

Antipasti

MEDITERRANEAN BRUSCHETTA Grilled baguette topped with kalamata olives, tomatoes, basil, olive oil and goat cheese crumbles 7.95

VENETIAN CRAB CAKES Blue crab combined with celery, onions and bell peppers, topped with our Italian aioli 8.95

ANTIPASTO ROMA A variety of Italian meats, cheeses, artichoke hearts, asparagus and prosciutto spears, roasted garlic, olives and peppers, served with toasted crostini 10.95

TUSCAN GARLIC TRIO Roasted garlic cloves, caramelized onions, homemade fig jam and ricotta cheese, served with toasted crostini 8.95

CALAMARI FRITTI Hand-breaded calamari served with homemade Italian aioli and our tomato sauce 10.50

TOASTED GARLIC BREAD An Italian classic served with homemade tomato relish 3.95
Topped with mozzarella cheese 5.95

SICILIAN STUFFED MUSHROOMS Mushroom caps filled with sausage, fresh bell peppers, romano cheese and a touch of garlic 8.95

BISETTI'S SAMPLER Crisp ravioli, eggplant, artichoke hearts and mushrooms with ranch dressing and our tomato sauce 8.95

Zuppe, Insalate & Panini

Chicken 3.95 Shrimp 4.95 Wild Salmon 6.95

HOMEMADE CHICKEN ROMANO OR MINISTRONE SOUP Cup 3.50 Bowl 4.95

HOUSE SALAD Mixed greens, cucumbers and carrots with Italian, ranch, raspberry vinaigrette or bleu cheese dressing, topped with mozzarella and our homemade croutons Small 3.50 Large 5.95

CLASSIC CAESAR Crisp romaine lettuce tossed with our signature caesar dressing, shredded romano cheese and homemade croutons Small 3.50 Large 5.95

SIENA ORZO SALAD A bed of spring greens and chilled orzo, red onion, asparagus, feta cheese and toasted pine nuts, served with our marsala vinaigrette 8.95

MEDITERRANEAN SALAD Spring greens, prosciutto, feta cheese, sundried tomatoes, kalamata olives, penne pasta and homemade eggplant croutons tossed with our Italian dressing 9.95

CHICKEN CAPRI SALAD Spring greens, grilled chicken, penne pasta, mandarin oranges, apples, sundried cranberries and almonds served with creamy mandarin or raspberry vinaigrette dressing 11.95

MEATBALL PANINI Meatballs topped with our tomato sauce and provolone cheese 8.95

PESTO CHICKEN PANINI Grilled chicken with basil pesto, provolone, onions and roma tomatoes 9.95

CRAB CAKE PANINI Our blue crab cakes with fresh tomato relish, provolone and our Italian aioli 9.95

Pollo & Vitello

BASIL CHICKEN Sautéed chicken breast with roma tomatoes, artichoke hearts, mushrooms and our white wine basil butter sauce over homemade spinach fettuccine 15.95 small 12.95

CHICKEN MILANO Grilled chicken and steamed broccoli tossed with our roasted garlic alfredo sauce and penne pasta 14.95 small 11.95

CHICKEN OR VEAL LIMONATA Sautéed with capers, artichoke hearts, tomatoes and a fresh lemon white wine sauce over our homemade fettuccine Veal 17.95 Chicken 15.95/small 12.95

CHICKEN OR VEAL MARSALA Sautéed with mushrooms, marsala wine and garlic, served with homemade fettuccine or oven roasted vegetables Veal 17.95 Chicken 15.95/small 12.95

CHICKEN OR VEAL PARMIGIANA Lightly fried, topped with our tomato sauce and mozzarella cheese, served with homemade spaghetti Veal 16.95 Chicken 14.95/small 11.95

VEAL SALTIMBOCCA Tender veal cutlet rolled with romano cheese and herbed bread crumbs, sautéed mushrooms, prosciutto and caramelized onions in a sage demi glace; served with creamy risotto and grilled asparagus 18.95

VEAL BRUNO Tender veal cutlet rolled with romano cheese and herbed bread crumbs, braised with kalamata olives in a light marinara; served with creamy risotto 17.95

Chef Nick and his team are happy to accommodate any special dietary requests.
Gluten-free pasta is also available.

Pasta Favorites

Our homemade meat sauce may be substituted for the meatballs or sausage that accompany your meal.

EGGPLANT PARMIGIANA Our famous crisp eggplant topped with tomato sauce and mozzarella cheese, served with our spaghetti 10.95 small 8.95

HOUSE LASAGNA Layers of sausage and Italian cheeses topped with our tomato sauce and meatballs or sausage 12.95 small 9.95

FETTUCCINE BOLOGNESE With our hearty meat sauce of tomato, beef, sausage and onion 10.95 small 8.95 Parmesan Style add 1.95

HARVEST SQUASH RAVIOLI A house favorite topped with our sage cream sauce and toasted pine nuts 12.95 small 9.95

TORTELLINI PESTO Cheese tortellini tossed with tomatoes and creamy basil pesto 13.50 small 10.50 Add grilled chicken 3.95

SAUSAGE AND PEPPERS PENNE Sautéed sausage and bell peppers tossed with our tomato cream sauce and penne pasta 10.95 small 8.95 Parmesan Style add 1.95

CLASSIC SPAGHETTI House made pasta with meatballs or sausage 10.95 small 8.95 Parmesan Style add 1.95

RAVIOLI FORMAGGI Cheese filled and topped with our tomato sauce and meatballs or sausage 12.95 small 9.95 Parmesan Style add 1.95

SAUSAGE ARRABBIATA Sausage tossed with three peppers and spinach in a spicy garlic butter sauce over our fettuccine 11.95 small 8.95

BISETTI'S MANICOTTI Homemade pasta crepes filled with seasoned ricotta cheese, topped with our tomato sauce and meatballs or sausage 13.50 small 10.50

FARFALLE ORVIETO Tossed with lime infused olive oil, tomatoes, asparagus, artichoke hearts, fresh basil, kalamata olives and feta cheese 12.95 small 9.95 Add grilled chicken 3.95 or grilled shrimp 4.95

TRADITIONAL PLATTER A sampling of eggplant parmesan, fettuccine alfredo, lasagna and manicotti with meatballs or sausage 14.95

Risotto and Homemade Gnocchi

Chicken 3.95 Shrimp 4.95 Wild Salmon 6.95

GNOCCHI NAVONA Tossed with asparagus, sundried tomatoes, spinach, mushrooms, feta cheese, toasted pine nuts and a lemon garlic butter sauce 12.95

GNOCCHI BOLOGNESE Tossed with our hearty meat sauce, spinach and kalamata olives 12.95

RISOTTO MILANESE With grilled asparagus and parmesan cheese 10.95

RISOTTO BIANCO With caramelized lemons, fresh herbs and white wine 10.95

Pesce

ALMOND ENCRUSTED HALIBUT Pan-roasted halibut with our goat cheese risotto cakes, grilled asparagus and lemon butter sauce 19.95

SALMON PORTOFINO Grilled wild salmon topped with a lemon caper pesto, served over lightly sautéed zucchini, roma tomatoes and our lemon pepper linguine 16.95

SCAMPI POMODORO Sautéed shrimp, roma tomatoes, fresh basil and lemons in a white wine roasted garlic sauce over our lemon pepper linguine 15.95 small 11.95

SHRIMP AND CRAB ALFREDO Sautéed shrimp, blue crab and mushrooms tossed with alfredo sauce over our lemon pepper linguine 16.95 small 12.95

Seasonal Selections

BAKED BRIE Served with our homemade fig jam and port wine syrup 7.95

BUTTERNUT BISQUE Creamy butternut soup topped with toasted pecans Cup 3.50 Bowl 4.95

PANZANELLA (Bread Salad) Grilled Ciabatta croutons tossed with roasted red peppers, tomatoes, capers, spinach, fresh basil, mint and red wine vinaigrette; topped with pecorino romano cheese 8.95

BRAISED LAMB SHANK Tender lamb shank slowly braised and served with creamy mashed parsnips, roasted pearl onions, lamb jus and mint gremolata 17.95

SEVEN SPICED DUCK BREAST Tender duck breast pan-seared medium and served with pumpkin risotto and sautéed rapini 16.95

A suggested 18% gratuity will be added for parties of 8 or more.
Please visit BISETTIS.COM for specials and upcoming events.