

Antipasti

Caesar Salad

Baby Romaine, bacon, preserved lemon and Reggiano Parmesan. Garlic dressing. 11

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

Zuppa Appiccicoso

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

Gazpacho

Classic Spanish. Cold vegetarian soup. Cucumber, onion, tomato, sweet peppers. Spanish sherry vinegar. Olive oil. 11 (V)

Salsiccia

Italian sausage. Sweet peppers, onions, tomato and black olives. Garlic toast. 13

Tonno Cruda

Sushi grade yellow fin tuna tartare. Scallions, pine nuts, oregano, olive oil and Parmesan. Garlic toasts. 15

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

Classico Italiano

Caponata

Spaghetti with Sicilian style vegetable ragu.
Olives, celery, capers and eggplant. Agra
dolce tomato. 26.5 (Vegan)

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

Radiatore Arrabiate

Pickled onion and fennel. Tomato, jalapeño
peppers. Very spicy! 25.5 (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. 31.5

Chicken or Veal Parmigiana

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

29/32

Porchetta

Highly seasoned spicy pork belly wrapped
around savoury pork loin. Roasted. Spicy
rigatoni Arrabiate. 28.5

Fettuccini con Prosciutto

Infusion of cream/tomato/Prosciutto di
Parma. Parmesan, pine nuts. 26.5

Anatra Affumicato

Radiatore pasta with thinly sliced smoked
King Cole duck breast. Roasted garlic,
onion, arugula, pine nuts. 26.5

Nuovo

Carbonara con Funghi

Cremini and Shiitake mushrooms. Onion, garlic. Parmesan, egg yolk, black pepper. Fettuccini. 27.5 (V)

Salsiccia del Diavolo

Italian sausage with spicy Arrabiate pasta. Greens and garlic toast. 26.5

la Costoletta di Vitello

Thin, 6 ounce milk fed veal loin. Seared in cast iron. Risotto Milanese. Roast vegetables. 36

Bocconcini di Pollo

Chicken breast scallopine with fresh sage. Pancetta wrapped. Apple butter, balsamic vinaigrette. Wilted greens. Roasted vegetables and potatoes. 28.5

Fettuccini con Pollo e Carcioffe

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

Giardino di Primavera

Ribbon zucchini, garlic, grape tomatoes, olive oil and sweet Sicilian green olives. Mozzarella di bufala. 25 (V)

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