

BYRSA BISTRO

WESTERN MEDITERRANEAN CUISINE

WEDNESDAY ITALIAN DINNER MENU

Wednesday Nights are Pasta Nights!
Enhanced Menu w/ Homemade Italian Pastas

“Appetizer” (one App/2 ppl)

Mediterranean Sampler \$15 (Vegetarian)

Hummus, Baba Ganoush, Spicy Carrots, Mixed Olives, 2 Stuffed Grape Leaves, Cucumbers, Fresh Mozzarella, Toasted Pita Bread

Steamed Mussels \$16

Steamed Fresh Mussels in our Homemade Spicy Tomato Sauce, Fresh Tarragon Herb

Bresaola Beef Carpaccio \$15

Thin sliced Salt-Cured Italian Beef, served in room temperature, Baby Arugula, Parmigiano, Fresh Lemon Vinaigrette

“Soup or Salad” \$8

(Gluten Free) **Parsnip Soup:** Roasted Parsnip, Celery Roots, Light Cream base, topped with Toasted Almonds

Caesar Salad: Romaine Lettuce, Croutons, Parmigiano Cheese in our Homemade Caesar Dressing

Beet & Almond Salad: Mixed Greens & Arugula, Sea Salt Roasted Beets, Almonds, Goat Cheese in our Lemon-Oil Vinaigrette

“Pasta Entrees”

(Pasta) **Lobster Ravioli \$26** (Seafood)

Fresh Made Ravioli, Served with Butternut Squash, Capers, Cherry Tomatoes, Parsley, in White Wine Sauce

(Pasta) **Cheese Ravioli \$23**

Fresh Made Ravioli, Served with Sundried Tomato, in Pesto Cream Sauce

(Pasta) **Cavatelli \$23**

Homemade Pasta, Mushrooms, Asiago Cheese, Truffle Oil, Fresh Tomato Sauce

(Pasta) **Gnocchi \$23**

Homemade Gnocchi, Sundried Tomatoes, Fresh Corn, Fresh Arugula, in Delicious Pink Sauce

(Pasta) **Pappardella & Salmon \$26**

Homemade Pasta, Cubes of Salmon Fish, Tarragon, Fresh Tomato Sauce

(CousCous) **Veggie Tagine \$24** (Vegan/Vegetarian)

Local Seasonal Mixed Vegetables in Light Veggie Sauce over Couscous

“Meat Entrees”

Branzino Fish Filet \$29 (Gluten Free)

Mediterranean Sea Bass served over Potato Gratin Mixed with Fresh Fennel & Leeks finished with Chef's Light Lemon Sauce

Paella \$29 (Gluten Free)

Our Traditional Paella by Byrsa Bistro, Clams, Mussels, Fish, Calamari, Shrimp, Olives, Merguez Sausage, Chicken, Saffron Rice

Organic Chicken Tagine \$29 (Gluten Free)

Moroccan Style Roasted Chicken, Roasted Potatoes, Olives, Cinnamon Golden Raisins, Toasted Almonds

Braised Lamb Shank \$32 (Gluten Free)

Fork Tender Meat, Golden Raisins, Marinated Apricots, Roasted Potatoes, Toasted Almonds in a Light Demi-Glaze Sauce

Desserts & Drinks

Chocolate Mousse 7 – Baklava 7 - Crème Brulee 7