

APPETIZERS & SMALL PLATES

Baby Arugula, Shaved Parmigiano Reggiano,
Lemon Fennel Vinaigrette 8

Crispy Halloumi Cheese,
Yogurt and Harissa Sauce 12

Honeynut Squash and Sweet Potato Soup,
Apple and Squash Marmalade 9

Bacon Wrapped Cabrales Stuffed Dates 12

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

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

Red Wine Poached Pear Salad, Baby Watercress,
Shaved Fennel, Cabrales, Red Wine Vinaigrette 12

Grilled Prawn and Chorizo Skewer,
Toasted Garlic, Sherry Vinaigrette 16

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

Stuffed Calamari
Ground Pork, Shrimp, Coconut Curry Sauce 16

Citrus Marinated Olives 6

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

PASTAS

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

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

Garganelli, Ratatouille,
Smoked Crushed Tomato, Shaved Asiago 23

Red Wine Pappardelle
Braised Oxtail, Baby Arugula, Pecorino Toscano 26

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

Cacio e Pepe
Caciocavallo, Black Pepper, Green Onion 18

ENTRÉES

Risotto Gamberi
Prawns, Lobster Saffron Broth 28

Braised Pork Shank,
Herbed Spaetzle, Swiss Chard, Fig,
Braising Jus 28

Cast Iron Roasted Half Chicken,
Parmesan Crusted Yukon Potatoes,
Charred Broccoli, Pan Gravy 25

Black Angus Hanger Steak
Pommes Frites, Chimichurri Sauce 29

Slow Cooked Beef Cheeks
Creamy Polenta, Peperonata, Braising Jus 28

Striped Bass
Fregola, Roasted Vegetables, Broccoli Pistou,
Langoustine, Citrus Beurre Blanc 29

Delicata Squash and Potato Dumplings
Swiss Chard, Oyster Mushrooms, Cider Emulsion 24

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

SIDE DISHES *All Sides Vegetarian*

Pommes Frites 7
Charred Broccoli 8
Creamy Polenta 8
Parmesan Crusted Potatoes 8

Braised Escarole, White Beans,
Garlic Confit 9
Fregola and Roasted Vegetables 9
Herbed Spaetzle 9
Risotto Milanese 9

PRIVATE EVENTS & CATERING

FOR INFO: events@satisbistro.com

DELIVERY AVAILABLE
FROM
GRUBHUB & UBEREATS