

## Antipasti

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### Caesar Salad

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

### Pizza della Campania

Neapolitan style. Tomato, Mozzarella di Bufala, basil pesto, olive oil. 16 (V)

### Prosciutto su un Bastone

Prosciutto on a stick - bread stick. Three "bastone". Greens, balsamic, Grana Padano and melon. 12

### Coni di Tonno

Sushi grade yellow fin tuna tartare. Scallions, pine nuts, oregano, olive oil. Parmesan. 13

### Zuppa Appiccicoso

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

## Bruschetta

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### Bruschetta con Soppresata e Pecorino Romano

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

### Bruschetta Española

Spanish white Boquerones. Delicate, cleaned anchovies in an acidic olive oil. Preserved lemon and red onion. 15

### Bruschetta Pomodoro

Roasted grape tomatoes, rosemary, garlic. Baby arugula. 12 (V)

# Classico Italiano

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## **Bolognese**

Spaghetti with pork and beef meat sauce. Garlic, onions. Garlic toast. 26

## **Carbonara**

Spaghetti, bacon, black pepper, onion, egg yolk and Grana Padano. 28

## **Rigatoni Arrabiate**

Pickled onion and fennel. Tomato, jalapeño peppers .Very spicy! 25 (V)

## **Gamberi**

Four large garlic shrimp. Shrimp and lobster broth cream sauce. Wavy fettuccini. 28

## **Capricciosa**

Shrimp, scallop, chicken breast scallopine. Shiitake, scallions. Shrimp and lobster risotto. 31

## **Chicken or Veal Parmigiana**

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

## **Caponata** (Vegan)

Spaghetti with Sicilian style vegetable ragu. Olives, celery, capers and eggplant. Agra dolce tomato. 26

## **Porchetta**

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

## **Anatra Affumicato**

Radiatore pasta with thinly sliced smoked King Cole duck breast. Roasted garlic, onion, arugula, pine nuts. 27

## Nuovo

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### Zucchine Ripiene

Zucchini baked with vegetable julienne. Mozzarella gratin. Fettuccini garlic cream or tomato sauce. 26 (V)

### Pesce

Pan seared delicate Whitefish filet. Layered with agra dolce fennel, raisins and tomato. Sweet potato purée. Crisp gnocchi. Basil pesto. 29

### Fettuccini con Pollo e Carcioffe

Sliced bay-brined chicken breast. Grape tomatoes, red onion, preserved lemon. Seared artichoke hearts, sumac. 27

### Bocconcini di Pollo

Chicken breast scallopine wrapped with sage leaf and pancetta. Apple balsamic vinaigrette. Wilted greens. Roasted vegetables and potatoes. 28

### Fettuccini con Prosciutto

Infusion of cream/tomato/Prosciutto di Parma. Parmesan, pine nuts. 25

All of our pasta is made daily at Bistro54. Duram 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