

S T A R T E R S

SEARED CRAB CAKE 24
ASIAN TARTAR SAUCE

RISOTTO ARANCINI 12
TOMATO SAUCE-PARMESAN-BEURRE BLANC-BASIL OIL

GNOCCHI 16
PESTO-PIGNOLI NUTS-SHAVED PARMESAN

CRISPY SHRIMP 17
KATAIFI CRUST-AVOCADO-SWEET & SPICY CHILI GLAZE

BAKED CLAMS 14
BACON-PARSLEY-PEPPERS-PANKO

BEEF DUMPLINGS 16
YUZO SOY DIPPING SAUCE

TUNA TARTARE* 21
GUACAMOLE-WONTON CRISP-SOY GINGER-WASABI AIOLI

CRISPY ZUCCHINI & EGGPLANT 13
TZATZIKI SAUCE

FRIED CALAMARI 16
MARINARA SAUCE

S A L A D S

BACON BLEU SALAD 14
LETTUCE-TOMATOES-PEARS-BACON-BLEU CHEESE CRUMBLES
BLEU CHEESE DRESSING

ARUGULA SALAD 14
SHAVED FENNEL-ORANGE SEGMENTS-ALMONDS-CITRUS VINAIGRETTE
SHAVED PARMESAN

ROASTED BEETS 14
YOUNG BEETS-CRISPY PROSCIUTTO-WHIPPED GOAT CHEESE
BALSAMIC GLAZE-PISTACHIOS-DRIED CRANBERRIES

CAESAR SALAD 14
ROMAINE-CROUTONS-PARMESAN CHEESE-CLASSIC CAESAR DRESSING

BISTRO SALAD 14
MIXED GREENS-APPLES-FETA-RED ONION-CANDIED WALNUT
RASPBERRY VINAIGRETTE

BURRATA 15
ROASTED TOMATOES-CROSTINI-RED ONION-CHERRY TOMATOES-BASIL

P I Z Z E T T E

MARGHERITA 16
TOMATO-BASIL-MOZZARELLA-PARMESAN-OLIVE OIL

PROSCIUTTO 20
WHIPPED RICOTTA-FRESH MOZZARELLA-ARUGULA-BALSAMIC

TOP HAT 18
PEAR-CARAMELIZED ONIONS-ARUGULA-WALNUTS-GOAT CHEESE-BALSAMIC

P A S T A

LOBSTER LINGUINI M/P
FRESH LOBSTER-LOBSTER COGNAC TOMATO SAUCE
RED PEPPER FLAKES-GARLIC

CAULIFLOWER CAVATAPPI 23
CAULIFLOWER FLORETS-PIGNOLI NUTS
FENNEL-ONION-TOMATO-TOASTED BREADCRUMBS

SHORT RIB REGINETTI 26
BORDELAISE-MARINARA-MELTED MOZZARELLA-BABY ONIONS-CARROTS

BUCATINI AMATRICIANA 24
GUANCIALE-ONIONS-PARSLEY-SAN MARZANO TOMATOES

RIGATONI SAUSAGE 23
BROCCOLI RABE-RED PEPPER FLAKES-GARLIC-SUNDRIED
TOMATOES-OLIVE OIL-SHAVED PARMESAN

BURRATA RAVIOLI 24
ASPARAGUS-ZUCCHINI-TOMATO-BEURRE BLANC-BASIL OIL

RIGATONI VODKA 19
PLUM TOMATO-PEAS-SHALLOTS-CREAM-VODKA

S E A

SHRIMP RISOTTO 27
SUGAR SNAP PEAS-ASPARAGUS-BABY TOMATOES

BRANZINO 31
BONELESS CRISPY SKIN ON FILET-LEMON GARLIC BEURRE BLANC
SAUTEED BROCCOLI RABE-ROASTED POTATOES

LOBSTER ROLL M/P
CONNECTICUT STYLE-BUTTER-POACHED LEMON-HAND CUT FRIES

SESAME CRUSTED AHI TUNA* 36
ROASTED CORN-MUSHROOMS-ASPARAGUS-WASABI WHIPPED
POTATOES-TRUFFLE SOY GLAZE

HONEY HARISSA SALMON 29
HEIRLOOM BABY CARROTS-BOK CHOI-FINGERLINGS-PEARL
ONIONS-SUGAR SNAPS-HONEY HARISSA GLAZE

L A N D

FILET MIGNON* 45
BORDELAISE-ROASTED ASPARAGUS-ONION-WHIPPED POTATOES

BISTRO BURGER* 18
LETTUCE-TOMATO-BC SAUCE-ONION-GRUYERE-HAND CUT FRIES

ROASTED CHICKEN DIAVOLO 29
HOT CHERRY PEPPERS-GARLIC-LEMON-ROSEMARY-ROASTED POTATOES-SPINACH

CHICKEN PARMIGIANA 26
FRESH LINGUINI-TOMATO BASIL SAUCE

KOREAN PORK FLAT IRON 29
KOREAN BBQ SAUCE-CHARRED RED ONION-BOK CHOI-COCONUT BLACK FORBIDDEN RICE

NEW YORK STRIP STEAK* 39
BRANDY PEPPERCORN SAUCE-BROCCOLI RABE-ROASTED POTATOES

LAMB CHOPS* 44
BABY CARROTS-WHIPPED POTATOES-SWEET PEA & CHIVE PUREE-BORDELAISE

BEEF SHORT RIBS 32
RED WINE DEMI GLACE-WHIPPED POTATOES-ROOT VEGETABLES

LONG ISLAND DUCK BREAST* 34
FIVE SPICE AGRODOLCE-BABY BOK CHOI-BABY CARROTS-BUTTERNUT SQUASH PUREE

BC
BISTRO
Restaurant & Bar