

# APPETIZERS & SMALL PLATES

Baby Arugula, Shaved Parmigiano Reggiano,  
Lemon Fennel Vinaigrette 9

Crispy Halloumi Cheese,  
Yogurt and Harissa Sauce 12

Lentil Soup  
Piquillo Peppers, Spinach, Roasted Vegetables 10

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, Seasonal Mustard 29**

Roasted Baby Beets and Burrata Salad  
Beet Top Pistou, Beet Caramel,  
Toasted Baguette 16

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

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

# PASTAS

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

Spaghetti and Crab  
Jumbo Lump Crab Meat, Fresno Chilies,  
Lemon, Garlic, Tarragon 27

Mushroom and Robiola Ravioli  
Swiss Chard, Truffle Purée, Sage Beurre Monté 26

Gemelli and Braised Lamb Neck  
Pea Leaves, Tomato Confit, Pecorino Antico 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

Bouillabaisse  
Chatham Cod, Mussels, Clams, Sea Beans,  
Red Chile Potatoes, Shell Fish Stock, Rouille 32

Grilled Pork Flatiron  
Haricots Verts, Slab Bacon, Pickled Granny Smith Apple,  
Red Wine Jus 26

Cast Iron Roasted Half Chicken  
Roasted Parsnips, Spigarello, Cipollini Onions,  
Garlic Pan Gravy 26

Pan Seared Herb Crusted Halibut  
Seasonal Vegetables, Bacon Consommé 36

Black Angus Hanger Steak  
Pommes Frites, Chimichurri Sauce 29

Seared Ahi Tuna Niçoise Salad  
Haricots Verts, Cherry Tomatoes,  
Cerignola Olives, Red Onions, Boiled Egg,  
Chile Potatoes, Bibb Lettuce, Sherry Vinaigrette 26

Pan Seared Duck Breast  
Mustard Greens, Green Peas, Dried Apricot,  
Smoked Carrots, Bulgur Wheat, Duck Jus 32

Zucchini Parmigiana  
Breaded Zucchini, Ricotta Cheese, Pomodoro Sauce,  
Scamorza Cheese, Crispy Basil 25

Moules-frites  
Steamed Mussels in Dijonnaise Broth,  
Pommes Frites with Paprika Aioli 22

# SIDE DISHES

Pommes Frites 7  
Bulgur Wheat, Peas and  
Dried Apricot 8  
Haricots Verts 8

Braised Escarole, White Beans,  
Garlic Confit 9  
Grilled Asparagus 9  
Parsnips, Spigarello and  
Cipollini Onions 9

# PRIVATE EVENTS & CATERING

FOR INFO: [events@satisbistro.com](mailto:events@satisbistro.com)

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