

APPETIZERS & SMALL PLATES

Baby Arugula, Shaved Parmigiano Reggiano,
Lemon Fennel Vinaigrette 8

Crispy Asparagus, Fontina Cheese,
Prosciutto Cotto, Roasted Garlic Aioli 12

Cucumber Gazpacho,
Cantaloupe and Bee Pollen 9

Bacon Wrapped Cabrales Stuffed Dates 10

Roasted Cauliflower, Capers, Sundried Tomato,
Golden Raisins, Citrus Bread Crumbs 10

Chef's Selection of Three Charcuterie Items,
Bread, Cornichons, Apricot Dijon 29

Asparagus Salad, Frisée, Blood Orange, Crispy Shallots,
Crumbled Goat Cheese, Sherry Vinaigrette 12

Grilled Prawn and Chorizo Skewer,
Toasted Garlic Sherry Vinaigrette 14

Patatas Bravas
Crispy Potatoes, Pimentón, Cumin Aioli, Scallions 9

Charred Octopus, Roasted Corn,
Mint and Feta Cheese, Chorizo Vinaigrette 16

Citrus Marinated Olives 6

Chef's Selection of Three Artisan Cheeses,
Bread, Fig Jam 28

PASTA & RISOTTO

Housemade Ricotta Gnocchi,
Braised Escarole, White Beans and Garlic Confit 25

Orecchiette,
Lacinato Kale Pesto, Roasted Cauliflower,
Chiles and Toasted Pine Nuts 23

Campanelle, Fennel Braised Broccoli Rabe,
Housemade Sausage, Roasted Tomato, Mozzarella 23

Radiatori a la Carbonara
Pea Greens and Fava Leaves, Guanciale, Egg,
Parmigiano Reggiano, Black Pepper 25

Spaghetti e Vongole
Spaghetti and Chili Flakes, Steamed Manila Clams,
Garlic and White Wine 24

Cacio e Pepe
Parmigiano Reggiano, Black Pepper, Green Onion 18

Risotto Gamberi
Prawns, Lobster Saffron Broth 28

Squid Ink Rigatoni,
Frutti di Mare Bolognese, Pomodoro,
Calabrian Chillies, Citrus Bread Crumbs 27

ENTRÉES

Bacon Wrapped Pork Tenderloin,
Celery Root Puree, Charred Broccoli Rabe,
Blood Orange Gastrique 28

Cast Iron Roasted Half Chicken,
Glazed Red Pearl Onions, Baby Turnips,
Smoked Pee-wee Potatoes, Pan Gravy 25

Black Angus Hanger Steak
Pommes Frites, Chimichurri Sauce 29

Pan Seared Branzino
Poached Calamari, Soffrito,
Toasted Orzo and Salsa Roja 29

Vegetable Tart
Squash Blossoms, Baby Zucchini, Leeks, Potatoes,
Goat's Cheese, Caramelized Onion, Baby Watercress 22

Moules-frites
Steamed Mussels in Spicy Saffron Broth,
Pommes Frites with Tomato Aioli 22

SIDE DISHES *All Sides Vegetarian*

Pommes Frites 7
Braised Escarole, White Beans,
Garlic Confit 9
Risotto Milanese 9
Roasted Corn with Feta Cheese
and Smoked Paprika 9

Toasted Orzo with Poached Calamari
and Soffrito 10
Sautéed Broccoli Rabe, Garlic, Shallots 10
Glazed Red Pearl Onions, Baby Turnips,
Smoked Pee-wee Potatoes 10
Grilled Asparagus 10

PRIVATE EVENTS & CATERING

FOR INFO: events@satisbistro.com

DELIVERY AVAILABLE
FROM
GRUBHUB & UBEREATS