



Antipasti

Stracciatella 6

Antipasto Assortito

cured meats, cheeses and fresh fruit 12

Portabella di Formaggio ie Capra

mushroom and goat cheese, port demi-glace 13

Lumache con Crostini

escargot in garlic butter 8

Gamberetto d' acqua dolce

fresh water shrimp with prosciutto
and stone ground mustard aioli 14

Sei Formaggi

asiago, fontinella, boursin, mozzarella,
fontina, and smoked mozzarella 8

Calamari

calamari sautéed with onions and peppers 11

Torta al Granchio

crab cake with sun-dried tomato aioli 10

Antipasto di Salmone

house cured organic Irish salmon 11

Insalata

Insalata di Caprese 7

Insalata di Cesare 7

Autenticato Piedmontese

U.S.D.A. Certified Piedmontese Beef

***Filetto di Manzo**

tenderloin of beef

6 oz 28 8 oz 33 10 oz 37 12 oz 43 16 oz 55

***Bistecca ai Ferri**

14 oz new york strip 40

***La Bistecca**

20 oz porterhouse 43

***Certified Piedmontese Ribeye**

14 oz ribeye 40

***Filettini di Manzo con Risotto e Funghi**

beef tips with organic risotto 30

*** Medaglione di Filetto**

filet medallions, pepper pressed, bacon,
bleu cheese and a porcini demi-glace 40

**Our Certified Piedmontese Beef cuts are served with
La Bistecca's Vintage Sauce**

Cena

Pollo con Marsalla

organic free range chicken, mushrooms
and marsala wine sauce 18

Salmone dentro Brodo

organic Irish salmon in fumet
with fresh vegetables 24

Vitello Saltimbocca

provimi veal, prosciutto, and asaigo
with sage madera wine sauce 27

Vitello con Gemme di Frutta

provimi veal, apricots, and cranberries
laced with an amaretto cream sauce 27

Aragosta al Burro

butter poached lobster medallions
nestled on a bed of angel hair pasta 50

Ravioli di Manzo

piedmontese beef filled pasta
with bolognese sauce 15

Carne di Maiale

organic pork loin medallions
served with apple cider demi-glace 29

Costolette di Vitello

16 oz provimi veal rib chop 50

Cotolette d' Agnello

domestic lamb chops with porchini and white
truffle demi-glace 36

Gamberetto con Pesto

gulf shrimp and basil cream sauce,
served over linguini 30

A La Carte

Sauteed Mushrooms

Sauteed Onions

Fresh Asparagus

4

Your Hosts

The Costanza Family

Executive Chef Scott Breazeale

**39405 Plymouth Road
Plymouth, Michigan 48170**

734-254-0400

www.labistecca.net

**May be cooked to order. NOTICE: Consuming
raw or uncooked meat, poultry, seafood, shellfish
of eggs may increase your risk of food-born illness*