



Summer / Fall Menu

primo

Gazpacho 12

Chilled blended garden vegetables with a splash of garlic and vine ripened tomato

Grilled Octopus 18

Salsa Verde Confit Grape Tomato, Balsamic reduction EVOO

Classic Escargot Bourguignon 15

Oven Baked in butter garlic herbs pinot grigio and lemon

Charcuterie 18

Artisanal Meats, House pickles, preserves, marinated olives

Mussels Poulette 15

Sautéed Leeks Mushrooms, lemon cream wine

Chicken Liver Pate 12

Brandy infused Livers, Bermuda Onion Jam, gherkins Crostini

Grilled Peach & Prosciutto 15

Candied Almonds, Figs Micro Greens, Balsamic, Greek Yogurt Vinaigrette

Classic Caesar 15

Romaine Hearts, Bistecca's roast garlic dressing Cherry Smoked Pork Belly, Pecorino Crisps

Beef Carpaccio 21

Thinly Sliced Center Cut Tenderloin, Blistered Cherry Tomatoes, shaved Asiago, Truffle Aioli

Watermelon & Goat's Milk Feta 15

White Balsamic drizzle Bistecca's garden Mint



Summer / Fall Menu

secondo

Linguine Vongole 26

Linguine noodles steamed clam's garlic and parsley

Ravioli De Zucca 22

Roasted Butternut Squash Ravioli Ricotta, lemon sage aged balsamic

Pappardelle Bolognese 20

Broad Noodles, classic meat sauce, parmesan, and Butter

Spaghetti & Meatballs 19

Tomato sauce Spaghetti Braized beef

Linguine Frutti Di Mare 32

Shrimp mussels, clams marinara

Tuscan Roasted Chicken 26

Parmesan crusted breast of chicken, seasonal vegetables lemon wine jus

Spigola (Striped Bass) 32

Grilled bass cremini mushroom orange and tomato Chutney

Steaks

All our Steaks are House Aged Premium Beef Grilled to Perfection
with a Salt & Coarse Pepper Crust

London Broil (Marinated Flank) 32

Center Cut Fillet 7oz 40

New York Strip Loin 10 oz 36

Rib Eye 14 oz 45

Violet Mustard Crusted Rack Of Lamb 48

Stuffed with triple cream Brie & Roast garlic pate mint and balsamic reduction

sides 8

Frites

Roast

Rappini

Mushrooms

Asparagus

Bourbon Garlic Butter

Blue Cheese Butter