Bistro CENTRAL Parc

RED WINE BY THE GLASS

Educated Guesss . . . . . 15 / 60
Cabernet Sauvignon, North Coast

Bonanza . . . . . 14 / 56
Cabernet Sauvignon, Napa Valley

Martin Ray . . . . . 14 / 56
Pinot Noir, Sonoma Coast

Porta Sole . . . . . 15 / 60
Montepulciano, Abruzzo, Italy

Michael David . . . . . 13 / 52
Petite Syrah, Lodi

Uno Antigal . . . . . 14 / 56
Malbec, Argentina

Conundrum . . . . . 14 / 56
Meritage, Red Blend, CA

WHITE WINE BY THE GLASS

Altitude Project . . . . . 13 / 52
Chardonnay, Napa Valley

Sonoma Cutrer . . . . . 15 / 60
Chardonnay, Sonoma Valley

Justin . . . . . 14 / 56
Sauvignon Blanc, Central Coast

Leonessa . . . . . 13 / 52
Pinot Grigio, Italy

Josh Cellars . . . . . 13 / 52
Rose, California

Solas Laurent Miquel . . . 13 / 52
Viognier, France

Cavit . . . . . 12 / 48
Moscato, Trevenezie, Italy

BUBBLES BY THE GLASS

Villa Carlotti . . . . . 12 / 48
Prosecco, Italy

Elysee . . . . . 13 / 52
Brut, France

Segura Viudas . . . . . 13 / 52
Brut Rose, Spain



HOUSE COCKTAILS

Homemade Sangria 12
pitcher $40

Aperol Spritz 12
pither $40

Kir Royale 12
brut champagne, creme de cassis

Pineapple Breeze 13
soju, pineapple juice, mango puree, mint, lime juice

Pomegranate Martini . . . 13
soju, pomegranate, sweet-sour & sugar rim

Espresso Martini 13
soju, espresso, Irish cream

WINE FLIGHTS

Interesting Red Flight . . 34
Petite Syrah, Michael David
Meritage, Conundrum
Montepulciano, Portal Sole

White & Rose Flight . . . 31
Sauvignon Blanc, Justin
Rose, Josh Cellars
Pinot Grigio, Leonessa

Bistro Parc Flight 30
Malbec, Uno Antigal
Cabernet Sauvignon, Bonanza
Pinot Noir, Martin Ray

Western Addition Flight 32
Pinot Noir, Martin Ray
Viognier, Solas Laurent Miquel
Sauvignon Blanc, Justin

APPETIZERS

Burrata (V)
fig jam, pistachio, arugula, honey lime vinaigrette 16

Truffle Mushroom Bruschetta
creamy truffle mushroom sauce 17

Fried Calamari
lightly breaded calamari, artichoke hearts, green beans, cocktail and tartar sauce 19

Beef Carpaccio RAW
thinly sliced filet mignon, onions, capers, parmesan cheese, arugula, dijon mustard & lemon caper aioli 18

SOUP & SALAD

French Onion
prepared with beef stock 12

Caesar Salad
romaine lettuce, parmesan cheese, croutons, homemade creamy caesar dressing 13

Mista Salad (V) (GF)
baby mixed greens, strawberry, cherry tomato, candied walnuts, gorgonzola cheese, balsamic vinaigrette 13

ENTREES

TRUFFLE RAVIOLI (V)
ravioli stuffed with mushroom & ricotto cheese, served with olives, calabrian peppers, garlic cream sauce with truffle essence 29

BLACK PEPPER FETTUCINE
shrimp, salmon, sun-dried tomato, in a garlic sun-dried infused cream sauce 32

CHICKEN MARSALA
chicken breast with mashed potato, asparagus & creamy marsala mushroom sauce 29

GRILLED SALMON
red quinoa mixed with diced cucumber, orange segments, served with spinach & green goddess sauce 36

BRAISED SHORT RIBS (GF)
red wine braised beef short ribs, sauteed asparagus, creamy mashed potato, au jus 38