

## LUNCH

### SALADS

**Bistango 6**

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

**Barbabetola 6**

*beets, walnuts, gorgonzola, arugula,  
pomegranate dressing*

**Caesar 6**

*romaine, parmigiano, traditional dressing*

**Insalata Della Casa 6**

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

### ENTRÉES

**Pan Roasted Chicken Breast 9**

*with charred lemon, white wine capers*

**Chicken Scarparello 10**

*sautéed chicken breast, Italian sausage*

**Chicken Parmigiana 9**

*with melted mozzarella, sautéed vegetables*

**Grilled Salmon 13**

*in a white wine, lemon caper sauce*

**Pizzette con Prosciutto 9**

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

### PASTAS

**Spaghetti with Meatballs 10**

*with Italian sausage in a spicy tomato sauce*

**Cappelini with Sautéed Calamari 11**

*in a spicy roasted tomato sauce*

**Baked Lasagne  
with Short Rib Bolognese 11**

*in a ricotta parmigiana*

**Housemade Ravioli 8**

*with ricotta and broccoli in a light pink sauce*

**Rigatoni Bistango 10**

*with chicken, broccoli, sun-dried tomato  
in a pink sauce*

**Penne 8**

*with sautéed eggplant, melted mozzarella  
in a tomato basil sauce*

**Capellini Shrimp e Zucchini 13**

*angel hair, shrimp, zucchini, spicy tomato sauce*

### WINE SPECIAL

**Lunch Wines by the Glass 6**

*(daily selections)*

*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, Bread and Pizza - add \$2**

*- Parties of 6 or more, please add 18% gratuity -*

**Bistango**