



MARCH 2-8, 2026

# RESTAURANT WEEK

## LUNCH MENU

Available a la carte or as a 3-Course Prix Fixe Lunch — **\$29** (plus tax)  
Choose one from each course for the prix fixe option.

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### SOUP OF THE DAY

Ask Your Server **7 cup / 9 bowl**

### STARTER

#### RAVIOLI

filled with ricotta, mozzarella / spinach / san marzano tomato sauce / parmesan **13 v.**

#### CROSTINI D" PARMA

prociutto / local goat cheese / garlic-ciabatta toast / fig jam **13**

#### BAY SCALLOPS FUEGO

house italian sausage / garlic / caramelized onions / calabrese / evoo / crostini **16**

#### EGGPLANT FRIES

tempura battered eggplant fries / marinara / calabrese and pesto aioli / parmesan **14.5**

### MAIN COURSE

#### ROASTED COD

herb roasted icelandic cod / carnaroli risotto / broccolini / garlic lemon butter cream **22**

#### CHICKEN PARMESAN

breaded chicken parmesan / marinara / mozzarella / spaghetti / parmesan **26.75**

#### ANTI PASTA SALAD

romaine / tomatoes / pepperoni / salami / mozzarella / provolone / red onion / olives / banana peppers / artichokes / italian vinaigrette / garlic croutons / prosciutto bacon / parmesan **18**

#### CHEESE TORTELLINI

filled with ricotta and mozzarella / spinach / tomatoes / italian sausage / aleppo vodka sauce / shaved parmesan / basil **21**

### DESSERT

MINIATURE CANNOLI **9.5**

CLASSIC TIRAMISU **10.5**

LIMONCELLO MOUSSE CAKE **11**

v.e. = vegan, v. = vegetarian, g. gluten free

Bites & Bevs



MARCH 2-8, 2026

# RESTAURANT WEEK

## DINNER MENU

Available a la carte or as a 3-Course Prix Fixe Dinner — **\$45** (plus tax)  
Choose one from each course for the prix fixe option.

### LOCAL SKINNY DIPPER OYSTER

st. jerome creek, md. / cocktail sauce / lemon **2.5 ea.g.**

### SOUP OF THE DAY

Ask Your Server **7 cup / 9 bowl**

## STARTER

### BEEF CARPACCIO

shaved beef loin / baby arugula / shaved parmesan / evoo / calabrese soy aioli / lemon **18**

### BURRATA

stracciatella cheese stuffed mozzarella / pesto / cherry tomatoes / evoo / basil / crostinis **15.5 v**

### CHICKEN BUFFALO DIP

shredded chicken / mozzarella / cream cheese / gorgonzola / green onions / house pita bread **16**

### PISTARRO'S MEATBALLS

beef and pork meatballs / basil ricotta / marinara / parmesan **14.5**

## MAIN COURSE

### BEEF SHORT RIBS

chianti wine jus / roasted garlic mashed potatoes / broccolini **32**

### BUTTERNUT SQUASH RAVIOLI

goat cheese and apples / sage / golden raisins / pistachio brown butter **24 v.**

### ROASTED ICELANDIC COD

seafood risotto / bay scallops / roaster cauliflower / asparagus / parmesan  
garlic cream **27**

### SHRIMPS & MUSSELS BELLISSIMO

spaghetti / shrimps / mussels / seafood brodo / garlic / wine white / butter / calabrese  
/ parsley / parmesan **27**

## DESSERT

### ITALIAN CHOCOLATE MOUSSE CAKE **11**

### CLASSIC TIRAMISU **10.5**

### MINIATURE CANNOLI **9.5**

v.e. = vegan, v. = vegetarian, g. gluten free

Bites&Bevs