



BISTECCA

ITALIAN STEAKHOUSE

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, lemon
garlic 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

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

CARPACCIO* 17
mustard 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* 17
(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
black tiger shrimp, marinara, chili flake, cherry tomato, basil, garlic, white wine, spaghetti

BOLOGNESE 39
pancetta, beef, white wine, nutmeg, tagliatelle

STEAKS			SAUCES	
we serve prime grade beef, all steaks are garnished with cipollini onion and finished with kobe beef fat			RED WINE REDUCTION	5
FILET MIGNON*	8 OZ	62	PEPPERCORN SAUCE	5
FILET MIGNON*	12 OZ	76	BÉARNAISE	5
BONELESS RIBEYE*	14 OZ	80	STEAK ADD ONS	
NEW YORK STRIP*	14 OZ	65	GARLIC BUTTER	5
BONE IN RIBEYE*	24 OZ	95	TRUFFLE BUTTER	9
RIB CAP*	8 OZ	85	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
agro dolce, candied pecans

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	

DUCK RAGU 45
braised musgovy duck, root vegetables, orecchiette, roasted tomato

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

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 9
AMERICAN INDIA PALE ALE, USA (7.0%)
COORS LIGHT, AMERICAN LIGHT LAGER 8
USA (4.2%)
CORONA, MEXICAN PALE LAGER, MEXICO 9
(4.5%)
HEINEKEN, PALE LAGER, NETHERLANDS (5.0%) 9
MICHELOB ULTRA, PURE GOLD 8
ORGANIC, PALE LAGER, MO (3.8%)
MILLER LITE, AMERICAN LIGHT LAGER 8
USA (4.2%)
MENABREA AMBRATA, ITALIAN AMBER 10
LAGER, ITALY (5.0%)
MENABREA BIONDA, ITALIAN PALE 10
LAGER, ITALY (4.8%)
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

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

WHITE WINES

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

RED WINES

CABERNET SAUVIGNON, SADLER'S WELL, PASO ROBLES, CA	16	64
CABERNET SAUVIGNON, CAYMUS VINEYARDS, NAPA, CA	27	108
RED BLEND, THE PRISONER, NAPA, CA	24	96
PINOT NOIR, SADLER'S WELL, SANTA BARBARA, CA	18	72
RED BLEND, MANZANOS, GRAN RESERVA, SPAIN	21	85
SANGIOVESE, CHIANTI RISERVA, GHIBELLO, ITALY	16	64
MERLOT, MILBRANDT, COLUMBIA VALLEY, WASHINGTON	15	60



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

GRILLED THYME LEMONADE - 14

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

BOTTLED WATER

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