

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,
FRISÉE & 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 PREMIUM ANGUS BEEF TO
ENSURE SUPERIOR MARBLING AND TENDERNESSE
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