

Appetizers

Burrata e Pomodoro

Fresh Burrata/our best olive oil/balsamic/Soledeggio tomatoes/garlic crostini with Casalinga salami. For two. 24

Tuna Cruda

Sushi grade tuna tartare. Oregano/pecorino Romano/parsley/garlic lemon toast. 16

Bruschetta di Casa

Sun dried tomato/Pecorino Romano/Soppresata salami. 15.5

Gazpacho (VV)

Traditional Spanish cold fragrant soup. Peppers/red onion/cucumber/paprika/olive oil. 11

Caesar Salad

Baby Romaine/bacon/Reggiano Parmesan/garlic dressing. 14

Insalata di Casa (VV)

Baby spinach/arugula/red onion/sweet peppers/tomatoes/vinaigrette. 13

Olive Mista (VV)

Assorted green and black Italian olives/garlic toast. 14

Pizza Margherita

Tomato/ mozzarella di bufala/ basil pesto/sea salt and our best olive oil. 16

Pizza Affumicato

Smoked duck breast/garlic cream/arugula/provolone. 17

Pizza con Funghi (V)

Fried mushrooms/garlic butter/arugula/Pecorino Romano/ Provolone/apple balsamic. 16

(V) - Vegetarian. Free of meat, meat based stocks, seafood or seafood stocks.

(VV) - Vegan. Free of meat, seafood, eggs, milk, butter or stocks containing any of these ingredients.

Classico

Pasta Bolognese

Pork and beef meat sauce.
Garlic/onions/tomato/olive oil. 28.5

Salsiccia del Diavolo

Peppers/onion/garlic/tomato/Italian
sausage. Radiatore pasta. 28

Pollo Parmigiana

Breaded chicken cutlet.
Tomato/provolone.Fettuccini cream or
tomato sauce. Parmesan cheese. 29

Capricciosa

Shrimp/scallop/chicken breast
scallopine/scallions. Shrimp risotto. 33

Fagioli e Verdure (VV)

Fettuccini w/garlic/broccoli/
parsley/white beans/baby spinach. 26

Fettuccini con Funghi (V)

Onion/garlic/Parmesan/black
pepper/Cremini mushrooms. 28

Gamberi

Three large garlic shrimp. Small
shrimp/seafood cream or tomato
sauce.Wavy fettuccini. 29

Agra Dolce Maiale e Rosmarino

Prosciutto wrapped pork
scallopine.Capers/tomato/rosemary.
Roast potato/vegetables. 30

Nuovo

Pesce con Insalata Asiatica

Crispy Basa fillet. Asian mango salad.

Garlic/mixed greens. 33

Spaghetti Carrattiera con Boquerones

Spanish white anchovy fillets/fresh
tomato/garlic/basil leaves.

Clam/shrimp broth. 28

Salsiccia del Strada

Grilled Italian sausages. Roasted baby
potatoes/pepperonata agra dolce.

Grilled golden beets/baby
spinach/onion/garlic/ciabatta. 29

Radiatore dalla Piccola Città

Mushrooms/onion/sweet
peppers/organic dry cured Italian
pepperoni/tomato/garlic/fresh
oregano/ fresh basil leaves. 28

Insalata di Cena (V V)

Arugula/baby spinach/preserved
lemon/soleggiati tomatoes/paper thin
garlic/red onion/roasted baby
potatoes. Honey vinaigrette. Harissa
spiced chicken for an additional 7. 23

Additional side pricing

7oz Chicken breast 7.00. Large shrimp
3.00/ea Extra large scallop 9.00/ea.

Portion of Reggiano Parmesan cheese
4.00/100gr. Olive oil 3.00/60ml.

Substitutions

...such as vegetables for potatoes.
Some changes to recipes may incur
extra costs.

A message to our customers

Bistro54 would like to take this opportunity to thank everyone who has supported our business throughout the glacial pace of this pandemic recovery.

The nations hospitality sector has been decimated by the obvious covid related events, closures and bankruptcies. Recovery of the remaining small businesses will take time and resourceful management. One of the biggest challenges facing restaurants is the abnormal rate of inflation seen in all areas of consumables. Protein, dairy and produce have seen double digit percentage increases in the last 6 months. Bistro54 uses many high quality products - a great deal of which originate in Italy.

Transportation costs, European labour costs and a fluctuating Euro have driven the cost of cheese, tomatoes, salumi, olives and olive oil to record prices. In some cases increases have topped 40%.

The rising price of oil has driven up the cost of plastics; having a major impact on the price of packaging, take-out containers and bags.

As such Bistro54 has been forced to vary from it's pricing strategy of 2.5% per year.

Consumers in all areas will begin to see substantial price increases through all sectors of Canadian retail.

Restaurants must follow suit to remain competitive, not only in margins but in product quality as well.

Bistro54 has never considered lowering quality an effective path to maintaining margins and certainly will not begin now.

We hope that all of our clients are understanding and continue to support us during what will no doubt be...
... a long road to back to normal.