



BISTECCA

1500 Poly Dr.

▪ AT THE GRANARY ▪

bisteccagranary.com

APPETIZERS

CRAB CAKES

Seared crab cakes with remoulade sauce

ANTIPASTO PLATTER

An assortment of meats and cheeses, served with a roasted red pepper salad, fig preserves and crackers

FRIED RAVIOLI

Cheese ravioli, breaded and fried. Served with marinara sauce

ITALIAN STUFFED PORTOBELLO MUSHROOMS

Baked and dusted with parmesan

STEAMED MUSSELS

Bianco—mussels in a white wine broth

Diablo—with scarpariella sauce for a bit of heat

DRAGON TENDERS

Lightly breaded and fried chicken strips served with a choice of traditional dragon sauce or spicy Italian scarpariello sauce

VESUVIUS MINI PORK SHANKS

Crispy, fried mini pork shanks served with our spicy Italian scarpariello sauce or with our traditional dragon sauce

CALAMARI

Fried calamari strips served with marinara sauce

CRAB, SPINACH & ARTICHOKE DIP

Crab, spinach, and artichokes in a parmesan cream cheese blend served with lahvosh crackers

CAPRESE (GF)

Mozzarella, roma tomatoes and fresh basil finished with a balsamic reduction

OLD FASHIONED SHRIMP COCKTAIL

Jumbo prawns served with cocktail sauce

NACHOS

Nachos topped with a chipotle pepper sauce

Add chicken and /or shrimp

Add Salsa .75 or Sour cream 1.25

BISTECCA FLATBREAD

Caramelized onions, sautéed mushrooms, gruyere and swiss cheeses, herbs and a red wine reduction

CAPRESE FLATBREAD

Basil oil and balsamic reduction, roma tomatoes, mozzarella, and fresh basil

FLATBREAD FEATURE

Ask your server for details.

Please, no separate checks on parties of 10 or more.

GF—Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

SALADS

ITALIAN COBB

Bed of romaine lettuce topped with prosciutto crisps, avocado, cherry tomatoes, corn, hard-boiled egg and gorgonzola crumbles. Served with a balsamic dressing

CLASSIC CAESAR

Romaine tossed with croutons, grated parmesan and house made Caesar dressing

BLACKENED TUNA SALAD

Seared blackened ahi tuna, mandarin oranges, and crispy red onion slivers, served over a bed of arcadian mixed greens tossed with a raspberry champagne vinaigrette

Add to Caesar or Cobb Salad: Chicken 5.00, Beef 5.50 or Shrimp 6.50

Sandwiches served with choice of side salad, cup of soup, sweet potato waffle fries, shoe string fries or onion rings

BURGERS

Juicy 1/2 lb. Certified Angus Beef burger with lettuce, red onion, pickle and tomato

PLAIN—

WESTERN—BBQ sauce, bacon and cheddar

CHEESE—choice of swiss, provolone, cheddar, pepper jack or mozzarella

BACON BLEU—Bacon gorgonzola sauce

Add sautéed mushrooms, bacon, and/or caramelized onions to any burger for 1.75 each



PANINIS

BISTECCA BLT

Bacon, tomatoes, lettuce, avocado and sundried tomato aioli

ITALIAN MEATS

Sliced pepperoni, salami and prosciutto, with Havarti cheese, pepperoncini and basil pesto

TURKEY

Turkey, swiss cheese, bacon and honey dijon aioli

OTHER SANDWICHES

FRENCH DIP

Shaved Certified Angus Beef prime rib and swiss on a hoagie bun. Served with Au Jus

Add sautéed mushrooms and/or caramelized onions 1.75 each

ITALIAN PHILLY STEAK

Shaved Certified Angus Beef prime rib, pepper/onion mix, house made marinara sauce, provolone cheese on a hoagie bun

CHICKEN PARMESAN

Breaded chicken breast topped with marinara and melted mozzarella on a split top bun

SOUP

FRENCH ONION AU GRATIN

Traditional French onion soup topped with a baguette crouton and melted swiss, provolone and parmesan

Cup 3.75 Bowl 6.25

CANNELLINI BEAN AND ITALIAN MEATBALL SOUP

Cup 3.75 Bowl 6.25

GF—Gluten Free