



BISTECCA

▪ AT THE GRANARY ▪

1500 Poly Dr., Billings, MT 59102

406-259-3488

bisteccagranary.com

BENVENUTO! (Welcome)

STARTERS

ANTIPASTO PLATTER

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

19.75

FRIED RAVIOLI

Cheese ravioli, breaded and fried. Served with marinara sauce

10.75

CALAMARI

Fried calamari strips served with cocktail sauce

12.00

*TUNA CRUDO

Seared Ahi Tuna with a Green Tea and Honey glaze, balsamic sticky rice, cucumber, avocado, balsamic glaze, green onion and spicy avocado pesto

15.00

DRAGON TENDERS

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

11.00

STEAMED MUSSELS

Bianco—mussels in a white wine broth

Diablo—with scarpariella sauce for a bit of heat

14.75

ARANCINI

Breaded and fried rice balls stuffed with mozzarella and served with a roasted red pepper puree

11.00

CRAB CAKES

Seared crab cakes with remoulade sauce

13.75

CRAB, SPINACH & ARTICHOKE DIP

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

14.25

CAPRESE (GF)

Mozzarella, cherry tomatoes and fresh basil over crostini and finished with a balsamic reduction

11.50

OLD FASHIONED SHRIMP COCKTAIL

Jumbo prawns served with cocktail sauce

15.75

NACHOS

Nachos topped with a chipotle pepper sauce

12.50

Add chicken 4.75, Add steak or shrimp 5.25 Add Salsa .75 or Sour cream 1.25

BISTECCA FLATBREAD

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

13.50

CAPRESE FLATBREAD

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

13.00

LITTLE SICILY FLATBREAD

Genoa salami, pepperoni, Italian sausage, four cheese blend, house marinara

14.75

Gluten Free Bread - add 1.50

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

THE BEST STEAKS IN MONTANA

[BISTECCA (Bi-sté c-ca) Italian for steak]



Bistecca at the Granary, in partnership with Ranch House Meats, bring to you locally raised, processed and distributed meats of the highest quality.

Ranch House Ribeye (GF)	16oz.	43.00
Ranch House Filet Tenderloin (GF)	8oz.	37.50



We also proudly serve Certified Angus Beef from family ranches in Montana and the Rocky Mountain region. The aging process is extended from 21 days to a minimum of 40 days on our Signature Aged steaks resulting in buttery tenderness and mouthwatering flavor.

Bistecca Signature Aged New York Striploin (GF)	14oz.	39.50
Bistecca Signature Aged Baseball Cut Sirloin (GF)	8oz.	26.75
Slow Roasted Prime Rib (GF)	12oz. 29.50	16oz. 34.50

COMPLEMENT YOUR STEAK

1/2 lb. King Crab Market Price
Beer Battered Shrimp 10.50

ENHANCE YOUR STEAK

SAUTEED MUSHROOMS, SAUTEED ONIONS, PEPPERCORN BRANDY CREAM SAUCE OR
BACON GORGONZOLA SAUCE
2.50 EACH

Entrees are served with house vegetables and choice of baked or mashed potato, risotto, rice pilaf, or pasta with marinara or alfredo sauce.

Salad choices include: Wedge, Caesar or Garden with choice of dressing

Salad Dressings: Caesar, Italian, Ranch, Blue Cheese, Thousand Island, Balsamic, Huckleberry Vinaigrette, and Blood Orange and Shallot Vinaigrette

Soup options: French Onion or Soup of the Day

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

GF - Gluten Free

Entrees are served with salad or soup and choice of side unless otherwise specified

SEAFOOD

***SALMON (GF)**

Pan seared salmon steak served seasoned, blackened or teriyaki glaze 26.75

SCALLOPS (GF)

Bacon wrapped scallops served over seasonal vegetable risotto 32.00

FISH AND CHIPS

8 oz. beer battered cod and house made salt & vinegar chips 18.00

SHRIMP

Scampi-style over a bed of linguine pasta or fried beer battered style served with a cocktail sauce 26.00

1 LB. KING CRAB LEGS MARKET PRICE

POULTRY

CHICKEN MARSALA

Lightly seasoned and floured chicken breast sautéed with garlic, mushrooms, and marsala cream sauce, over a bed of linguine 21.00

CHICKEN PARMESAN

Lightly breaded and pan fried chicken breast on a bed of linguine topped with house marinara and Italian cheeses 21.00

HOMESTYLE CHICKEN BREAST

Airline chicken breast dusted with our seasoned flour, pan seared and oven baked then finished with a wine and herb pan cream sauce 21.50

DUCK RAGU

Slow braised with vegetables, prosciutto, fresh herbs and a red wine reduction over pappardelle pasta 24.00

ADDITIONAL SELECTIONS

OSSO BUCCO

Slow roasted pork shank served over your choice of risotto or mashed potatoes 30.50

PORK FLAT IRON (MAIALE E ASSAPORARE)

Grilled pork topped with tomato relish and served with fried Polenta cakes and house vegetable 21.00

VEAL PARMESAN

Lightly breaded and pan fried veal cutlet over linguine topped with house marinara and Italian cheeses 26.00

VEAL PICATTA

Lightly panko breaded veal cutlet with a hearty lemon, caper sauce served over pappardelle noodles 26.00

EGGPLANT PARMESAN

Lightly breaded and pan fried Eggplant on a bed of linguine topped with house marinara and Italian cheeses 18.00

PASTA

SERVED WITH SALAD OR SOUP

TRADITIONAL LASAGNA BOLOGNESE

Layers of pasta, beef and sausage, ricotta and four cheeses, finished with marinara and Italian four cheese blend 19.50

FETTUCCINE ALFREDO

Fettuccine pasta topped with a classic cream sauce 14.25

With Chicken 18.00 Shrimp and Scallops 22.00

SPAGHETTI MARINARA

Served with choice of house made meatballs or andouille sausage 18.50

POLY DRIVE PASTA

Cajun inspired with andouille sausage, red bell pepper, artichoke hearts, mushrooms, shrimp, chicken and mostaccioli pasta tossed in a spicy, cajun cream sauce 21.00

MIX AND MATCH PASTA

14.00

PASTA CHOICES

Spaghetti, Fettuccine, Pappardelle, Linguine,
or Mostaccioli

SAUCE CHOICES

Marinara, Ragu Bolognese, Alfredo, Pesto
or Rosa (marinara/alfredo)

Add Meatballs or Andouille Sausage for 4.50

CHILDREN'S MENU

MIX AND MATCH PASTA

7.50

PASTA WITH CHEESE SAUCE

7.50

2 CHICKEN TENDERS AND FRENCH FRIES

8.50

GRILLED CHEESE SANDWICH AND FRIES

8.50

DESSERT

CRÈME BRULEE

Traditional vanilla bean custard with caramelized sugar crust. Served with house made hazelnut biscotti 8.50

TIRAMISU

Lady finger cookies layered with creamy mousse filling 9.50

BERRYMISU

Our berry version of the Italian classic 9.50

MUD PIE

Wilcoxson's Ice Cream, chocolate cream cookie crust and drizzled with caramel and chocolate 8.50

CHOCOLATE LAVA CAKE

Chocolate cake with molten chocolate center with whipped cream and berry sauce 9.50

VANILLA ICE CREAM

With caramel or chocolate sauce 6.00

ASK YOUR SERVER ABOUT TODAY'S GELATO FLAVOR

GODORE! (Enjoy)