

# 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.

### **Duck Ravioli 9.50**

Tender dumplings of duck confit. Resting in a pool of creamy broth with wild mushrooms.

### **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 17.50**

Two Fresh Jumbo Scallops – 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.

### **Steak Salerno 19.50**

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

### **Crab Cakes 15.50**

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

### **Crab and Scallop Arancini 17.50**

Made with diced bell pepper and Romano Cheese, Sitting on Crab Cream, topped with Spicy Mayo and Micro Greens.

## Zuppe en Ensalata

### **\*Wedge of Baby Iceberg 8.00**

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 8.50**

Romaine, anchovies and fresh parmesan cheese tossed to order with our homemade Caesar dressing.  
*a la carte 7.50*

### **Spinach Salad 8.50**

Garnished with goat cheese rolled in a cashew dust, green apple and roasted cashews. Choice of Raspberry Vinaigrette or Bacon Red Onion Vinaigrette.  
*a la carte 7.50*

### **\*Caprese 9.50**

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 9.50**

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 42.50**

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

### **\*Pork Chop 24.50**

Double Primo Chop. Topped with Apple Red Onion Chutney, 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.

### **Veal Salerno 35.50**

A Salerno Classic!! Tenderloin of Veal layered with prosciutto, baby spinach, mushrooms, and Asiago Cheese. Rolled- Tied- and Roasted in the oven. Sliced to order, served over Angel Hair Pasta.

### **Veal DaVinci 27.50**

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

### **\*Prime Bone in Ribeye –20oz. 55.00**

Served with our House Potato and grilled asparagus. Served with a side of Red Wine Demi and Bearnaise.

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

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

### **\*Beef and Crab 42.50**

Tenderloin Medallions topped with Alaskan King Crab, served with our House Potato and Farmers Market Vegetables.

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

Served with our House Potato and baby vegetables.

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

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

## Frutti di Mare

### **Shrimp and Crab 37.50**

Texas Jumbo Shrimp sautéed with garlic and basil-finished alfredo style. Served over angel hair pasta and topped with Alaskan King Crab.

### **Snapper 25.50**

Fresh gulf fillet lightly seasoned and sautéed. Topped with a jumbo scallop- served over angel hair pasta with fresh vegetables and an Orange Basil Cream sauce.

### **Scallops 28.95**

Pan seared– to a light caramelization – Served on a bed on sautéed spinach with bacon and onion. Garnished with a fried sweet potato shoestring and a citrus butter sauce.

### **\*Salmon 24.50**

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

### **Halibut 35.50**

Pan seared with garlic and basil- tossed in the oven to roast. Topped with a jumbo pan seared scallop and a mango jalapeno cilantro relish. Served with an arugula salad tossed with a blackberry honey basil vinaigrette.

### **\*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 – 37.00

### **\*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**

