

BISTECCA DINNER MENU

CRUDO "RAW"

Ahi Tuna with Wasabi Crème-Fresh, Coriander and Pink Salt	\$14
Cold Water Oyster with Mignonette	½ Dz. / \$16 Dz. / \$30
Table-Side Beef Tartare	\$18
Beef Carpaccio with King Trumpet Mushrooms, Celery and Parmesan	\$14
Lobster, Crab, and Shrimp Ceviche with Mango Pico de Gallo	\$19

COTTI "COOKED"

Vitello Tonnato: Roasted Veal Thinly Sliced with Capers and Tuna Aioli	\$12
Gratin Cold Water Oyster with Herbed Bread Crumbs	½ Dz. / \$16 Dz. / \$30
Fritti Trio- Fried Calamari, Oysters, and Shrimp	\$16
Grilled Calamari Spiedini with Frisée and Tartare Sauce	\$12
Octopus Carpaccio in a Lemon Dressing with Micro Greens	\$12

INSALATA FRESCA "FRESH GREEN SALADS"

Mix Green Salad with Feta Cheese, Cucumber, Tomatoes and House Vinaigrette	\$9
Tomato Salad with Red Onion and Blue Cheese Crumbles	\$11
Arugula, Fennel, and Pear with Aged Pecorino in a White Balsamic Emulsion	\$12
Caesar Salad with Baby Romaine, Croutons, and Parmesan Shavings	\$10
Wedge Salad, Candied Bacon, and Blue Cheese Ranch with Egg Mimosa & Croutons	\$12
House-Made Burrata with Romesco Pesto and Herb Salad	\$12

ZUPPE

Lobster Bisque	\$12	Potato and Leek	\$8	Minestrone with Lentils	\$12
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PASTA & RISOTTI

Torchetti Pescatore with Lobster, King Crab, Shrimp, Scallop and Calamari in a Spicy Pomodoro Sauce	\$39
Porcini Risotto Mantecato with Parmesan and Truffle Oil	\$26
Spaghetti alla Carbonara with Smoked Pancetta	\$24
Shrimp Mac and Cheese with Roasted Peppers and Caramelized Onions	\$24
Spinach and Ricotta Ravioli with Calabrese, Garlic Cream, and Gremolata	\$21
Sweet Potato Gnocchi with Sage, Garlic, and Parmesan Reggiano	\$21
Pappardelle Pasta with Herbed Grilled Chicken Breast and Parmesan Cream Sauce	\$24
Murphy's Shrimp over Capellini with Lobster and Fennel Sauce	\$29

La Carne

Bistecca alla Fiorentina	36 oz. / \$79	60 oz. / \$149	
Filet Mignon	10oz. \$48	Ribeye	20oz. \$49
Strip Sirloin	20oz. \$48	Churrasco	10oz. \$45
Bone in Beef Tenderloin	16oz. \$69	Bone in Ribeye	18oz. \$55

~ All Above Steaks are Served with One Side and One Sauce. ~

CONTORNI "SIDES" \$10

Hen of the Wood Mushrooms	Sautéed Spicy Broccoli Rabe	Tuscan Bean Stew
Creamed Spinach	Mac and Quattro Formaggio	Mashed Potatoes
Hand Cut Fries	Au Gratin Potatoes	Green Beans
Grilled Asparagus	Baked Potato	Roasted Brussel Sprouts

LE SALSE \$5

Gorgonzola Sauce	Béarnaise Sauce	Brandy Peppercorn Sauce
Red Wine Reduction	Spicy Chipotle Sauce	Garlic Butter

SECONDI

Osso Bucco with Saffron Risotto and Gremolada	\$45
Veal Chop – Mashed Potatoes, Asparagus, Mushroom and Brandy Peppercorn Sauce	\$45
Veal Scaloppini with Lemon, Capers, Artichoke, and Sweet Potato Gnocchi	\$32
Borolo Braised Short Rib over Garlic Mashed Potato and Pickled Heirloom Carrots	\$36
Prime Tenderloin of Beef "Spiedini" over Herbed Polenta	\$26
Fillet Mignon with Cipolloti, Taleggio Fondue, and Au Gratin Potatoes	\$34
Chicken Fried Steak with Garlic Mashed Potato and Green Beans	\$28
Fire Grilled Chicken Breast with Bell Pepper Bandiera and Parsley Potatoes	\$24
Domestic Lamb Chops with Couscous and Chili Mint Relish	\$39
Berkshire Pork Chop with Cinnamon, Apples, and Cloves Sauce -- Au Gratin Potato	\$34
Double Venison Chop with Pear Risotto and Broccoli Rabe	\$45
Grilled Alaskan Halibut with Tuscan Bean Stew, Lemon Risotto, and King Crab	\$39
Pan Seared Wild Salmon with Lobster Lemon Risotto and Crabmeat	\$34
Grilled Whole Branzino with Steamed Parsley Potatoes and Herb Infused Balsamic	\$38

~ \$10 Split charge on any entrees ~