

La Bistecca Italian Grille

Antipasti

Salsicca alla Cacciatora 7

A blend of italian sausage, potatoes, onions, sweet and hot peppers

Cocktail di Gambri 14

chilled shrimp served with caper cocktail sauce

Spiedini 8

pan fried fontinella cake, capers, olives, and white wine lemon butter sauce

Lumache con Crostini 10

escargot in garlic butter

Calamari 12

sliced squid steak, garlic, onions, and peppers

Portabella con Porto 9

roasted portabella cap, goat cheese, and port wine demi glace

Insalata e Zuppe

Insalata Antipasto 10

prosciutto di parma, oldani salami, italian cheese, olives, roasted peppers, mixed greens, and house dressing

Insalata di Caesar 7

romaine lettuce, croutons, grano padano cheese, house made ceasar dressing

add grilled chicken 4

add grilled salmon* 8

Insalata Verde Mista 8,

tomatoes cucumbers, goat cheese, almonds, cherries, and white balsamic dijon vinaigrette

add grilled chicken 4

add grilled salmon* 8

Zuppe del Giorno 7

chef's daily soup selection

A La Carte

Fresh Asparagus 4 Sautéed Spinach 4 Risotto 6 Caramelized Onions 4 Sautéed Mushrooms 4

** Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-born illness*



Certified Piedmontese

U.S.D.A. Certified Piedmontese Beef, finished with our vintage sauce served with a house salad, potatoes, and daily vegetable selection

Filetto di Manzo* house cut tenderloin of beef: 6 oz 29 8 oz 34

Piedmontese Beef Tenderloin Sandwich*

20

Served open faced on toasted Cibatta with grilled portabella, caramelized onions, Gruyer cheese and a fresh cucumber and tomato salad

Filettini di Manzo con Risotto e Funghi*

18

sautéed certified piedmontese tenderloin tips with risotto, exotic mushroom, tomatoes, caramelized onions and parmesan cheese

Pranzo

served with a house salad and daily vegetable selection

Ravioli di Formaggio * 14

ravioli stuffed with mascarpone cheese, sun-dried tomato and spinach, finished with a spinach pesto tomato cream sauce and toasted pine nuts

Penne con Funghi Selvaggi 13

portabella, cremini and truffle mushrooms, with a porcini cream sauce and penne pasta

Salmone al Forno 16

oven roasted filet of salmon topped with artichoke pesto and bread crumbs, served with fennel salad and rice pilaf

Pollo Picante 14

organic free range breast of chicken, artichoke hearts, capers, blonde sauce, and chef's starch

Ravioli di Manzo 13

piedmontese beef, ricotta and grana padano hand-filled pasta, with Bolognese sauce

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Gnocchi Primavera 13

house made gnocchi with our marinara and a medley of fresh vegetables

Sea Bass al Forno 19

oven steamed sea bass finished with lemon-thyme butter, fresh tomatoes and roasted fingerling potatoes

Vitello alla Marsala* 17

scallopini of provimi veal, garlic, wild mushrooms, marsala wine, and chef's starch

Gamberetti Scampi con Linguine 16

sautéed shrimp, olive oil, linguine, white wine, garlic, and lemon juice

Fettuccine Carbonara 14

tri colored fettuccine, bacon, parmesan, peas, egg yolk, and cracked black pepper

add grilled chicken 4

add sautéed shrimp 6

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