



**BISTECCA – An Italian Steakhouse**  
**PICK-UP and DELIVERY MENU**  
**972-318-0515**

**Appetizers**

**Tuna Grotto 19.50**

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

**Smoked Salmon 14.50**

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

**Steak Salerno 23.50**

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

**Cheese and Meat For Two 19.50**

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

**Crab Cakes 15.50**

Texas gulf blue crab.  
Served on a crab cream. Delicious!

**\*Shrimp BISTECCA**

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

**Shrimp Grotto 12.50**

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

**Grotto Meatballs 8.50**

Grandma's special recipe and Chef's FAVORITE!

**Pecan Crusted Chicken Strips**

served with Orange Basil Cream sauce.  
**\$9.00** (with home cut fries **\$11.50**)

**Soup/Salad**

**\*BISTECCA Salad 8.50**

Tossed baby greens with a Gorgonzola dressing, topped with pears, Gorgonzola cheese, grapes, walnuts and bacon.  
*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.



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**Entrees**

**Prime Bone-in Ribeye 59.50**

20 ounce - 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

**Snapper 25.50**

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

**Salmon 24.50**

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

**\*Sea Bass 36.50**

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

**Desserts**

**White Chocolate Cheesecake 8.50**

Homemade with graham cracker crumbs, served with blueberries and raspberry puree and strawberries with flurry of white chocolate snow

**\*Flourless Chocolate Cake 8.50**

Topped with Grand Marnier chocolate ganache and candied oranges

**Fudge Pie 7.50**

Chef Salerno Created! Homemade fudge and pie dough, topped with coconut whipped cream

**\*Grotto Pecan Twill 8.95**

Lace pecan candy tower filled with chocolate mousse, launched over crème anglaise and caramel sauce

