



BISTECCA

1500 Poly Dr.

▪ AT THE GRANARY ▪

bisteccagranary.com

APPETIZERS

CRAB CAKES

Seared crab cakes with remoulade sauce 13.75

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

ARANCINI

Breaded and fried rice balls stuffed with mozzarella and served with a roasted red pepper puree 11.00

STEAMED MUSSELS

Bianco—mussels in a white wine broth

Diablo—with scarpariella sauce for a bit of heat 14.75

DRAGON TENDERS

Lightly breaded and fried chicken strips served with a choice of traditional dragon sauce or spicy Italian scarpariello sauce 11.00

*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

CALAMARI

Fried calamari strips served with marinara sauce 12.00

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

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 12.50

CLASSIC CAESAR

Romaine tossed with croutons, grated parmesan and house made Caesar dressing 9.75

*MUSHROOM CRUSTED STEAK SALAD

Mushroom crusted steak, romaine, crispy onion slivers, cucumber, toasted almonds, shaved parmesan, fig vinaigrette 16.50

*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 blood orange vinaigrette 15.50

Add to Caesar or Cobb Salad: Chicken 5.25, Beef 5.75 or Shrimp 6.75



*BURGERS

Juicy handmade 1/2 lb. custom blend burger patty from Ranch House Meats with lettuce, red onion, pickle and tomato

PLAIN—11.00

BACON BLEU—Bacon gorgonzola sauce 13.75

CHEESE—choice of swiss, provolone, cheddar, pepper jack or Italian four cheese blend 12.25

TUSCAN BURGER - Roasted red peppers, olives, sundried tomatoes, capers, basil, garlic and provolone cheese 13.75

WESTERN—BBQ sauce, bacon and cheddar 13.75

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

PANINIS

Choose White, Wheat, Sourdough or Gluten Free Bread

BISTECCA BLT

Bacon, tomatoes, lettuce, avocado spread and sundried tomato aioli

11.75

ITALIAN MEATS

Sliced pepperoni, salami and prosciutto, with Havarti cheese, pepperoncini and basil pesto 12.25

TURKEY

Turkey, swiss cheese, bacon and honey dijon aioli

11.00

OTHER SANDWICHES

FRENCH DIP

Certified Angus Beef and swiss on a hoagie bun. Served with Au Jus 13.75

Add sautéed mushrooms and/or caramelized onions 1.75 each

ITALIAN PHILLY STEAK

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

14.75

CHICKEN PARMESAN

Breaded chicken breast topped with marinara and melted Italian four cheese blend on a split top bun

10.50

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

SOUP

FRENCH ONION AU GRATIN

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

Cup 4.00 Bowl 6.50

SOUP OF THE DAY

Cup 4.00 Bowl 6.50

Please, no separate checks on parties of 10 or more