

BISTRO CENTRAL PARC

SPECIALTY COCKTAILS

HOMEMADE SANGRIA , RED WINE WITH FRESH FRUITS	12
APEROL SPRITZ , PROSECCO, APEROL, ORANGE SLICE, ORANGE	12
POMEGRANATE MARTINI , SOJU, POMEGRANATE SWEET-SOUR & SUGAR RIM	12
PEACH MIMOSA , BRUT CHAMPAGNE, PEACH PUREE	10
ESPRESSO MARTINI , SOJU, ESPRESSO & IRISH CREAM, ESPRESSO BEANS	13

REDS BY THE GLASS

CABERNET, EDUCATED GUESS - NORTH COAST, '19	15
CABERNET, BONANZA - NAPA, '21	14
PINOT NOIR, BELLE GLOS, DAIRYMAN SONOMA, '21	22
PINOT NOIR, ELOUAN, OREGON '19	15
ZINFANDEL, FRANK FAMILY, NAPA VALLEY '19	21
SYRAH, MICHAEL DAVID - LODI, '19	13
PRIMITIVO, ROCCA, SALENTO '19	14
CHIANTI, DI LORENZO, TUSCANY - ITALY, '19	12
MONTEPULCIANO, PORTA SOLE - ITALY, '18	16

WHITES BY THE GLASS

CHARDONNAY, ALTITUDE PROJECT - NAPA, '18	11
CHARDONNAY, SONOMA CUTRER - SONOMA, '19	15
SAUVIGNON BLANC, JUSTIN, CENTRAL COAST '21	14
PINOT GRIGIO, LEONESSA - ITALY, '20	13
ROSE, GRAND FERRAGE - FRANCE, '20	12
RIESLING, FIRESTEED - WILLAMETTE VALLEY, '16	12
VIIGNIER, PINE RIDGE - NAPA, '20	13
MOSCATO, CAVIT, TREVENEZIE - ITALY, '20	12

SPARKLING/CHAMPAGNE BY THE GLASS

PROSECCO LUNETTA, ITALY	12
BRUT, COURTÁGE LE GRANDE, FRANCE	13
BRUT ROSÉ, COURTÁGE LE GRANDE, FRANCE	13

WINE FLIGHTS

BISTRO PARC FLIGHT	25
CHIANTI, DI LORENZO – ITALY	
CABERNET, BONANZA – NAPA VALLEY	
PINOT NOIR, ELOUAN - OREGON	

INTERESTING REDS FLIGHT	32
PINOT NOIR, BELLE GLOS – SONOMA	
ZINFANDEL, FRANK FAMILY – NAPA VALLEY	
MONTEPULCIANO, PORTA SOLE – ITALY	

WHITE AND ROSE FLIGHT	24
SAUVIGNON BLANC, JUSTIN – CENTRAL COAST	
PINOT GRIGIO, LEONESSA – ITALY	
ROSE, GRAND FERRAGE, FRANCE	

EUROPEAN TAPAS

SOUP OF THE DAY DAILY SPECIAL	8.99
TRUFFLE PARMESAN FRIES SHOESTRING FRIES WITH TRUFFLE OIL, PARMESAN CHEESE	7.99
BRUSSELS SPROUTS CRISPY BRUSSELS SPROUTS WITH CHIPOTLE AIOLI SAUCE	6.99
TOMATO BREAD CATALAN STYLE TOMATO BREAD WITH OLIVE OIL, LIGHTLY SPICED	5.99

CARPACCIO THINLY SLICED BEEF FILET MIGNON WITH RED ONION, CAPERS, PARMESAN CHEESE, ARUGULA, MUSTARD, AND CAPER AIOLI. 14.99

GNOCCHI GORGONZOLA CREAM SAUCE, TOASTED ALMONDS 13.99

MEATBALLS TRADITIONAL ITALIAN MEATBALLS AND MARINARA SAUCE 9.99

ESCARGOT OVEN BAKED FRENCH ESCARGOTS WITH PARSLEY, BUTTER AND GARLIC. 13.99

TRUFFLE MUSHROOM BRUSCHETTA FRESH MUSHROOMS AND CREAMY TRUFFLE MUSHROOM SAUCE. 12.99

WHITE WINE MUSSELS GARLIC, ONIONS, CREAMY WHITE WINE DIJON BUTTER SAUCE 16.99

ROCK SHRIMP TAPAS GARLIC LEMON BUTTER SAUCE, CROSTINI 13.99

CALAMARI LIGHTLY BREADED TOWN DOCK CALAMARI, ARTICHOKE, GRILLED LEMON AND HOMEMADE TARTAR SAUCE 15.99

SALADS

BURRATA SALAD ARUGULA, FIG JAM AND PISTACHIO, BALSAMIC VINAIGRETTE 12.99

MISTA SALAD BABY MIXED GREENS, STRAWBERRY, CHERRY TOMATO, BLUE CHEESE, CANDIED NUTS, BALSAMIC VINAIGRETTE 11.99

CAESAR SALAD ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE, HOMEMADE CREAMY CAESAR DRESSING 11.99

ADD SKIRT STEAK \$11, CHICKEN \$6, ADD SHRIMP \$7, ADD SALMON \$11

ENTREES

BLACK PEPPER FETTUCCINE

SHRIMP, SALMON, SUN DRIED TOMATO, CHERRY TOMATO, INFUSED WITH ROASTED GARLIC
BASIL-PESTO SAUCE 23.99

SHRIMP POMODORO

FRESH BASIL, CHOPPED TOMATOES, SPINACH, LIGHTLY SPICED WITH CHILI FLEX, DRIED
OREGANO, WHITE WINE SAUCE 21.99

PENNE CHICKEN

ASPARAGUS, ARUGULA, GREEN BEANS, CALABRIAN PEPPERS, CREAMY VODKA TOMATO
PINK SAUCE 19.99

TRUFFLE MUSHROOM RAVIOLI

MUSHROOMS, OLIVES, FRESH BABY ARUGULA, CALABRIAN PEPPERS, GARLIC CREAM
SAUCE WITH TRUFFLE ESSENCE 20.99

SPAGHETTI BOLOGNESE

HOME-MADE TRADITIONAL MARINARA MEAT SAUCE 18.99

SEAFOOD RISOTTO

SAFFRON-TURMERIC RISOTTO WITH SHRIMP, SCALLOPS, AND MUSSELS, SERVED WITH
LOBSTER BISQUE SAUCE 28.99

GRILLED SALMON

RED QUINOA TABBOULEH, DICED CUCUMBER, ORANGE SEGMENTS, LEMON, SHALLOTS &
GREEN GODDESS 29.99

TERIYAKI SKIRT STEAK

MASHED POTATOES, GREEN BEANS, ONION RINGS, TERIYAKI SOY GINGER GLAZE 34.99

BRAISED SHORT RIBS

RED WINE BRAISED BEEF SHORT RIBS WITH CREAMY POTATO PUREE, SAUTEED
ASPARAGUS & AU JUS SAUCE 32.99

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Now Open 7 Days a Week, 10AM – 2:30PM, AND 4:30PM – 9:30PM!
CONTACT US FOR BANQUET EVENTS, BABY SHOWERS, WEDDINGS, CORPORATE EVENTS

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