

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.

***Carpaccio 15.50**

A Classic, with Chef's new twist!
A MUST TRY appetizer using prime tenderloin – sliced paper thin – topped with baby organic arugula, sea salt, freshly ground pepper, shaved pecorino Romano and drizzled with a grapefruit extra virgin olive oil vinaigrette

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

Steak Salerno 23.50

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

Escargots 12.50

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

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
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.

Grotto Meatballs 8.50

Grandma's special recipe and Chef's FAVORITE!

Cheese and Meat For Two 19.50

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

Oysters

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

Rockefeller – ½ dozen 17.50/dozen 28.00

Mediterranean Grilled – ½ dozen 14.00/dozen 25.00

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, with 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 \$2.50 charge for all split plates.

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.

Duck 24.50

Pan seared duck breast served with blueberry honey compote and crepinette of duck confit and asparagus.

Veal Oscar 37.50

Tender veal slices – topped with Alaskan King crab, asparagus and Hollandaise. Served with a creamy shrimp and crab risotto “all’onda”.

*** Osso Buco 35.50**

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

***Prime New York Strip 39.00**

Served with our House Potato and baby vegetables.

***Pork Chop 24.50**

Primo Cowboy Chop, with roasted mushroom garlic cream, mashed potatoes and vegetables

***Prime Bone in Ribeye –20oz. 59.50**

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

***Prime Beef Tenderloin 39.50**

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

***Prime Beef and Crab 44.50**

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

*** Wagyu Short Ribs 27.50**

Slowly braised 8 hours – falling off the bone. Served with mashed potato, carrots, onions.

CHEF'S FAMOUS BRANDY CREAM SAUCE

***Chef's Peppered Prime Strip 42.50**

Texas Prime, peppered - cooked to order –topped with brandy cream. Served with mashed Yukon potatoes and vegetables.

***Prime Tenderloin Medallions 33.00**

Texas Beef - pan seared, finished with brandy and cream. Served over mashed Yukon potatoes and vegetables

Frutti di Mare

Snapper 25.50

Fresh gulf fillet pecan breaded. served over angel hair pasta with fresh vegetables and an Orange Basil Cream sauce.

Halibut 29.50

Pan roasted to perfection. Served atop saffron rice, tomato wonders and broth.

***Sea Bass 36.50**

Topped with pecan butter crunch- roasted. Served with shrimp and crab risotto, baby broccoli and carrot ginger jam.

Scallops 32.50

Pan seared, atop saffron rice with creamy butter sauce and carrot ginger jam.

***Salmon 24.50**

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

Cioppino 34.50

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

***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**

