

# La Bistecca

## Antipasti

*Minestrone e Francobolli* eight  
Seasonal vegetables soup, with "postage-stamp" mushroom ravioli

*Spicy Kobe Meatballs* eight  
Warm Sicilian caponata and Saba

*Calimari ai Ferri* eight  
Grilled calamari with lemon juice, olive oil, parsley and oregano

*Carpaccio di Piemontese* twelve  
Arugula, Parmigiano, lemon juice and extra virgin olive oil

*Burrata and Peperonata* eleven

Creamy mozzarella, roasted pepper salad, balsamic aged 12 years  
and smoked extra virgin olive oil

*Handcrafted Creminelli Salami Tasting (serves 2)* eighteen

Barolo: made with famous Piedmont red wine

Piccante: spicy salami with red peppers and paprika

Tartufo: made with black truffles from Italy  
served with grilled ciabatta, salsa rustica, fennel salad  
and Castelvetrano olives

## Insalate

*Organic Field Greens* eight  
Teardrop tomatoes, candied walnuts and ricotta salata

*Baby Beets* ten

Crema alla ricotta Gioia, roasted hazelnuts and pickled cipolline

*Tablesider Caesar* ten

Romaine hearts, radicchio Treviso, Parmigiano and croutons

## Main

Our steaks are served with southern Italian caponata and your choice of sauce and one Contorno

### Il Bue

14 oz. Bone-in Ribeye Steak	forty-one
14 oz. Slow-Roasted Prime Rib	thirty-six
12 oz. New York Steak	thirty-six
16 oz. T-bone steak	forty-eight
8 oz. Filet of Beef	thirty-six
14 oz. Marcho Farms Veal Chop	forty-one

### Contorni

Olive oil-whipped potatoes  
Truffle parmesan fries  
Brussels sprouts with pancetta  
Rapini with roasted garlic and peperoncino  
Eggplant parmigiana  
Funghi trifolati

### Salse

Barolo Wine Sauce, Mascarpone-Horseradish cream, Salsa Rustica, Marinated Porcini Béarnaise

## Pasta (entrée / appetizer portions)

*Tagliolini with Lobster Ragu "all'Amatriciana"* twenty-six / thirteen  
Guanciale, shallots and San Marzano tomato sauce

*Ossobuco Agnolotti Dal Plin* eighteen / nine  
Porcini mushrooms, truffles and parmigiano

*Cavatelli with Scampi "Fra' Diavola"* twenty-six / thirteen  
Imported Arborio rice and spicy yellow pomodoro sauce

*Orecchiette, Salsiccia e Rapini* eighteen / nine  
Broccoli rabe, fennel sausage, roasted tomatoes and pecorino

## Pesce

*Branzino agli Agrumi* twenty-five  
Tomatoes, citrus, fennel, pickled red onion & salmoriglio sauce

*Tonno alla Norma* twenty-five  
Fregola Sarda with eggplant ragout, Sicilian green olive tapenade & capers

We serve Natural Brandt Beef which is farm-raised on a 100% vegetarian diet and free of added hormones and antibiotics.

