



DFW Restaurant Week: August 9 - 15, 2021
Preview Weekend: August 6 - 8, 2021



Restaurant Week Drink Special

Grapefruit Basil Martini
\$7 supplemental cost

First Course Choice:

Tomato Soup
Fresh homemade tomato soup – topped with a frothy cream, served with a grilled cheese sandwich

Salmon Wellington
In puff pastry with a mushroom salmon mousse, and classic Beurre Blanc.

Triple A Tuna
Fresh Sushi tuna peppered and pan seared
Asparagus – Avocado-Arugula
Served with fried wontons.

Wine: La Scolca Gavi



Entrée Choice:

Seabass with Pistachio
Chef's Grapefruit Basil Butter Syrup

Short Rib
Boneless atop whipped potatoes with a portobello demi.

Shrimp and Risotto
Gulf shrimp sauteed – served over creamy portobello risotto.

Chicken Marsala
With fresh pappardelle, finished with julienne of Prosciutto.

White Wine: Cloudy Bay Sauvignon Blanc

Red Wine: Earthquake Cabernet



Dessert Choice:

Strawberry Pie
Salerno Family Classic
FOR 3 GENERATIONS!

Pot de Crème with Bailey's
And Flourless Chocolate Cake
A Chocolate Dream!

Wine: Terra D'Oro Moscato



\$49 per Person
for Three Course Dinner

\$69 per Person with
Recommended Wines

\$7.00 Supplemental Cost for Restaurant Week Drink Special

\$10 from each dinner will be donated to the North Texas Food Bank



Presented by Chef Morris Salerno, HAAC, FEWMCS
2020 CHEF OF THE YEAR – Texas Chefs Association

BISTECCA – An Italian Steakhouse
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