

Antipasti

Olive Mista

Assorted Italian olives. Garlic toast. 12 (V)

Caesar Salad

Baby Romaine, bacon, preserved lemon and Reggiano Parmesan. Garlic dressing. 12

Bruschetta con Soppresata e Pecorino Romano

Sun dried tomatoes, garlic, Pecorino Romano and Soppresata salami. 14

Zuppa Appiccicoso

Thick tomato and golden garlic. Mozzarella di bufala melted and stringy. 10 (V)

Tuna Cruda

Sushi grade Tuna tartare. Roast garlic lemon toast. 16

Pizza della Campania

Tomato, Mozzarella di Bufala, basil pesto, olive oil. 14 (V)

Pizza Napolitana

Tomato, anchovies, capers, chillis and garlic. Preserved lemon. Provolone. 15

Pizza Affumicato

Smoked duck breast. Garlic cream. Arugula. Provolone. Apple balsamic. 16

(V) Vegetarian. Recipe is free of meat or meat based stocks of any kind.

Classico Italiano

Bolognese

Spaghetti with pork and beef meat sauce.
Garlic, onions. Garlic toast. 26.5

Carbonara

Spaghetti, bacon, black pepper, onion, egg
yolk and Grana Padano. 27.5

Gamberi

Four large garlic shrimp. Seafood tomato
sauce. Wavy fettuccini. 28

Capricciosa

Shrimp, scallop, chicken breast scallopine.
Shiitake, scallions. Shrimp and lobster
risotto. 32

Chicken or Veal Parmigiana

Breaded chicken or veal cutlet. Tomato and
provolone. Fettuccini cream or tomato.
29/32

Salsiccia del Diavolo

Italian sausage with spicy Arrabiate pasta.
26.5

la Costoletta di Vitello

Breaded milk fed veal loin cutlet. Roast
vegetables and potatoes. 36

Porchetta

Highly seasoned spicy pork belly wrapped
around savoury pork loin. Roasted. Spicy
rigatoni Arrabiate. 29

Fettuccini con Prosciutto

Infusion of cream and Prosciutto di Parma.
Parmesan cheese and garlic. 27

Please, inform us in detail of any food allergies
before we start preparation of your meal.
Most recipes can be adjusted
to accommodate any dietary restrictions.

Carbonara con Funghi

Cremini and Shiitake mushrooms. Onion, garlic. Parmesan, egg yolk, black pepper.

Fettuccini. 28 (V)

Bocconcini di Pollo

Chicken breast scallopine with fresh sage. Pancetta wrapped. Apple butter, balsamic vinaigrette. Wilted greens. Roasted

vegetables and potatoes. 29

Cioppino

Haddock loin, calamari, shrimp, mussels and clams poached in mild tomato broth with garlic, greens and lemon. 34

Brasato di Manzo

Chianti braised beef. Parmesan, roast garlic and mushroom gnocchi. 35

Polpette Vegane

Vegan mushroom balls. Onions, garlic, olives and parsley. Spaghetti with broccoli, arugula, white beans, and herbs. 26

(Vegan)

Pomodoro Semplice

Fettuccini, tomatoes, garlic, olive oil. Simple, perfect. 25 (Vegan)

All of our pasta is made daily at Bistro54. Durum semolina flour and bottled spring water are the only two ingredients.

Gluten free recipes are available. Please clarify gluten free or Celiac to insure proper preparation.

Bistro54 is a nut free environment. (Pine nuts are considered seeds.)

Kosher sea salt, pepper, premium olive oil and various types of cheese are added appropriately where required by taste and tradition.

Side orders of cheese and/or olive oil\$3.50/100gr