

## MONDAY EVENING SPECIAL

### SALADS

#### **Bistango 6**

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

#### **Mozzarella Basil 7**

*mozzarella, tomato, basil, balsamic dressing*

#### **Caesar 6**

*romaine, parmigiano, traditional dressing*

#### **Insalata Della Casa 6**

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

### PASTA

#### **Rigatoni Ragu 13**

*rigatoni, slow-cooked meat sauce*

#### **Capellini Shrimp e Zucchini 13**

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

#### **Whole Wheat Spaghetti with Vegetables 13**

*organic whole wheat pasta, farm-fresh  
vegetables, garlic and oil*

#### **Spaghetti with Meatballs 11**

*with Italian sausage in a spicy tomato sauce*

#### **Capellini with Sautéed Calamari 10**

*in a spicy roasted tomato sauce*

#### **Baked Lasagne with Short Rib Bolognese 13**

*in a ricotta parmigiana*

#### **Housemade Ravioli 10**

*with ricotta and broccoli in a light pink sauce*

#### **Rigatoni Bistango 10**

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

#### **Penne 10**

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

### ANTIPASTI

#### **Braised Short Rib 9**

*slow-roasted beef short ribs, port wine reduction*

#### **Pizzette Prosciutto 10**

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

#### **Prince Edward Island Mussels 8**

*in white wine sauce*

#### **Calamari Bistango 9**

*sautéed calamari, roasted tomato*

### ENTRÉES

#### **Pan Roasted Chicken Breast 12**

*with charred lemon, white wine capers*

#### **Chicken Scarparello 12**

*sautéed chicken breast, Italian sausage*

#### **Chicken Parmigiana 12**

*with melted mozzarella, sautéed vegetables*

#### **Grilled Salmon 15**

*grilled salmon, lemon, capers, white wine*

#### **Hanger Steak 15**

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

#### **Boneless Pork Chop 15**

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

#### **Seafood 15**

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

### SIDES

#### **Spinach 5**

*sautéed spinach, lemon, garlic and oil*

#### **Broccoli 5**

*steamed broccoli*

#### **Mushrooms 5**

*mushrooms, parsley, garlic and oil*

*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 –*

**Bistango**

04 05 10

**BISTANGO RISTORANTE • 415 THIRD AVENUE AT 29TH STREET, NY, NY 10016 • 212.725.8484 • WWW.BISTANGONYC.COM**