



Pisticci

125 lasalle st nyc 212.932.3500 www.pisticciny.com

INSALATE

Insalata mista share it family style for \$6.00 per person 6.95

Fresh shaved fennel and greens with aged parmiggiano and extra virgin oil 7.95

Insalata Caprese ripe red tomatoes, basil and fresh mozzarella di bufala with e.v. oil 9.95

Insalata Tre Colori arugula, raddichio, endive & shaved grana padano, drizzled with 15 yr. balsamico 9.95

Insalata Pisticci a tall bed of baby spinach, with pancetta and crisp roasted potatoes 10.95

ANTIPASTI

Roasted Garlic Bread whole cloves roasted until they are sweet, spread over rustic italian bread 5.95

Add warm goat cheese broiled on top for 2.00

Grilled Portobello Mushroom over sautéed spinach 8.95

Steamed Artichoke served with a velvety dip of lemon and e.v. oil 8.95

Olive and Cheese Bowl a sampling of gourmet olives & aged cheeses imported from southern Italy 8.95

Fresh, fresh steaming mussels in tomato basil or white wine & parsley 10.95

Grilled Eggplant topped with ricotta di bufala & homemade mozzarella, in our house tomato sauce 9.95

Vegetable Ceci grilled squash medallions capped with mozzarella di bufala and a warm chickpea purée 9.95

Add grilled portobello and make it an entrée portion for 3.00

Bresaola Valtellina served with mesclun, artichoke hearts, roasted pepper, and parmiggiano reggiano 11.95

ZUPPE

Minestrone 5.95

are you a soup lover? add 2.00 and we'll make you a portion big enough for a meal

SIDES

Creamy polenta with melted provolone cheese 5.95

Sautéed spinach or Broccoli rabe in garlic and e.v. oil 5.95

Roasted rosemary potatoes 5.95

LA BUONA PASTA

♥ LA SPAGHETTATA ♥ share a big bowl of spaghetti pomodoro with your amici
single portion 8.95, sharing 8.00 ea., with meatballs add 4.00

Prosciutto e spinaci a light, rustic pasta tossed w/ prosciutto and fresh spinach in garlic and e.v. oil 10.95

Orecchiette broccoli rabe bitter greens and peperoncino in a rich, seductive broth 10.95
with spicy sausage add 4.00

Maltagliati with ricotta, spinach and lamb savor this delicious, juicy lamb ragu,
with fresh spinach and a dollop of creamy ricotta tossed in at the end to keep it light 13.95

Penne Pisticci in a yellow and red vine tomato sauce with chunks of melted homemade mozzarella 12.95

Whole wheat penne tossed with baked tomato, chopped green olives and ricotta salata 12.95

Fresh ravioli stuffed w/ tuscan beans and black olives, served w/ spinach in a light tomato cream sauce 14.95

Fettucine ai funghi homemade fresh fettucine with a trio of wild, earthy mushrooms 14.95

Michael's Pasta a bowl of fresh cavatelli, baby squashes and fresh spinach tossed in light tomato
and topped with aged caciotta cheese 15.95

ENTRÉES

House meatballs over polenta served in steaming tomato sauce 12.95

Chicken grilled in sage beneath a bed of baby arugula and chopped plum tomatoes 14.95

Baked tilapia with oregano pesto, white wine, and slices of onions and tomato 15.95

Grilled salmon filet served medium rare w/roasted tomatoes, broccoli rabe & roasted potatoes 16.95

Grilled skirt steak over a bed of white beans, red onions, and watercress 19.95

We gladly provide meals that are Gluten Free. Please inquire with your server.

Parties of six or more 18% gratuity included, all reservations 20%.

Visa, Mastercard and Discover only

A limit of 3 credit cards per check
is accepted

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