

# 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-Butternut Sq:** 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, Roasted Butternut Squash, Capers, Cherry Tomatoes, Fresh Sage & White Wine Sauce

(Pasta) **Cheese Tortellini & Chicken \$24**

Fresh Made Ravioli, Chicken, Sundried Tomatoes, Green Peas, Pesto Cream Sauce

(Pasta) **Cavatelli & Lamb \$26**

Homemade Pasta, Shredded Lamb Meat, Goat Cheese, Fresh Arugula, Its own Demi-Glaze Sauce

(Pasta) **Gnocchi & Chicken \$24**

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

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

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

(CousCous) **Veggie Fusilli Pasta \$22** (Vegan/Vegetarian)

Fresh Pasta, Seasonal Mixed Vegetables, Artichoke Heart, in Light Basil Tomato Sauce

### “Meat Entrees”

**Pan Seared Salmon \$29** (Gluten Free)

Salmon Filet, served over Potato Gratin Mixed with Fresh Fennel & Leeks finished with Chef's Light Lemon Sauce

**Paella \$30** (Gluten Free)

Our Traditional Paella, Byrsa Bistro Style, Calamari, Clams, Mussels, Salmon, Shrimp, Olives, Beef Merguez, Chicken, Saffron Rice

**Organic Chicken Tagine \$29** (Gluten Free)

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

**Braised Lamb Shank \$30** (Gluten Free)

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

### Desserts & Drinks

Our Tiramisu 7 – Baklava 7 - Crème Brulee 7

Espresso 3 - Cappuccino 4 – Regular or Decaf Coffee – Hot Moroccan Tea