

# BISTECCA – An Italian Steakhouse

*Your Host – The Salerno Family*

## Grande Inizi

### **Tuna Grotto 19.50**

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

### **Quail Bullet 8.50**

A Great App! Stuffed with jalapeno and cheese - breaded and fried, served on Portobello Risotto, drizzled with jalapeno syrup

### **Mussels 17.75**

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

### **Scallop 8.50**

Fresh Jumbo East Coast – pan seared, resting atop a griddled Portobello mushroom

### **Escargots 12.50**

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

### **Crab Cakes 15.50**

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

### **Shrimp Grotto 12.50**

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

### **Shrimp BISTECCA**

Huge Jumbo Gulf Shrimp Cocktail Served with Cocktail and Remoulade Sauce.  
½ dozen – **18.75** - 1 dozen – **34.50**

### **Smoked Salmon 14.50**

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

### **Cheese and Meat For Two 18.50**

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

### **Steak Salerno 19.50**

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

### **Oysters**

**Fresh – ½ dozen 12.00/1 dozen 23.00**

**Rockefeller – ½ dozen 17.50/1 dozen 28.00**

**Mediterranean Grilled – ½ dozen 14.00/1 dozen 25.00**

## Zuppe en Ensalata

### **\*Wedge of Baby Iceberg 7.50**

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 7.50*

### **Caesar Salad 7.50**

Romaine, anchovies and fresh parmesan cheese tossed to order with our house Caesar dressing.  
*a la carte 6.50*

### **Raspberry Spinach Salad 7.50**

With Chef's Holiday dressing – garnished with goat cheese rolled in a cashew dust, fresh raspberries, green apple and toasted walnuts  
*a la carte 6.50*

### **\*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.

### **\*Pork Chop 23.50**

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

### **\*Duck 24.50**

Pan seared duck breast served with port poached pear and crepinette of confit and seasonal vegetables.

### **Venison Chops 33.00**

Farm Raised! Lightly marinated –grilled to order, Served with mashed potatoes and burgundy mushrooms.

### **\* Osso Buco 35.50**

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

### **Veal DaVinci 27.50**

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

### **Chef's Peppered Strip 38.50**

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

### **\*Beef Tenderloin 35.50**

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

### **\*Beef and Crab 35.50**

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

### **Prime New York Strip 39.00**

Served with our House Potato and baby vegetables.

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

Served with House Potato and Farmers Market vegetables.

## Frutti di Mare

### **Shrimp Scampi 25.50**

A Salerno Classic! Served with pappardelle pasta.

### **Cioppino 33.00**

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

### **Snapper 25.50**

Fresh Gulf Red Snapper - pecan breaded, served over angel hair pasta with seasonal vegetables and orange basil cream.

### **Scallops 28.95**

Pan seared so gingerly – to a light caramelization – then topped on fresh pappardelle pasta in a savory tomato fennel broth – DELISH!

### **\*Salmon 23.50**

Blackened, served with fried rice, seasonal vegetables and white butter sauce

### **Halibut 28.50**

Seared with onion, garlic, bacon, basil – then tossed in the oven to roast. Finished with butter and lemon.

### **\*Sea Bass 36.50**

Pan roasted to perfection. Served with a creamy Portobello risotto, seasonal vegetables and topped with compound butter with fresh herbs.

### **\*South African Lobster Tail 44.00**

7 oz. – Tender Sweet Tail!  
Basted with butter and lemon, served with mashed potatoes and seasonal vegetables.  
Extra Tail – 32.00

### **\*Combo for One 62.50**

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

### **\*Combo for Two 110.00**



*Thank you for your patronage!*