

# 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

### **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**

### **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!

## 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**



*A 20% Gratuity will be added to your order and will be used to help us assist our staff during the limited occupancy of our restaurant and bar.*