

# BISTECCA – An Italian Steakhouse

*Your Host – The Salerno Family*

## Grande Inizi

### **Tuna Grotto 19.50**

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

### **Mussels 18.50**

A heaping bowl of Prince Edward Island black mussels, sautéed with white wine, garlic and fresh herbs, topped with Sicilian breadcrumbs.

### **Escargots 14.00**

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

### **Crab Cakes 18.00**

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

### **Cheese and Meat for Two 22.50**

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

### **Steak Salerno 23.50**

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

### **Shrimp Grotto 14.50**

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 – **22.50** - 1 dozen – **39.50**

### **Smoked Salmon 14.50**

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

### **Grotto Meatballs 10.50**

Grandma's special recipe and Chef's FAVORITE!

### **Scallops 17.50**

Two jumbo East Coast scallops, sweet pea puree, crab sauce.

### **\*Carpaccio 17.50**

A Classic, with Chef's new twist!  
A MUST TRY appetizer using beef tenderloin – topped with baby organic arugula, sea salt, freshly ground pepper, shaved pecorino Romano, crushed roasted cashews and drizzled with an extra virgin olive oil vinaigrette

### **Oysters**

**\*Fresh – ½ dozen 14.00/dozen 26.00**  
**Rockefeller – ½ dozen 17.50/dozen 29.00**

## Zuppe en Ensalata

### **The Wedge 9.50**

With marinated baby tomatoes, toasted walnuts – crispy bacon – gorgonzola crumbles.  
Choice of Gorgonzola dressing or Sundried Tomato dressing.

### **Caesar Salad 9.50**

Romaine, and fresh parmesan cheese tossed to order with our homemade Caesar dressing.  
*a la carte 8.25*

### **\*BISTECCA Salad 9.50**

Tossed baby greens with a Gorgonzola dressing, topped with pears, Gorgonzola cheese, walnuts and bacon.  
*a la carte 8.25*

### **\*Caprese 12.00**

Made with Vintage Heirloom Tomatoes and Fresh Mozzarella, sliced and topped with the finest Extra Virgin Olive Oil, balsamic glaze, fresh Basil, cracked Black Pepper and Sea Salt.

### **She-Crab Soup 10.50**

A delicacy from the Southeast Coast states.  
A velvety blend of crab, shrimp and fresh herbs.  
**SERVED TABLESIDE!**

*Salads can be topped with your choice of chicken breast, salmon, shrimp or steak.  
Served grilled or blackened*

**Chicken \$18.00 / Salmon \$20.00 / 4 Shrimp \$22.00 / Steak \$26.50**

Please note: There will be a \$4.00 charge for all split plates.

*The kitchen welcomes special requests*

*\*Gluten Free Item*

## Bistecca e Specialità

### **\*Lamb Chops 48.50**

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

### **Duck 27.50**

Pan seared duck breast served with caramelized red onion blueberry compote and crepinette of duck confit and asparagus.

### **Veal DaVinci 28.50**

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

### **\*Prime New York Strip 45.00**

Served with our House Potato and baby vegetables.

### **\*Pork Chop 29.50**

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

### **\*Prime Bone in Ribeye –20oz. 62.50**

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

### **\*Beef Tenderloin 39.50**

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

### **\*Beef and Crab 48.50**

Tenderloin Medallions Oscar style with lump crab, served with our House Potato and Farmers Market Vegetables

### **CHEF'S FAMOUS BRANDY CREAM SAUCE**

#### **\*Chef's Peppered Prime Strip 42.00**

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

#### **\*Beef Tenderloin Medallions 38.50**

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

## Frutti di Mare

### **Snapper 32.50**

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

### **\*Salmon 24.50**

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

### **Scallops and Shrimp 39.50**

Three jumbo East coast scallops and two Texas jumbo shrimp pan seared in clarified butter – finished with diced red tomato, chiffonade of basil, served over a mound of angel hair in a butter garlic sauce then showered with a snow of Romano cheese.

### **Sea Bass 43.50**

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

### **Shrimp Scampi 28.95**

6 Texas Jumbo shrimp – pan sauteed with butter, garlic, lemon, white wine and fresh basil. Served over Homemade pappardelle noodles. It's-a-Nice-A!

### **Cioppino 36.50**

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

#### **\*South African Lobster Tail 49.50**

6-7 oz. – Tender Sweet Tail!

Basted with butter and lemon, served with mashed potatoes and seasonal vegetables.

Extra Tail – **42.50**

#### **\*Combo for One 76.00**

7-8 oz. South African Lobster Tail and 6 oz. Beef Tenderloin Filet grilled to order. Served with House Potato and vegetables.

**\*Combo for Two 128.50**

~~Be sure to try one of our Salerno Soufflés for dessert! Ask your server for details~~

