

APPETIZERS

PAN FRIED MOZZARELLA
Fresh mozzarella, prosciutto
wrapped, balsamic vinaigrette
11

CALAMARI
Fried calamari
& marinara sauce
11

CRAB CAKE
Colossal crab, arugula salad,
remoulade sauce
15

CURED MEATS & CHEESES
Chef's selection of imported
meats, cheeses & olives
15

CRAB BISQUE
Grilled croutons
7

TUNA
Seared rare, arugula,
sriracha soy sauce & wasabi
15

SCALLOPS
Pan seared scallops,
rice dusted, vanilla sauce, frisee
14

SEAFOOD BY THE PIECE

COLOSSAL LUMP CRAB
4 PER OZ

OYSTERS ON THE HALF SHELL*
3

CHILLED SPLIT LOBSTER TAIL
14

JUMBO SHRIMP
4

SALADS

CAPRESE
Seasonal tomatoes, fresh
mozzarella, basil, arugula
8

CAESAR
Baby romaine,
anchovies, crostini
7

BISTECCA WEDGE
Smoked bacon, tomatoes,
sweet onion, Gorgonzola
crumbles, Bleu cheese
8

CHOPPED
Iceberg, tomatoes, cucumber,
bacon, hearts of palm, green
olives, Fontina cheese
7

SPINACH
Smoked bacon, creamy goat
cheese dressing
8

SPECIALTIES

GNOCCHI
Baked with Fontina,
Parmigiano-Reggiano,
besciamella, & tomato sauce
18

PORK MILANESE
Tenderloin medallions, pan
fried with brown butter,
parmesan risotto
24

SALMON
Grilled, port wine risotto
cucumber and fennel salad,
champagne vinaigrette
26

SHRIMP
Seared butter flied
jumbo prawns, limoncello pan
sauce, risotto
32

BRAISED VEAL
14-16 oz veal shank,
Whipped Yukon gold potatoes
37

SEAFOOD

COLD WATER LOBSTER TAIL
Broiled 8-10 oz tail,
grilled asparagus,
tomato & arugula salad
39

LAMB CHOPS
New Zealand Baby Lamb
3 double cut chops, pancetta
double baked potato
35

ROASTED CHICKEN
Herb roasted chicken,
mascarpone polenta, smoked
tomatoes, baby arugula
24

TUNA
Grilled Ahi tuna, olive
caponata, grilled asparagus,
baby arugula
32

SEA BASS
Pan seared, sautéed spinach,
orange citrus hollandaise
30

STEAKS*

NY STRIP
14 oz center cut
32

WE USE CERTIFIED ANGUS BEEF
TO ENSURE SUPERIOR MARBLING
AND TENDERNESS.

DELMONICO
The original steakhouse cut.
Exclusively for Bistecca
12 oz
36

STRIP AU POIVRE
14 oz center cut, skillet seared,
fresh peppercorn crusted
36

RIBEYE
THE RIB-EYE IS A FLAVORFUL CUT
DUE TO THE MARBLING
12 oz center cut
26
20 oz bone in
38

FILET
8 oz center cut
29

FILET OSCAR
8 oz center cut, topped with
jumbo crab, asparagus &
hollandaise
38

FEATURES*

STEAK NEIL
14 oz center cut strip, topped
with sautéed mushrooms,
caramelized garlic, basil
bleu cheese sauce
38

STEAK GAMBERI
8 oz center cut filet, butter flied
jumbo prawn, scampi sauce
43

CAJUN RIBEYE
Spice rubbed
12 oz center cut
26

STEAK DIAVOLO
14 oz center cut strip, roasted
banana peppers, habanero
sauce
37

20 oz bone in
38

BISTECCA
STEAKHOUSE WINE BAR

ABOUT OUR STEAKS

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

ADDITIONS & SAUCES

LOBSTER 35

CRAB CAKE 15

BUTTER FLIED JUMBO PRAWN 14

OSCAR 9

NEIL 6

DIAVOLO 5

HABANERO SAUCE 4

AU POIVRE SAUCE 4

BERNAISE 4

HOLLANDAISE 4

SIDES

Baked potato 5

Loaded baked potato 8

Whipped Yukon Gold potatoes 5

Pancetta double baked potato 7

Potatoes Au Gratin 7

Risotto 6

Asparagus with Hollandaise 8

Steamed Broccoli 6

Creamed spinach 6

Sautéed mushrooms 7

Onion Rings 5

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