

Bistro CENTRAL Parc

RED WINE BY THE GLASS

Educated Guess.	15 / 60
<i>Cabernet Sauvignon, Napa</i>	
Coppola.	14 / 56
<i>Cabernet Sauvignon, Geyserville, CA</i>	
Martin Ray.	14 / 56
<i>Pinot Noir, Sonoma Coast</i>	
Porta Sole.	15 / 60
<i>Montepulciano, Abruzzo, Italy</i>	
Michael David.	13 / 52
<i>Petite Syrah, Lodi</i>	
Troublemaker.	14 / 56
<i>Meritage, Central Coast</i>	
Di Lorenzo.	12 / 48
<i>Chianti, Tuscany</i>	

WHITE WINE BY THE GLASS

Altitude Project.	12 / 48
<i>Chardonnay, Napa Valley</i>	
Sonoma Cutrer.	15 / 60
<i>Chardonnay, Sonoma Valley</i>	
Justin.	14 / 56
<i>Sauvignon Blanc, Central Coast</i>	
Stellina di Notte.	13 / 52
<i>Pinot Grigio, Italy</i>	
Cotes Du Rhone.	13 / 52
<i>Rose, France</i>	
Pine Ridge.	13 / 52
<i>Viognier, Napa Valley</i>	
Cavit.	12 / 48
<i>Moscato, Trevenezie, Italy</i>	

BUBBLES BY THE GLASS

Villa Carlotti.	12 / 48
<i>Prosecco, Italy</i>	
Elysee.	13 / 52
<i>Brut, France</i>	
Poema.	13 / 52
<i>Brut Rose, Spain</i>	



HOUSE COCKTAILS

Homemade Sangria.	12
<i>pitcher \$35</i>	
Aperol Spritz.	12
<i>pitcher \$35</i>	
Kir Royale.	12
<i>brut, creme de cassis</i>	
Pineapple Breeze.	13
<i>soju, pineapple juice, mango syrup, mint, lime juice</i>	
Pomegranate Martini	13
<i>soju, pomegranate, sweet-sour & sugar rim</i>	
Espresso Martini.	13
<i>soju, espresso, Irish cream</i>	

CHEESE & CHARCUTERIE

Brie	Salami
Manchego	Mortadella
Pecorino	Prosciutto

Choose two.	12
Choose three.	18
Choose four.	24

WINE FLIGHTS

Interesting Red Flight.	32
<i>Petite Syrah, Michael David Meritage, Troublemaker Montepulciano, Portal Sole</i>	
White & Rose Flight.	26
<i>Sauvignon Blanc, Justin Rose, Daou Pinot Grigio, Stellina di Notte</i>	
Bistro Parc Flight.	28
<i>Chianti, Di Lorenzo Cabernet Sauvignon, Coppola Pinot Noir, Martin Ray</i>	
Western Addition Flight.	26
<i>Pinot Noir, Martin Ray Viognier, Pine Ridge Sauvignon Blanc, Justin</i>	

APPETIZERS

Burrata	
<i>fig jam, pistachio, arugula, honey lime vinaigrette, crostini</i> 14	
Escargot	
<i>oven baked french escargots with parsley, pesto butter, crostini</i> 13	
Truffle Mushroom	
Bruschetta	
<i>creamy truffle mushroom sauce</i> 15	
Fried Calamari	
<i>artichoke hearts, green beans, cocktail and tartar sauce</i> 18	
Beef Carpaccio	
<i>thinly sliced filet mignon, onions, capers, parmesan, arugula, dijon mustard & lemon caper aioli, crostini</i> 16	
White Wine Mussels	
<i>garlic, onions, parsley, french fries served with white wine butter sauce</i> 18	

Meatballs

traditional Italian meatballs served with marinara 13

Beef Medallion

garlic mashed potato, with red wine braised short ribs 15

Rock Shrimp

garlic lemon butter sauce, crostini 14

Crab Cakes

lightly breaded wild caught crab, shrimp, asparagus, served with roasted red bell pepper sauce 18

SOUP & SALAD

French Onion

prepared with beef stock 9

Caesar Salad

romaine lettuce, parmesan cheese, croutons, homemade creamy caesar dressing 12

Mista Salad

baby mixed greens, cherry tomato, sliced strawberry, gorgonzola cheese, candied nuts, balsamic vinaigrette 12

Bistro Salad

mixed greens, romaine lettuce, apple, dried cranberry, walnut, gouda, honey lime vinegratte 13

Add Chicken. 9 **Add Salmon** 12

Add Shrimp. 10 **Add Steak.** 14

Bistro CENTRAL Parc

ENTREES

BLACK PEPPER FETTUCINE ★
shrimp, salmon, sun-dried tomato,
in a garlic sun-dried infused
cream sauce 27

TRUFFLE RAVIOLI 🍷 🍴 ★
ravioli stuffed with mushroom &
ricotta cheese, served with olives,
calabrian peppers, garlic cream
sauce with truffle essence 25

SEAFOOD LINGUINI
mussels, salmon, shrimp, in a white wine
garlic marinara sauce 29

PENNE WITH CHICKEN ★
green peas, sweet corn, mushroom,
calabrian peppers, creamy
vodka pink sauce 24

PAPPARDELLE SHORT RIBS
shredded short ribs, diced tomato,
mushroom, green peas, served with
au jus sauce 28

SPAGHETTI BOLOGNESE ★
traditional homemade meat sauce 24

CHICKEN MARSALA ★
chicken breast with mashed potato,
asparagus & creamy marsala
mushroom sauce 27

GRILLED SALMON 🌱 ★
red quinoa tabbouleh, mixed in diced
cucumber, sweet onion, orange segments
served with green goddess sauce 32

BOUILLABAISSE 🍷 🍴
seafood stew with salmon, mussels,
shrimp, crab meat served with
tomato sauce 32

WHOLE SEABASS 🐟
whole mediterenean seabass, spring
greens, roasted potatoes, served with
chimichurri and lemon caper sauce 38

BRAISED SHORT RIBS 🌱
red wine braised beef short ribs,
sauteed asparagus, creamy
mashed potato, au jus 35

STEAK AND FRITES 🌱
12 oz boneless ribeye steak, french
fries, sauteed asparagus 42

SIDES

Brussel Sprouts..... 9
Truffle Parmesan Fries..... 9
Regular French Fries..... 7
Sautéed Asparagus..... 9
Sautéed Mushrooms..... 9
Sautéed Spinach..... 9
Sautéed Green Beans..... 9
Mashed Potatoes..... 7

DESSERT

Sticky Toffee Bread Pudding..... 13
Grand Marnier Creme Brûlée..... 12
New York Cheesecake..... 12
Flourless Chocolate Cake..... 12
Affogato..... 12
with choice of gelato
Sea Salted Caramel Gelato..... 10
Vanilla Bean Gelato..... 10
Dark Chocolate Gelato..... 10
Orange Sorbet..... 10
dairy-free

PORT

Graham's 10 year..... 12
Graham's 20 year..... 16
Fonseca Bin 27..... 12
Six Grapes..... 10
Quinta das Carvalhas..... 10

KID'S MENU

Kid's Pasta..... 12
choice of penne or spaghetti pasta
with a choice of marinara, alfredo,
pesto, bolognese or butter & cheese
Spaghetti Meatballs..... 14
Chicken Nuggets & Fries..... 12
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Grilled Chicken & Fries..... 12



Early Bird Special 3-Course

\$25

7 DAYS A WEEK
4:30-5:30PM

Choice of

salad
starred entree ★
gelato



Ribeye Steak Special 3-Course

\$45

7 DAYS A WEEK
4:30-8:30PM

Choice of

salad
ribeye 12oz
gelato

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Consumer Advisory

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.