

Antipasti

Insalata Cesare

Romaine heart. Garlic bacon dressing. Preserved lemon. Parmesan Reggiano. 14

Polpette

Two handmade pork and beef meatballs. Spicy pan pickled vegetables. Garlic toast. 11

Gamberi Spiedo

Skewer of four Prosciutto di Parma wrapped grilled shrimp with garlic butter and smoked tomato. 16

Zuppa Appiccicoso

Tomato, toasted garlic, mozzarella di bufala, evo and fried crusty bread croutons. 9 (V)

Olive Mista

Kalamata, Castel Vetrano and sun cured black olives. Roasted sweet red peppers. Ciabatta bread. 13 (V)

Bruschetta

di Boquerones

Marinated white Spanish anchovies. Crostini with black olive tapenade. Preserved lemon, lime marinated red onion. 16

Melanzane e Limone Griglia

Fire roasted eggplant. Grilled lemon. Scallions. Curry dusted crostini. (V) 12

Soppressata e Asiago

Sun dried tomatoes, garlic, Asiago and Soppressata salami. 14

Pomodoro

Roasted tomatoes, arugula, balsamic. 12 (V)

Classico

Bolognese

Radiatore pasta with pork and beef, garlic, sweet peppers and onion. Garlic toast. 26

Carbonara

Spaghetti with bacon, black pepper, onion, egg yolk, parmesan Reggiano. 26

Arrabiate

Pan pickled onion and fennel. Cayenne, banana and jalapeno peppers. Tomato, garlic and parsley. Very spicy! 24 (V)

All' Amatriciana

Bistro54 cured bacon, onions, salsa pomodoro. Spaghetti. Spicy if you ask. 27

Fettuccini con Funghi

Shiitake and cremini mushrooms. Onion, garlic, cream. Parmesan cheese. 24 (V)

Gamberi

Garlic shrimp. Light lobster and shrimp cream sauce. Wavy fettuccini. 29

Capricciosa

Shrimp, scallop, chicken breast scallopine. Shiitake, scallions. Lobster risotto. 33

Pollo or Vitello Parmigiana

Veal loin or chicken breast. Tomato and provolone. Fettuccini cream or tomato. 29/32

Gluten free pasta is available upon request.
A \$2.00 charge may apply.

Pasta dishes are prepared and garnished with ample Parmesan and evoo where required by taste and tradition.
100 grams Reggiano or 28ml evoo - \$3.00

Nuovo

Spaghetti Vino Rosso

Red wine replaces water during the extrusion of this spaghetti. Gorgonzola cheese sauce. Crunchy pan pickled vegetables. 27 (V)

Caponata

Spaghetti with Sicilian style vegetable ragu. Tomato, onion, celery, black olives and eggplant. 26 (V)

Salsiccia da Strada

Grilled Italian sausages. Hand rolled Savoy cabbage and bacon dumplings. Pineapple cole slaw and in house crafted sweet mustard. 27

Salmone... un po' diverso

Salmon fillet with sesame shrimp crust. Black garlic & lime soya glaze. Garlic butter greens. Ginger risotto. 32

Calamari Farcita

Paccheri pasta stuffed with braised calamari, scallops, shrimp, garlic and roasted cauliflower. Seafood-saffron ragu. Cacciocavallo cream. 29

Manzo

Beef tenderloin. Pan seared rare. Potato and Swiss cheese waffle. Onion sherry jus. Roasted winter vegetables. 36

Maiale Arrosto

Rolled and roasted pork belly/pork loin. Savoury with pasta fagole and fig/red grape balsamic jam or spicy with pepperonatta and penne arrabiate. 28