

BYRSA BISTRO

WESTERN MEDITERRANEAN CUISINE

AUTUMN DINNER MENU

Wed/Thurs/Sun Nights are Pasta Nights!
Enhanced Menu with Homemade Italian Pastas

Appetizers (Sharing portions)

Mediterranean Sampler \$16 (Vegetarian)

Hummus, Eggplants Caponada, 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

(New) Kennett Mushrooms Flatbread \$12

Mixed Kennett Mushrooms, Asiago Cheese, Poached Egg, Finished with Black Truffle Oil

Soup & Salads

(Cup of Soup & Small Salad with Entrée Only \$8)

Butternut Squash Soup: Roasted Butternut Squash & Leeks, Fresh Herbs, Finished with Ext. V. Olive Oil

Cacio E Pepe Pasta: 2 Oz Fresh Parpadella, EVO Oil, Fresh Cracked Pepper, Spun in a 50 lb Wheel of Pecorino Romano Cheese

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

Beets & Almond Salad: Mix Green & Arugula, Sea Salt Roasted Beets, Almond, Goat Cheese, Lemon-Oil Vinaigrette

Main Course

Add a Cup of Soup or Small Salad for an additional \$8

Branzino Fish Filet (Gluten Free) \$29

Mediterranean Sea bass served over Sautéed Mix Diced Vegetables, Finished with Chef's Romesco Puree & Light Lemon Sauce

(Rice) Paella (Gluten Free) \$30

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

Organic Chicken Tagine (Gluten Free) \$29

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

Braised Lamb Shank (Gluten Free) \$32

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

(Pasta) Gnocchi & Bolognese \$26

Homemade Gnocchi, Fresh Tomato Sauce, Prime Beef Ground, Parmigian Cheese and Basil

(Pasta) Lobster Ravioli \$28

Homemade Ravioli, Shrimp, Sage Herb, Fresh Baby Arugula in a Light Tomato Pink Sauce

(Pasta) Parpadella & Shrimp \$28

Fresh Homemade Pasta, Jumbo Shrimp, Fresh Basil, Olives, Mixed Color Peppers, Light Basil Tomato Sauce

(Pasta) Cavatelli & Lamb \$28

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

(Pasta) Cheese Tortellini & Chicken \$26

Fresh Made Tortellini, Chicken, Sundried Tomatoes, Olives, Green Peas, Pesto Cream Sauce

(Pasta) Parpadella & Salmon \$29

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

(Pasta) Veggie Fuseli Pasta \$22 (Vegan/Vegetarian)

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

Desserts & Drinks

Tiramisu 7 - Chocolate Mousse 7 - Baklava 7 - Crème Brulee 7 - Pumpkin or Hazelnut Italian Gelato 7
Reg. Coffee/Decaf 3 - Espresso 3 - Cappuccino 4 - Moroccan Fresh Mint Tea 3 - Special Turkish Coffee 4