


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.


- CLASSiC SOUPS. -


ROASTED TOMATO SOUP. Wood-fired tomatoes, roasted garlic, fresh local island cream, fresh basil, served w/side of parmesan toast. 15.5 |  **GFO**

SiCiLIAN SEAFOOD CHOWDER. Hearty seafood chowder made with an old family recipe from Sicily, served with a side of garlic toast. 18.5 | **GFO**

- SALADS. -

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


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


CAPRESE SALAD. Mini bocconcini, fresh basil, vine-ripened tomatoes, house-made pesto, lemon-infused olive oil, aged balsamic reduction. 18.5 |  **GF**

- APPETiZERS. -

CARPACCiO Di TONNO. Yellowfin tuna, capers, shallots, hearts of palm, wild arugula, Champagne vinaigrette, shaved Parmigiano di Buffala, wood-fired bread. 22.5 | **GFO**

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

BRUSCHETTA TOSCANA. Rustic wood-fired bread topped w/fresh ricotta cheese, diced Roma tomatoes, fresh basil, extra-virgin olive oil, aged balsamic reduction. 15.5 |  **GFO**

BURRATA ITALiANA. Fresh Italian burrata cheese, tomato compote, Frantoia olive-oil, aged balsamic reduction, fresh basil, rustic wood-fired bread crisps. 21.5 |  **GFO**

WAGYU TARTARE. Grass-fed Australian beef tenderloin steak tartare, prepared fresh to order served w/classic garnish & rustic wood-fired bread crisps. 26.5 | **GFO**


 - Vegetarian. | **GF** - Gluten-Free.

GFO - Gluten-Free Optional.

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- PASTA & RISOTTO. -

LiNGUINi AGLi SCAMPi. Pan-seared shrimp, tossed w/linguini in a light lemon-butter & fried caper sauce, finished w/fresh Italian parsley & cracked black pepper. 34.5 | *GFO*

RiSOTTO Di PORCiNi E TARTUFO. Italian arborio rice cooked “al dente” in a porcini mushroom broth reduction, finished in a creamy Parmigiano Reggiano, cracked pepper & black Italian truffle sauce. 32.5 |  *GF*

LiNGUINi ALLA CARBONARA. Creamy Roman carbonara sauce made w/rendered Italian pancetta, egg yolk & Parmigiano Reggiano. 25.5 | *GFO*

LASAGNA Di CARNE. Oven-baked pasta layered w/our slow simmered Bolognese sauce made w/organic San Marzano tomatoes, locally-raised beef and pork, melted mozzarella & fresh-grated Parmigiano Reggiano. 26.5

GNOCCHi ALLA SORRENTiNA. Potato gnocchi tossed in a creamy red tomato sauce made w/organic San Marzano tomatoes & fresh fior di latte, finished w/chopped fresh basil and garlic-infused Frantoia olive oil. 24.5 |  *GF*

ORECCHIETTE ALLA BOLOGNESE. Traditional slow-simmered Bolognese sauce made w/organic San Marzano tomatoes, locally-raised beef and pork, finished w/freshly grated Pecorino Romano. 26.5 | *GFO*

- MEAT & SEAFOOD. -

FiLET MiGNON. Prime Alberta beef tenderloin, wood-fired in our 900^o oven, served w/black truffle & porcini mushroom sauce, creamy polenta & wood-fired vegetables. 52.5 | *GF*
- Substitute polenta for black truffle risotto, add 6.50

SCALOPPINE AL POLLO. Organic chicken breast sauteed in a light lemon butter & fried caper sauce, served w/black truffle linguini & fresh shaved Parmigiano Reggiano. 36.5

PESCE ALLA LiVORNESE. Red snapper filet fresh from the Sidney pier, poached in a light tomato sauce w/olives & capers, served over rice-shaped “risoni” pasta. 34.5

 - Vegetarian. | *GF* - Gluten-Free.

GFO - Gluten-Free Optional.

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- WOOD-FIRED PiZZAS. -

12" Neapolitan-style thin crust,
made w/organic sourdough. **GFC**

- MEAT & SEAFOOD PiZZAS. -

GAMBERi. Organic tomato sauce, fresh fior di latte, shrimp, crispy garlic, lemon-infused olive oil, fresh chopped parsley. 26.5

PiZZA Di PATATE E TARTUFO. Fresh fior di latte, porcini mushrooms, black truffle provolone, thin-sliced potatoes, Italian prosciutto cotto ham. 25.5

Di PARMA. Organic tomato sauce, fresh fior di latte, 30-month aged Prosciutto di Parma, wild arugula, lemon-infused olive oil, fig balsamic reduction, grated Pecorino Romano. 24.5

PEPPERONI EXTRA. Organic tomato sauce, fresh fior di latte, dry-aged pepperoni, garlic. 23.5

BiSTRO CAPRiCCiOSA Organic San Marzano tomatoes, Italian mozzarella, artichoke hearts, Mediterranean olives, garlic, Italian ham, thyme. 25.5

CARNE. Organic tomato sauce, fresh fior di latte, air-cured pepperoni, house-made fennel sausage, smoked pancetta, fresh oregano, red onions, garlic. 26.5

- VEGETARIAN PiZZAS. -

PEAR & GORGONZOLA. Fresh fior di latte, gorgonzola, thin-sliced pear, finished w/maple syrup reduction. 24.5 | *Add smoked Italian pancetta, 4.5*

QUATTRO FORMAGGi. Fresh fior di latte, Grana Padano, gorgonzola, mozzarella, garlic, blueberry balsamic reduction. 23.5 | *Add smoked Italian pancetta, 4.5*

MARGHERiTA EXTRA. Organic San Marzano tomatoes, fresh fior di latte, fresh basil, cherry tomatoes. 22.5

MEDiTERRANEAN. Organic San Marzano tomatoes, mozzarella, goat cheese, thin sliced zucchini, garlic, mixed olives, oregano, grated Pecorino Romano. 25.5

FORTUNA. Fresh fior di latte, asparagus, cherry tomatoes, roasted garlic, thyme, Pecorino Romano, topped with fresh wild arugula & fig balsamic reduction. 24.5

 - Vegetarian. | **GF** - Gluten-Free.

GFC - Gluten-Free Crust, add 4.25