

900⁰ BiSTRO

APPETIZERS.

BRUSCHETTA TOSCANA. Rustic sourdough topped w/fresh ricotta cheese, diced Roma tomatoes, fresh basil, extra-virgin olive oil, aged Balsamic drizzle. 17.25 | **GFO** | 🌿

YELLOWFIN TUNA TARTARE. Tamari sesame miso marinade, shallots, capers, jalapeño, fresh-chopped parsley, rustic wood-fired bread crisps. 22.95 | **GFO**

CLASSIC ESCARGOT. Half dozen organically farmed snails served with our house compound butter & rustic wood-fired bread. 21.95 | **GFO**

BURRATA ITALIANA. Imported Italian burrata cheese, tomato compote, extra-virgin olive-oil, aged balsamic reduction, fresh basil, rustic wood-fired bread crisps. 26.50 | **GFO** | 🌿

WAGYU STEAK TARTARE. Grass-fed Australian wagyu beef tenderloin tartare, prepared fresh to order. Served w/classic garnish & wood-fired bread. 28.50 | **GFO**

SOUPS.

ROASTED TOMATO SOUP. Wood-fired tomatoes, fire-roasted garlic, dairy cream, fresh chopped basil, sourdough parmesan-crusting toast. 17.95 | **GFO** | 🌿

SICILIAN SEAFOOD CHOWDER. An old family recipe, made with mussels, clams, shrimp & calamari in a creamy zucchini broth. Served with rustic parmesan-crusting garlic toast. 19.95 | **GFO**

TORTELLINI IN BRODO. Organic chicken broth, Italian cheese tortellini, grated Pecorino Romano, fresh chopped Italian parsley, cracked pepper. 19.50 | 🌿

SALADS.

GORGONZOLA CHOPPED SALAD. Fresh-chopped greens, ripe cherry tomatoes, olives, capers, crispy Italian pancetta, creamy gorgonzola dressing. 19.95 | **GF**

ARUGULA SALAD. Fresh wild arugula, ripe cherry tomatoes, fresh-made ricotta cheese, lemon-infused olive oil, fig balsamic reduction, house candied walnuts. 18.50 | **GF** | 🌿

CAPRESE SALAD. Mini bocconcini, fresh basil, vine-ripened tomatoes, house-made pesto, lemon-infused olive oil, aged balsamic reduction. 18.95 | **GF** | 🌿

CAESAR SALAD. Hearts of Romain lettuce, house-made Caesar dressing, smoked Italian Pancetta, wood-fired croutons, shaved Pecorino Romano cheese. 21.50 | **GFO**

= ADD PROTEIN TO ANY SALAD. =

Organic Chicken Breast, 7.50 | ½ Dozen Pan Seared Shrimp, 8.50 | Seared Yellowfin Tuna, 10.25

900° BiSTRO

FRESH MADE PASTA.

TORTELLINI QUATTRO E FUNGHI. Italian four-cheese tortellini, mushroom cream sauce, roasted cremini mushrooms, Pecorino Romano, white truffle essence. 28.50 | 

RIGATONI CHICKEN ALFREDO. Organic chicken breast, creamy Alfredo sauce, fresh green peas, fresh-grated Parmigiano Reggiano, cracked pepper. 29.95 | **GFO**

RAVIOLI AL FUNGHI E PECORINO. Wild mushroom ravioli, Pecorino Romano cream sauce, honey-roasted walnuts, cracked pepper, white truffle essence. 29.50 | 

NONNA'S ORECCHIETTE BOLOGNESE. Earlobe-shaped pasta tossed in our Slow-simmered Bolognese sauce made w/organic tomatoes, local beef & pork, topped with fresh-grated Pecorino Romano cheese. 26.95 | **GFO**

LINGUINI SCAMPI. Pan-seared shrimp tossed in a light lemon-butter & fried caper sauce, fresh chopped Italian parsley & cracked pepper. 34.95 | **GFO**

LASAGNA DI CARNE. Oven-baked with our slow-simmered Bolognese sauce made w/organic tomatoes, local beef & pork, topped with "fior di latte" mozzarella & fresh-grated Parmigiano Reggiano. 29.95

FETTUCELLE CARBONARA. Creamy carbonara sauce made w/Italian pancetta, organic egg yolk, cracked pepper & fresh-grated Parmigiano Reggiano. 27.50 | **GFO**

GNOCCHI ALLA SORRENTINA. Hand-rolled potato gnocchi, creamy tomato sauce made w/organic tomatoes, fresh "fior di latte", chopped basil & garlic-infused olive oil. 26.95 | **GF** | 

GNOCCHI DEL BOSCO. Hand-rolled potato gnocchi, mushroom cream sauce, gorgonzola, grated Pecorino Romano, fresh chopped basil. 27.95 | **GF** | 

MAIN COURSE.

POLLO ALLA PARMIGIANA. Breaded chicken breast filled with mozzarella, organic tomato sauce, melted provolone, linguini pasta w/butter & grated pecorino Romano. 34.95 | **GFO**

CHICKEN SCALLOPINI. Thin-sliced chicken breast sauteed in a light lemon butter & fried caper sauce, served w/black truffle linguini, fresh-grated Parmigiano Reggiano. 36.50 | **GFO**

PESCE AL LIMONE. Black cod filet seared inside our 900 degrees oven, champagne bearnaise sauce, fire-roasted tomatoes, fresh parsley & seasonal vegetables. 42.50 | **GF**

BRAISED LAMB SHANK. New Zealand spring lamb shank, slow-braised with red wine and Italian herbs, served with olive-oil mashed potatoes & seasonal vegetables. 46.50 | **GF**

WOOD-FIRED FILET MIGNON. Grass-fed tenderloin steak, porcini mushroom au-jus, olive-oil mashed potatoes, seasonal vegetables. 180 grams. 56.00 | **GF**

900^o BiSTRO

Our 12" wood-fired pizzas are made with organic sourdough & cooked inside our 900^o oven.

RED SAUCE PIZZAS.

BiSTRO MARGHERiTA. Organic tomato sauce, fresh "fior di latte" mozzarella, basil, cherry tomatoes, Grana Padano. 21.50 | 🌿

PEPPERONi. Organic tomato sauce, fresh "fior di latte" mozzarella, dry-cured pepperoni, garlic, oregano. 22.50

CARNE. Organic tomato sauce, fresh "fior di latte" mozzarella, house fennel sausage, dry-cured pepperoni, smoked Italian pancetta, red onions, garlic, oregano. 25.95

ROMANA. Organic tomato sauce, fresh "fior di latte" mozzarella, cremini mushrooms, dry-cured pepperoni, house-made fennel sausage, garlic, oregano. 25.95

FUNGHi. Organic tomato sauce, fresh "fior di latte" mozzarella, cremini mushrooms, garlic, basil, Grana Padano, lemon infused olive oil. 23.95 | 🌿

GAMBERi. Organic tomato sauce, fresh "fior di latte" mozzarella, shrimp, garlic, lemon-infused olive oil, fresh-chopped Italian parsley. 25.50

MEDITERRANEAN. Organic tomato sauce, fresh "fior di latte" mozzarella, goat cheese, mixed Mediterranean olives, zucchini, roasted garlic, oregano, grated Pecorino Romano. 24.50 | 🌿

PROSCUiTTO & ARUGULA. Organic tomato sauce, fresh "fior di latte" mozzarella, fresh-sliced Prosciutto di Parma, wild arugula, lemon-olive oil, fig balsamic reduction, grated Pecorino Romano. 24.50

BiSTRO CAPRiCCiOSA. Organic tomato sauce, fresh "fior di latte" mozzarella, mixed Mediterranean olives, artichoke hearts, Italian prosciutto cotto ham, garlic. 25.50

WHiTE SAUCE PIZZAS.

PROVOLONE E PANCETTA. Fresh "fior di latte" mozzarella, Italian provolone, smoked Italian pancetta, garlic, oregano, cracked pepper. 23.50

PIEMONTE. Fresh "fior di latte" mozzarella, cremini mushrooms, Italian provolone, gorgonzola, roasted garlic, oregano. 23.95 | 🌿

PEAR & GORGONZOLA. Fresh "fior di latte" mozzarella, thin-sliced d'Anjou pear, gorgonzola, maple syrup reduction. 23.95 | 🌿

PANCETTA & FUNGHi. Fresh "fior di latte" mozzarella, cremini mushrooms, smoked Italian pancetta, French brie, garlic. 24.50

NONNA. Fresh "fior di latte" mozzarella, house-made fennel sausage, French brie, Grana Padano, cherry tomatoes, fig balsamic reduction. 24.50

Vegetarian. 🌿 | Any pizzas can be made with gluten-free pizza crust, add 4.25