

DINNER

ANTIPASTI

Caprese con Basilico 9

mozzarella, tomato, basil, balsamic dressing

Carcofini alla Romana 9

pan-roasted baby artichokes, parsley, basil

Bruschetta Dué (2-ways) 9

ricotta & peperonato; and
braised cannellini beans, arugula with shaved pecorino

Brasato al Porto 11

slow-roasted beef short ribs, port wine reduction

**Pizzette con Prosciutto,
Formaggi e Pomodoro 12**

thin-crust pizza, parma prosciutto, mozzarella,
grana, tomato sauce

Calamari Bistango 11

sautéed calamari, roasted tomato

Gamberetti 12

grilled shrimp, avocado, tomato, red onion,
lemon and extra-virgin olive oil

PRIMI PIATTI

Pennette al Pomodoro con Melanzane 15

penne, eggplant, mozzarella, tomato basil sauce

Mezzi Rigatoni alla Ragu 16

housemade rigatoni, slow-cooked meat sauce

Mezzaluna di Masi al Mascarpone 16

housemade ravioli, corn, mascarpone, truffle butter sauce

Fusilli con Pollo 16

chicken, broccoli, sundried tomato, pink sauce

Cavatelli con Salsicca 16

cavatelli pasta, sausage, spinach, hot cherry peppers,
garlic and olive oil

Fettuccine con Capesante**Zucchini Limone e Zenzero 18**

fettuccine, pan-seared scallops, zucchini, ginger, lemon zest

Capellini con Gamberetti e Carcofini 17

angel hair, shrimp, artichokes, spicy tomato sauce

Spaghetti Integrale con Vegetale 16

organic whole-wheat pasta, vegetables, garlic and oil

Ravioli di Langosta 17

housemade lobster ravioli, pink sauce, peas

INSALATA

Bistango 9

mesclun greens, apple, goat cheese,
pine nuts, balsamic dressing

Barbabietola 9

roasted beets, toasted walnuts, gorgonzola,
arugula, pomegranate vinaigrette

Insalata Della Casa 8

mixed greens, onion, tomato, parsley, oil/vinegar

Cesare 9

heart of romaine, parmigiano, housemade dressing

PIATTI PRINCIPALI

Pollo Aromatico 17

sautéed chicken breast, artichokes, roasted
pepper, sundried tomato, white wine

Tagliata di Manzo con Insalate di Rucola 18

grilled hanger steak, arugula and
tomato salad, shaved parmigiano, balsamico

Filetto di Salmone con Capperi 18

grilled salmon, lemon, capers, white wine

Filetto di Vitello con Melanzane 20

sautéed veal, eggplant, ricotta, tomato sauce

Cotolette alla Zingara 17

breaded Niman Ranch boneless pork chop,
hot cherry pepper, onion, spinach, capers, balsamic reduction

Stinco di Agnello con Arance e Olive 20

braised lamb shank with broccoli, oranges and olives

Piatto Di Mare 20

shrimp, mussels, clams, calamari,
roasted tomato, spinach

CONTORNI

Spinaci 6

sautéed spinach, lemon, garlic and oil

Broccoli 5

steamed broccoli

Funghi 6

mushrooms, parsley, garlic and oil

GLUTEN-FREE PASTA

Spinach & Ricotta Ravioli 19**Wild Mushroom & Ricotta Ravioli 19****Cheese Tortellini 19**

*We offer gluten-free dishes upon request. Please let us know if you have any other dietary requirements.
We would like to make the time you spend with us enjoyable.*

Gluten-Free Pasta - add \$2
Additional Gluten-Free Bread - add \$5

– Parties of 6 or more, please add 18% gratuity –

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