

BISTECCA – An Italian Steakhouse

Your Host – The Salerno Family

Grande Inizi

Scallop 18.50

2 jumbo pan seared, finished with white wine, basil, lemon, garlic and butter

SHRIMP BISTECCA

Huge Jumbo Gulf Shrimp Cocktail
Served with Cocktail and Remoulade Sauce.

½ dozen – **18.75** - 1 dozen – **34.50**

Steak Salerno 19.50

12 oz. New York strip, grilled to order, topped with roasted garlic and our famous butter sauce atop croutons.

Mussels 17.75

A heaping bowl of fresh farm raised black mussels, sautéed with white wine, garlic and fresh herbs, topped with Sicilian breadcrumbs.

Cheese and Meat For 2 18.50

An assortment including Cheddar, Swiss, Smoked Gouda, Provolone, Gorgonzola, Prosciutto, Capicola, Salami

Crab Cakes 11.50

2 cakes full of Texas gulf blue crab.
Served on a crab cream. Delicious!

Smoked Salmon 14.50

Norwegian salmon, served with griddled croutons, grated red onions, capers and cooked egg yolks.

Tuna Grotto 19.50

Peppered Pan Seared Tuna, Served on Fried Wontons topped with Spicy sesame citrus butter and Wasabi Caviar.

Shrimp Grotto 12.50

A Chef Salerno classic. Four large shrimp marinated in Mogia, seared to perfection, topped with gorgonzola butter and herbed breadcrumbs.

Escargots 12.50

Six with garlic, butter, parsley, basil, cilantro, lemon and white wine. Garnished with puff pastry.

Oysters

*Fresh – ½ dozen **10.50**/1 dozen **19.00**

Rockefeller – ½ dozen **13.00**/1 dozen **24.00**

Zuppe en Ensalata

***Wedge of Baby Iceberg 6.50**

With marinated baby tomatoes, toasted walnuts – crispy bacon – gorgonzola crumbles.
Choice of Gorgonzola dressing or Sundried Tomato dressing.

***BISTECCA Salad 8.50**

Tossed baby greens with a Gorgonzola dressing, topped with pears, Gorgonzola cheese, walnuts and bacon.
a la carte 6.50

Caesar Salad 7.50

Romaine, anchovies and fresh parmesan cheese tossed to order with our house Caesar dressing.
a la carte 6.00

Wilted Spinach Salad 7.50

With tomatoes, goat cheese, cashews and croutons, tossed with applewood-smoked bacon and caramelized onion vinaigrette.
a la carte 6.00

***Caprese 9.00**

Made with Vintage Heirloom Tomatoes and Fresh Mozzarella, sliced and topped with the finest Extra Virgin Olive Oil, fresh Basil, cracked Black Pepper and Sea Salt.

She-Crab Soup 8.75

A delicacy from the Southeast Coast states.
A velvety blend of crab, shrimp and fresh herbs.
SERVED TABLESIDE!

~~Be sure to try one of our Salerno Soufflés for dessert! Ask your server for details~~

Please note: There will be a \$2.00 charge for all split entrees.

The kitchen welcomes special requests

**Gluten Free Item*

Bistecca e Specialità

***Lamb Chops 38.00**

Wisconsin raised domestic lamb, lightly olive oil and garlic marinated – grilled on an open fire to perfection.

*** Osso Buco 35.50**

Veal classic braised to perfection. Served over mashed potatoes, with braised vegetables, and topped with a micro green gremolata.

***Pork Chop 23.50**

Double Primo Chop, butterflied – pan seared to order. Served with Apple Cranberry Compote, mashed potatoes and farm market vegetables.

Veal DaVinci 27.00

Tender slices of veal sauteed with mushrooms, finished with Marsala and a touch of cream, served with creamy vegetable risotto.

Prime New York Strip 39.00

Served with our House Potato and baby vegetables.

***Duck 24.50**

Pan seared duck breast served with port poached pear and crepinette of confit and pecan buttered bok choy.

***Beef Tenderloin 35.50**

8 oz. Filet cooked to order, served with our House Potato and seasonal vegetables.

***Prime Bone-In Ribeye – 18 oz. 49.50**

Served with House Potato and Farmers Market vegetables

Chef's Peppered Strip 38.50

A Salerno Classic! Prime 12 oz. strip with Brandy Cream, mashed potatoes and baby veggies.

***Beef and Crab 34.50**

Tenderloin medallions, topped with Alaskan crab, served with our House Potato and Farmers Market Vegetables.

Grandma's Short Ribs 24.50

Slow cooked Cedar River Farms all natural beef, with red wine, garlic and tomatoes, for 8 hours – till meat is falling off the bone!

"Summer Special" Robertson's Chateaubriand for Two 86.00

Served with garlic mashed potatoes and sautéed spinach and roasted mushrooms.

*10% of the price of this entree will be donated to
Denton County Children's Advocacy Center*

Frutti di Mare

Black Drum with Crab 29.50

Fresh from the Texas Gulf – beautiful white firm fillet, lightly seasoned and sautéed to order. Topped with Texas blue crab meat and Hollandaise.

Cioppino 33.00

Sea Bass, shrimp, scallops, clams and mussels in a fennel tomato broth, served over pappardelle pasta.

Snapper 25.50

Pecan breaded, served over angel hair pasta with baby zucchini and orange basil cream.

Scallops Romano 18.95

Served over pappardelle pasta with toasted pine nuts, extra virgin olive oil, pecorino romano cheese.

***Salmon 23.50**

Blackened, served with fried rice, baby bok choy and Hollandaise sauce.

***Sea Bass 30.50**

Tender, succulent fillet, topped with Chipotle butter and served with baby arugula salad.

***Combo for 1 52.50**

7 oz. South African Lobster Tail and 6 oz. Beef Tenderloin Filet grilled to order. Served with house potato and vegetables.

***South African Lobster Tail 39.00**

7 oz. – Tender Sweet Tail!
Basted with butter and lemon, served with shrimp vegetable risotto and seasonal vegetables.
Extra Tail – 25.00



Thank you for your patronage!