

900⁰ BiSTRO

“We strive to bring you excellent food & outstanding service. Good food takes time, so please sit back, relax & enjoy our hospitality. Let us know if there is anything we can do to make your visit more enjoyable”.

Adrian Ortiz-Mena, Director. | Alessandro Migliuolo, Executive Chef. | Santiago Gutierrez, Guest Experience Manager.

- PRiMi. -

BRUSCHETTA TOSCANA. Rustic wood-fired bread topped w/fresh ricotta cheese, diced Roma tomatoes, fresh basil, extra-virgin olive oil. 14.5 *GFO*


BURRATA ITALIANA. Rustic wood-fired bread, Frantoia olive-oil, fig balsamic reduction, Spanish chorizo de bellota, D.O.P. 21.5 *GFO*

ANTI^PASTI. Mediterranean olives, grilled artichoke hearts, balsamic braised Italian Boretane onions, champagne vinegar, wood-fired pizza bread. 19.5 *GFO*


CLASSiC ESCARGOT. House garlic butter & rustic wood-fired bread crisps. 21.5 *GFO*

CARPACCIO Di MANZO. Thin sliced, Champagne-cured beef brisket, wild arugula, hearts of palm, capers, sun-dried tomatoes, Frantoia olive-oil, buffalo Parmigiano D.O.P. 21.5 *GFO*

- INSALATA. -

CAPRESE SALAD. Fresh mozzarella, sweet basil, vine-ripened tomatoes, house-made pesto, lemon infused olive oil, balsamic reduction. 18.5  *GF*

CAESAR SALAD. Romain lettuce, house Caesar dressing, wood-fired croutons, smoked Italian pancetta, shaved pecorino Romano. 21.5 *GFO*

ARUGULA SALAD. Wild arugula, cherry tomatoes, fresh ricotta, lemon infused olive oil, fig balsamic reduction, candied walnuts. 17.5  *GF*


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- PASTA & RiSO. -

ORECCHIETTE ALLA BOLOGNESE. Classic meat sauce made with local beef & pork, organic San Marzano tomatoes & shaved Pecorino Romano. 24.5 *GFO*

FETTUCCHINE ALLA CARBONARA. Authentic Roman carbonara made with egg yolk, Parmigiano Reggiano & Italian pancetta. 24.5 *GFO*

LINGUINI AGLI SCAMPI. Linguini fini tossed w/baby shrimp in a light butter lemon, black pepper & fried caper sauce. 29.5

RISOTTO DI PORCINI E TARTUFO. Italian arborio, porcini mushrooms, Italian black summer truffles, creamy Parmigiano & black pepper sauce. 32.5  *GF*

LASAGNA DI CARNE. Traditional meat ragù, blended Italian cheeses, oven baked in layers of fresh-made pasta. 24.5

GNOCCHI ALLA SORRENTINA. Organic San Marzano tomatoes, fior di latte, fresh basil, Frantoia olive oil. 24.5  *GFO*

- CARNE. -

SCALOPPINE AL POLLO. Organic chicken breast sauteed in a light lemon butter & caper sauce, black summer truffle pasta, shaved Parmigiano Reggiano. 34.5

FILET MIGNON. Wood-fired to order. Served w/creamy polenta, black summer truffle mushroom sauce & wood-fired vegetables. 48.5 *GF*

PESCE ALLA LIVORNESE. Fresh local red snapper filet fresh from the pier, poached in a spicy tomato sauce with olives & capers, served with risoni pasta. 32.5 *GFO*

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- PIZZA AL FORNO Di LEGNA -

Wood-fired, 12" traditional thin crust, made
with organic sourdough. *GFO*

- PIZZA VEGETARIANA. -

MARGHERITA EXTRA. Organic San Marzano tomatoes, fior di latte, fresh basil, cherry tomatoes. 21.5

QUATTRO FORMAGGI. Fior di latte, Grana Padano, mozzarella, garlic, Italian gorgonzola, thyme, blueberry infused balsamic reduction. 22.5

MEDITERRANEAN. Organic San Marzano tomatoes, mozzarella, goat cheese, thin sliced local zucchini, garlic, Mediterranean olives, oregano, Pecorino Romano. 23.5

PEAR & GORGONZOLA. Fresh fior di latte, Italian gorgonzola, thin-sliced pear, finished w/fig balsamic reduction. 23.5
Add smoked Italian pancetta, 4.5

FORTUNA. Fresh fior di latte, asparagus, cherry tomatoes, garlic, Pecorino Romano, topped with fresh arugula & fig balsamic reduction. 22.5

PATATE E TARTUFO. Fresh fior di latte, provolone, thin-sliced potato, Italian black summer truffles. *COMING SOON!* 

- PIZZA Di CARNE & PESCE. -

PIZZA Di PARMA. Organic San Marzano tomatoes, fresh fior di latte, 30-month aged Prosciutto di Parma, wild arugula, cracked pepper, lemon-infused olive oil, fig balsamic reduction, grated Pecorino Romano. 23.5

GAMBERI. Organic tomato sauce, fior di latte, baby shrimp, crispy garlic, lemon infused olive oil, fresh parsley. 24.5

BiSTRO CAPRICCIOSA Organic San Marzano tomatoes, fresh mozzarella, artichoke hearts, Mediterranean olives, garlic, Italian ham, fresh thyme. 23.5

CARNE. Organic tomato sauce, fior di latte, air-cured pepperoni, house-made fennel sausage, smoked pancetta, fresh oregano, red onions, garlic. 23.5

 - Vegetarian.

GFO - Gluten-Free Crust, add 4.25

- Vegan cheese, goat cheese or extra mozzarella, add 3.95 -