

Bisetti's

RISTORANTE

Since 1979

Antipasti

ANTIPASTO ROMA A variety of Italian meats, cheeses, artichoke hearts, asparagus prosciutto spears, roasted garlic, olives and peppers, served with toasted crostini 11.95

VENETIAN CRAB CAKES Blue crab combined with celery, onions and bell peppers, topped with our Italian aioli 9.95

CALAMARI FRITTI Hand-breaded calamari with homemade Italian aioli and our tomato sauce 10.95

BISETTI'S SAMPLER Crisp ravioli, eggplant, artichoke hearts and mushrooms with ranch dressing and our tomato sauce 9.95

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

MEDITERRANEAN BRUSCHETTA

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

Zuppe, Insalate & Panini

Add a cup of homemade soup or a fresh salad to your entrée for \$3.

Add Chicken 3.95 Shrimp 4.95 Salmon 6.95

HOMEMADE CHICKEN ROMANO OR MINISTRONE SOUP Cup 3.50 Bowl 4.95

BISETTIS SIGNATURE HOUSE SALAD Fresh mixed greens with carrots and cabbage, topped with mozzarella cheese, croutons and pepperoncini. Served with a side of Italian Dressing 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

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 toasted 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 cheese, onions and roma tomatoes 9.95

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

❖ Seasonal Selections ❖

BRUSCHETTA QUATTRO An assortment of four grilled crostinis: roasted garlic and strawberries, prosciutto and white bean puree, Humbolt Fog goat cheese and sundried tomato-kalamata olive tapenade 9.95

ROASTED BEET SALAD Roasted red beets with baby arugula, diced cucumbers and a balsamic reduction with grilled toast points and Humbolt Fog goat cheese 10.95

OPEN FACED RAVIOLI Sautéed Hazel Dell mushrooms, roasted butternut squash and spinach on a house made pasta square, topped with freshly grated pecorino romano cheese and a balsamic reduction 14.95

GRILLED LAMB SKEWERS Grilled lamb with assorted vegetables, served with a chilled couscous salad tossed with extra virgin olive oil and a caper aioli 16.95

VEAL MEATLOAF Oven baked with a white bean puree, grilled endive and tomato demi reduction 16.95

SEARED COD AND LEMON LINGUINI Pan seared cod with our fresh lemon linguini, tossed with sautéed red and green bell peppers, mushrooms, kalamata olives, spinach and capers with a white wine garlic butter sauce 17.95

Chef Amber and her team are happy to accommodate any special dietary requests.
Gluten-free pasta is available upon request at an additional cost.

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Pasta Favorites

Our homemade meat sauce may be substituted for the meatballs or sausage that accompany your meal.
Add a cup of homemade soup or a fresh salad to your entrée for \$3.

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

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

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

BISETTI'S MANICOTTI Homemade pasta crepes filled with seasoned ricotta cheese, with our tomato sauce and meatballs or sausage 13.95 small 10.95

TORTELLINI PESTO Cheese tortellini tossed with tomatoes and basil pesto 13.95 small 10.95
Add grilled chicken 3.95

GNOCCHI NAVONA Tossed with asparagus, sundried tomatoes, spinach, mushrooms, feta cheese, toasted pine nuts and a lemon garlic butter sauce 12.95 Add grilled chicken 3.95 or grilled shrimp 4.95

HOUSE LASAGNA Layers of sausage and Italian cheeses topped with our tomato sauce and meatballs or sausage 13.95 small 10.95

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

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

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

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

TRADITIONAL PLATTER

A sampling of eggplant parmesan, fettuccine alfredo, lasagna and manicotti with meatballs or sausage 15.95

Pesce

ALMOND ENCRUSTED FRESH FISH (ask your server) Pan-roasted with our goat cheese risotto cakes, grilled asparagus and lemon butter sauce 19.95

SALMON PORTOFINO Grilled farm raised organic salmon topped with a lemon caper pesto, served over lightly sautéed zucchini, roma tomatoes and our lemon pepper linguine 17.95

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

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 18.95 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 18.95 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 17.95 Chicken 14.95/small 11.95

VEAL AMARYAH Crisp tender veal cutlet served with homemade pan-seared gnocchi, topped with a parmesan cream sauce 17.95

VEAL SALTIMBOCCA Tender veal cutlet rolled with romano cheese and herbed bread crumbs, sautéed with mushrooms and prosciutto in a sage demi glace; served with homemade fettuccine and fresh asparagus 19.95

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