



BISTECCA

1500 Poly Dr.

▪ AT THE GRANARY ▪

bisteccagranary.com

APPETIZERS

CRAB CAKES

Seared crab cakes with remoulade sauce 14.75

TEMPURA VEGETABLES

Green beans, carrots, red onion, & mushrooms, deep fried in our housemade tempura served with avocado ranch dipping sauce 9.75

FRIED RAVIOLI

Cheese ravioli, breaded and fried. Served with marinara sauce 11.75

PRETZEL BITES

Served with a sweet mustard dipping sauce 10.00

STEAMED MUSSELS

Bianco—mussels in a white wine broth

Diablo—with scarpariella sauce for a bit of heat
15.50

DRAGON TENDERS

Lightly breaded and fried chicken strips served with a choice of traditional dragon sauce or spicy Italian scarpariello sauce 13.00

POUTINE

French fries, brown gravy, bacon, cheese curds and scallions 11.00

CALAMARI

Fried calamari strips served with marinara sauce
14.00

CRAB, SPINACH & ARTICHOKE DIP

Crab, spinach, and artichokes in a parmesan cream cheese blend served with lahvosh crackers
14.75

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 16.25

NACHOS

Nachos topped with a chipotle pepper sauce 12.50
Add chicken 5.50 or shrimp 6.25
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

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

*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 15.75

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—13.75

BACON BLEU—Bacon gorgonzola sauce 14.75

CHEESE—choice of swiss, provolone, cheddar, pepper jack or Italian four cheese blend 14.75

TUSCAN BURGER - Roasted red peppers, olives, sundried tomatoes, capers, basil, garlic and provolone cheese 15.75

WESTERN—BBQ sauce, bacon and cheddar 15.75

Add sautéed mushrooms, bacon, and/or caramelized onions to any burger for 2.00 each

SANDWICHES

Choose White, Wheat, Sourdough, Gluten Free Bread or a Wrap

BISTECCA BLT PANINI

Bacon, tomatoes, lettuce, avocado spread and sundried tomato aioli 13.75

ROASTED CHICKEN & BACON PANINI

Roasted chicken, bacon, avocado, swiss cheese, sundried tomato spread 13.75

FRENCH DIP

Certified Angus Beef and swiss on a hoagie bun. Served with Au Jus 14.75 Add sautéed mushrooms and/or caramelized onions 2.00 each

ITALIAN MEATBALL DIP

3 Housemade meatballs in a hoagie topped with swiss & provolone cheeses and pressed panini style. Served with marinara for dipping 13.75

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

SOUP OF THE DAY

Cup 5.00 Bowl 7.50

Cup 6.50 Bowl 8.50

Please, no separate checks on parties of 10 or more