

900 DEGREES

Pizzeria Bistro Ristorante

GLI ANTIPASTI

CAPRESE — 13

Fresh mozzarella, seasonal tomatoes, fresh basil, olive oil

BRUSCHETTA — 10

Grilled bread topped with fresh tomato, garlic, basil, oregano, olive oil

PROSCIUTTO E BURRATA — 14

Fresh burrata cheese served over a bed of freshly sliced prosciutto di Parma & arugula

ANTIPASTO ALL' ITALIANA — 18

Selection of imported meats, olives, cheeses- serves up to two people

CALAMARI FRITTI — 15

Fried calamari, shrimp, zucchini, ammoglio sauce

POLIPO ALLA GRIGLIA — 14

Grilled octopus, olive oil, garlic, parsley, served over a bed of arugula

INSALATINA DI POLIPO — 14

Octopus salad, olive oil, fresh lemon juice, parsley

LE INSALATE

Add chicken (\$6), salmon (\$10) or shrimp (\$7) to your salad

RUCOLA E CARCIOFINI — 12

Arugula salad, artichokes, roasted peppers, shaved parmesan, white truffle oil, fresh lemon juice

INSALATINA MISTA — 10

Mixed greens, tomato, garbanzo beans, cucumbers, carrots, dressing of choice

I PRIMI

Add house salad or soup for \$3

FETTUCINE ALFREDO — 16

Handmade fresh, long, flat ribbon pasta prepared with our authentic alfredo sauce, parmesan cheese

PASTA ALLA BOLOGNESE O POMODORO — 16/14

Pasta of choice with choice of Bolognese meat sauce or tomato sauce

TORTELLINI PANNA PROSCIUTTO E FUNGHI — 21

Meat tortellini, ham, wild mushrooms, creamy panna sauce

RAVIOLI ALLA BOLOGNESE O POMODORO — 20/18

Spinach & ricotta filled ravioli with a choice of Bolognese meat sauce or tomato sauce

SPAGHETTI ALLE VONGOLE — 21

Spaghetti, little neck clams, parsley, garlic, cherry tomatoes, pepper flakes, white wine

LASAGNA AL FORNO — 18

Housemade pasta layered with bechamel, nutmeg, meat sauce, parmesan cheese

SACCOTTINI 900 GRADI — 21

Handmade bundle shaped crepe pasta filled with ricotta, spinach, parmesan cheese, chunky fresh pomodoro sauce, basil

PENNE BOSCAIOLA — 18

Short penne pasta, meat sauce with a hint of cream, ham, mushrooms

I SECONDI

All entrées come with soup or salad, potato, and seasonal vegetable

POLLO PICCATA — 19

Organic chicken breast, sautéed with mushrooms in a lemon & white wine sauce, capers

POLLO/VITELLO MARSALA — 19/22

Organic chicken breast or veal, sautéed with mushrooms in a marsala wine sauce

VITELLO SALTIMBOCCA — 22

Veal cutlets, prosciutto di Parma, sage, white wine sauce

LAMB CHOPS — 32

Grilled lamb chops prepared with rosemary, extra virgin olive oil

ZUPPA DI PESCE — 23

Mix of fresh seafood, prepared in cherry tomatoes, garlic, white wine, parsley, pepper flakes, served with grilled bread

SALMONE ALLA GRIGLIA IN SALSA DI LIMONE — 24

Faroe Island salmon grilled in a lemon sauce, prepared with olive oil, lemon, garlic

LE NOSTRE PIZZE

MARGHERITA — 10

Tomato sauce, fresh mozzarella, basil

CLASSICA — 10

Mozzarella, tomato sauce

CAPRICCIOSA — 14

Tomato sauce, mozzarella, ham, mushroom, olives, artichokes

STELLA — 15

Star-shaped pizza, tomato sauce, mozzarella, ricotta, ham

VEGETARIANA — 14

Tomato sauce, mozzarella, roasted onions, roasted peppers, zucchini

AMERICANA — 12

Tomato sauce, mozzarella, pepperoni

FUNGHI MISTI E TARTUFO — 14

Mozzarella, mixed wild mushrooms, white truffle oil

QUATTRO FORMAGGI — 14

Mozzarella, gorgonzola, fontina, grated parmesan

PESTO — 13

Basil pesto sauce, mozzarella, cherry tomatoes, pine nuts

SOFIA — 15

Cherry tomatoes, mozzarella, prosciutto di Parma, arugula, shaved parmesan

BURRATA — 16

Tomato sauce, mozzarella, burrata cheese, prosciutto di Parma, arugula, shaved parmesan

BIANCA — 10

Mozzarella, oregano, garlic, grated parmesan

FIG & PIG — 15

Mozzarella, fig jam, prosciutto di Parma, burrata cheese, crushed walnuts

VONGOLE SCOPPIATE — 17

Fresh little neck clams, white wine, parsley, garlic, pepper flakes

INSALATA DI MARE — 15

Mussels, little neck clams, calamari, octopus, shrimp, parsley, garlic, lemon, olive oil

SHRIMP ALLA GRIGLIA — 15

Grilled jumbo shrimp, served over a bed of arugula

ZUPPA DI COZZE — 14

Mussels prepared in cherry tomatoes, white wine, served with grilled bread

CARPACCIO DI FILETTO — 16

Raw filet mignon carpaccio, shaved parmesan, lemon, olive oil, served over a bed of arugula

SALSICCIA E PEPERONI — 14

Italian fennel sausage sautéed with hot & mild peppers

MILLEFOGLIE DI MELANZANE — 12

Layers of eggplant, tomato sauce, grated parmesan, basil

MISTA DEL MICHIGAN — 12

Spring mix, dried cherries, walnuts, gorgonzola cheese, strawberries, rasperry vinaigrette

INSALATA DI CESARE — 12

Freshly cut romaine lettuce, shaved parmesan, croutons, caesar dressing

CASARECCE AI PROFUMI DI SICILIA — 22

Short casarecce pasta, fresh swordfish, tomato, eggplant, mint

TAGLIATELLE AL SALMONE CREMOSO — 21

Handmade fresh, long, flat ribbon pasta with fresh salmon, creamy sauce, butter

PAPPARDELLE AL RAGÙ DI AGNELLO — 22

Handmade fresh, broad, long pasta with lamb meat sauce

GNOCCHI PALOMINO — 17

Handmade potato gnocchi, palomino sauce

GNOCCHI QUATTRO FORMAGGI IN CESTA DI PARMIGIANO — 19

Handmade potato gnocchi, parmesan, pecorino, gorgonzola, fontina, in a parmesan crust bowl

RISOTTO FUNGHI PORCINI — 23

Slow-cooked Arborio rice, porcini mushrooms, garlic, parsley, white wine

RISOTTO FRUTTI DI MARE — 23

Slow-cooked Arborio rice, mix of fresh seafood, cherry tomatoes, parsley, pepper flakes

LINGUINE ALLO SCOGLIO — 23

Linguine, mix of fresh seafood, cherry tomatoes, parsley, pepper flakes

LOBSTER RAVIOLI — 25

Lobster filled ravioli, topped with fresh Massachusetts lobster, cherry tomatoes, garlic, parsley, pepper flakes, white wine

PESCE SPADA — 25

Grilled fresh swordfish, garlic, olive oil, parsley

BISTECCA AI FERRI — 26

12oz choice Angus beef NY Strip, grilled to perfection

BISTECCA DI MANZO ALLA “PALERMITANA” — 26

12oz breaded & grilled choice angus beef NY Strip, ammoglio sauce

TAGLIATA DI MANZO ARUGULA E PARMIGIANO — 26

Sliced choice angus beef NY Strip, laid over a bed of arugula, topped with parmesan shavings

FILETTO ALLA GRIGLIA — 35

8oz choice angus beef filet mignon, char-grilled to perfection

BRANZINO ALLA GRIGLIA — 37

Fresh Mediterranean Sea bass, grilled to perfection (served as whole fish)

SALSICCIA E PATATE — 14

Mozzarella, Italian sausage, roasted potatoes, onions

900 GRADI — 15

900 degrees pizza, tomato sauce, mozzarella, hot capicollo, soppressata calabrese, pepper flakes

SALUMI MISTA — 15

Tomato sauce, mozzarella, sausage, ham, pepperoni, bacon

VICENTINA — 15

Tomato sauce, mozzarella, ham, mushroom, caramelized onion, basil

CALZONE — 15

Mozzarella, ham, topped with tomato sauce

ROMANA — 13

Tomato sauce, mozzarella, ham, mushroom

GAMBERI E ZUCCHINE — 15

Tomato sauce, mozzarella, red Argentinian shrimp, zucchini

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness