAN POTATOES 13
parmesan, herbs crispy garlic

BISTECCA FRIES 11
fresh parmesan, truffle salt, aioli

CREAMED SPINACH 12
truffle, parmesan

ENTRÉES

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

POTATO GNOCCHI 45
dungeness crab, vodka sauce, basil

CHIANTI BRAISED BEEF SHORTRIB 60
yukon potato puree, roasted root vegetables, red wine reduction

MARSALA 34
chicken, marsala wine reduction, sautéed mushrooms, crispy potato, shaved parmesan

PICCATA 34
mary's chicken, lemon, capers, white wine, broccolini

HALIBUT 54
basil aioli, bread crumbs, lemon butter sauce, vegetable medley

SALMON* 50
wild caught salmon, braised fennel, truffled carrot puree, shaved brussels sprouts

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

EXECUTIVE CHEF - FRANKIE ORANTES

COCKTAILS

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

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

	6oz glass/bottle		
LAMBRUSCO, CA’ DE’ MEDICI, EMILIA ROMAGNA, ITALY	11	44	
MOSCATO BIANCO, CANTICO SPUMANTI, PIEMONTE, ITALY	13	50	
PROSECCO, LA MARCA D.O.C, ITALY	11	44	
ROSÉ, BERTANI, BERTAROSE ROSATO, VERONA, ITALY	14	56	
ROSÉ, SPARKLING - PINOT NERO, LE MONDE, ITALY	12	48	

WHITE WINES

	6oz	9oz	bottle
CHARDONNAY, GIRLAN ALTO ADIGE, ITALY	18	27	70
CHARDONNAY, NEYERS, CARNEROS DISTRICT, NAPA, CALIFORNIA	22	33	88
PINOT GRIGIO, COLLIO, TENUTA SANT HELENA ROCCIAPONCA, VENCO, ITALY	15	22	55
POUILLY FUISSE, LOUIS LATOUR- BURGUNDY, FRANCE	20	30	85
RIESLING, ESSENCE, RAIMUND PRUM, GERMANY	16	24	60
SAUVIGNON BLANC, JAYSON, PAHLMAYER, NAPA VALLEY, CALIFORNIA	28	42	110
SAUVIGNON BLANC, STARBOROUGH, STARLITE, MARLBOROUGH, NEW ZEALAND	14	21	50
SOAVE, VILLA SAN ZENO, ITALY	14	21	56

RED WINES

	6oz	9oz	bottle
BAROLO, PAOLO SCAVINO “BRICCO AMBROGIO,” ITALY	29	44	125
BORDEAUX, LES CADRANS, DE LASSEGUE- SAINT EMILION GRAND CRU, FRANCE	22	32	90
CABERNET SAUVIGNON, CAYMUS CALIFORNIA	27	40	108
CABERNET SAUVIGNON, MARTIS, ALEXANDER VALLEY, CA	22	33	95
MERLOT, MILBRANDT, COLUMBIA VALLEY, WASHINGTON	15	22	60
PINOT NOIR, DE PAOLO, VENEZIE, ITALY	18	27	72
RED BLEND, MANZANOS, GRAN RESERVA, SPAIN	21	31	85
RED BLEND, THE PRISONER, NAPA, CA	24	36	96
SANGIOVESE, CHIANTI RISERVA, GHIBELLO, ITALY	16	24	64
SUPER TUSCAN, ARCANUM TOSCANA ROSSO IL FAUNO DI ARCANUM, ITALY	28	42	120



BISTECCA
ITALIAN STEAKHOUSE

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

BOTTLED WATER

SAN PELLEGRINO 1L	7
ACQUA PANNA 1L	7
SAN PELLEGRINO BLOOD ORANGE	6
SAN PELLEGRINO LIMONATA	6
MEXICAN COKE	6