900° BiSTRO

"We strive to bring you excellent food and outstanding service. If anything does not meet your expectations, please let us know and we will strive to make it right. This is our personal commitment to you."

Santi Ortiz-Mena, General Manager. | Johan Castro, Head Chef. | Rohit Sood, Guest Experience Manager.

Appetizers.

Cold.

Italian Burrata · 26.95 - Fire-roasted tomatoes, fresh basil, extra-virgin olive oil, fig balsamic, rustic sourdough bread.

Salmon Crudo. · 22.50 - House-cured coho salmon fresh from Tofino, shallots, fried capers, ricotta lemon pesto, rustic sourdough bread.

Bruschetta · 17.95 - Rustic sourdough bread, fresh ricotta cheese, diced tomatoes, fresh basil, extra-virgin olive oil, fig balsamic reduction.

Prosciutto Platter · 19.95 - Thin-sliced 30-month aged Prosciutto di Parma ham, freshly-baked garlic bread, side olive oil & balsamic for dipping.

Hot.

Garlic Bread. 9.95 - Baked fresh to order with garlic & Italian herbs, finished with extra-virgin olive-oil & fresh-grated Parmigiano Reggiano.

Classic Escargots · 21.95 - Half-dozed farmed French snails served in-shell, house compound butter, lemon zest, rustic sourdough bread.

Fire-Roasted Tomato Soup · 18.95 - Fire-roasted Roma tomatoes, fresh local dairy cream, chopped basil, parmesan-crusted sourdough toast.

Sicilian Seafood Chowder · 21.50 - Zucchini cream soup with mussels, clams, shrimp, calamari, parmesan-crusted sourdough toast.

Salads.

Pancetta Caesar Salad · Full 22.50 / Small 15.95 Hearts of Romain lettuce, house-made Caesar dressing, smoked Italian Pancetta, sourdough croutons, freshly grated Pecorino Romano.

Wild Arugula Salad · 19.50 - Vine-ripe cherry tomatoes, honey-candied walnuts, fresh ricotta, fig balsamic reduction, lemon olive-oil.

Gorgonzola Salad · Full 23.95 / Small 16.95 Fresh chopped greens, creamy gorgonzola dressing, vine-ripe cherry tomatoes, mixed olives, capers, crispy Italian pancetta.

Caprese Classica · 18.95 - Mini bocconcini, vine-ripe cherry tomatoes, fresh-made house pesto, fig balsamic reduction, lemon olive-oil.

Add Protein to Any Salad:

Organic Chicken Breast, 8.95 · Seared Yellowfin Tuna Steak, 13.25

Jumbo Black Tiger Shrimp, 4.95 ea.

GLUTEN FREE OPTIONS AVAILABLE ON ALL APPETIZERS & SALADS.

Fresh-Made Pasta.

Ravioli di Funghi · 32.50 - Wild mushroom ravioli, white truffle cream sauce, honey-roasted walnuts, grated Pecorino Romano.

Gnocchi alla Sorrentina · 26.95 - Hand-made potato gnocchi, creamy San-Marzano tomato sauce, garlic-infused olive oil, fresh basil.

Classic Carbonara · 28.50 - Italian pancetta, egg yolk, cracked pepper, grated Pecorino Romano.

Linguini alla Scampi · 36.95 - Jumbo black tiger shrimp, house marinara sauce, fried capers, garlic, lemon olive-oil, cracked pepper, fresh basil.

Orecchiette alla Bolognese · 28.95 - House meat ragù sauce, fresh basil, grated Parmigiano Reggiano.

Lasagna di Carne · 32.95 - Oven-baked with our signature meat ragù, mozzarella, provolone and finished with grated Parmigiano Reggiano.

Main Course.

Filet Mignon. 62.95 - 6 oz. Certified Angus beef tenderloin, black truffle & peppercorn sauce "au poivre", silky mashed potatoes, fire roasted carrots.

Chicken Piccata · 36.95 - Golden breaded chicken breast, lemon butter & fried caper sauce, side black truffle linguini.

Tofino Salmon · 46.50 - Cooked inside our 900 degrees oven. Lemon-butter sauce, silky mashed potatoes, fire-roasted asparagus.

Chicken Parmigiana · 34.95 - Breaded chicken breast filled w/mozzarella & Italian ham, served w/marinara sauce & side butter linguini.

Wood-Fired Pizza.

{ 12" pizzas, made with organic sourdough and fresh "fior di latte" mozzarella. }

Margherita · 22.95 - Tomato sauce, fresh mozzarella, fresh basil, cherry tomatoes.

Classic Pepperoni · 23.95 - Tomato sauce, fresh mozzarella, pepperoni, garlic, oregano.

Romana · 25.95 - Tomato sauce, fresh mozzarella, cremini mushrooms, pepperoni, fennel sausage, garlic, oregano.

Carne · 26.95 - Tomato sauce, fresh mozzarella, fennel sausage, pepperoni, smoked Italian pancetta, red onions, garlic.

Mediterranean · 24.95 - Tomato sauce, fresh mozzarella, goat cheese, olives, zucchini, garlic.

Prosciutto & Arugula · 24.95 - Tomato sauce, fresh mozzarella, Prosciutto di Parma, wild arugula, lemon infused olive-oil, fig balsamic.

Burrata & Prosciutto · 32.95 - Tomato sauce, Italian burrata, fresh mozzarella, Prosciutto di Parma, wild arugula, lemon olive oil, fig balsamic.

Bistro Capricciosa · 25.95 - Tomato sauce, fresh mozzarella, Italian prosciutto cotto ham, olives, artichoke hearts, garlic, oregano.

Funghi · 23.95 - Tomato sauce, fresh mozzarella, mushrooms, garlic, oregano, Parmigiano, lemon infused olive-oil.

Nonna · 24.95 - Cream sauce, fresh mozzarella, fennel sausage, French brie, Parmigiano, cherry tomatoes, balsamic reduction *(no tomato sauce).*

Pear & Gorgonzola · 24.95 - Cream sauce, fresh mozzarella, gorgonzola, sliced pear, finished with maple syrup *(no tomato sauce).*

All pizzas available with house-made GF crust, 4.25

All pastas available with hand-rolled GF gnocchi, 3.95

PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS.