

Bistro CENTRAL Parc

RED WINE BY THE GLASS

Educated Guesss.	15 / 60
<i>Cabernet Sauvignon, North Coast</i>	
Bonanza.	14 / 56
<i>Cabernet Sauvignon, Napa Valley</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>	
Uno Antigal.	14 / 56
<i>Malbec, Argentina</i>	
Conundrum.	14 / 56
<i>Meritage, Red Blend, CA</i>	

WHITE WINE BY THE GLASS

Altitude Project.	13 / 52
<i>Chardonnay, Napa Valley</i>	
Sonoma Cutrer.	15 / 60
<i>Chardonnay, Sonoma Valley</i>	
Justin.	14 / 56
<i>Sauvignon Blanc, Central Coast</i>	
Leonessa.	14 / 56
<i>Pinot Grigio, Italy</i>	
Josh Cellars.	13 / 52
<i>Rose, California</i>	
Solas Laurent Miquel.	14 / 56
<i>Viognier, France</i>	
Cavit.	13 / 52
<i>Moscato, Trevenezie, Italy</i>	

BUBBLES BY THE GLASS

Villa Carlotti.	13 / 60
<i>Prosecco, Italy</i>	
Elysee.	13 / 60
<i>Brut, France</i>	
Segura Viudas.	13 / 60
<i>Brut Rose, Spain</i>	



HOUSE COCKTAILS

Homemade Sangria.	12
<i>pitcher \$40</i>	
Aperol Spritz.	12
<i>pitcher \$40</i>	
Kir Royale.	12
<i>brut champagne, creme de cassis</i>	
Pineapple Breeze.	13
<i>soju, pineapple juice, mango puree, mint, lime juice</i>	
Pomegranate Martini.	13
<i>soju, pomegranate, sweet-sour & sugar rim</i>	
Espresso Martini.	13
<i>soju, espresso, Irish cream</i>	



Ribeye Steak Special 3-Course

\$47

7 DAYS A WEEK

Choice of

salad
ribeye 12 oz
gelato

APPETIZERS

Burrata	
<i>fig jam, pistachio, arugula, honey lime vinaigrette</i> 16	
Truffle Mushroom Bruschetta	
<i>creamy truffle mushroom sauce</i> 17	
Fried Calamari	
<i>lightly breaded calamari, artichoke hearts, green beans, cocktail and tartar sauce</i> 19	
Beef Carpaccio	
<i>thinly sliced filet mignon, onions, capers, parmesan cheese, arugula, dijon mustard & lemon caper aioli</i> 18	

SOUP & SALAD

French Onion	
<i>prepared with beef stock</i> 12	
Caesar Salad	
<i>romaine lettuce, parmesan cheese, croutons, homemade creamy caesar dressing</i> 13	
Mista Salad	
<i>baby mixed greens, strawberry, cherry tomato, candied walnuts, gorgonzola cheese, balsamic vinaigrette</i> 13	

ENTREES

TRUFFLE RAVIOLI	
<i>ravioli stuffed with mushroom & ricotta cheese, served with olives, calabrian peppers, garlic cream sauce with truffle essence</i> 29	
BLACK PEPPER FETTUCINE	
<i>shrimp, salmon, sun-dried tomato, in a garlic sun-dried infused cream sauce</i> 32	
CHICKEN MARSALA	
<i>chicken breast with mashed potato, asparagus & creamy marsala mushroom sauce</i> 29	
GRILLED SALMON	
<i>red quinoa mixed with diced cucumber, orange segments, served with spinach & green goddess sauce</i> 36	
BRAISED SHORT RIBS	
<i>red wine braised beef short ribs, sauteed asparagus, creamy mashed potato, au jus</i> 38	