

DINNER

YOU'VE MADE IT!



FLYWHEEL NEGRONI 16

Sending omega to the city of inventions, order our classic negroni and watch our one-of-a-kind hand-crafted negroni machine

STARTERS

FETT'UNTA OLIO E PREZZEMOLO 8

grilled table bread | roasted garlic
parsley | lemon oil

CACIO E PEPE CHIPS 8

house-made chips | black peppercorn
vinegar | pecorino snow

GRILLED ARTICHOKE HEARTS 15

lemon | garlic aioli | calabrian chili | tomatoes

CHARRED OCTOPUS 24

fingerling potatoes | chorizo | oregano rouille

ARANCINI 9

fresh mozzarella | romesco sauce | almonds
pecorino

TUNA CARPACCIO 18

house-made tuscan spice | pecorino
watermelon radish | arugula | sherry aioli

BURRATA 17

braised sweet tomatoes | confit pearl onions
Bistecca spice dust | grilled sourdough

PASTAS

TAGLIATELLE CACIO E PEPE 24

forest mushrooms | fresh ground black pepper
pecorino

GIGLI 26

fresh clams | chorizo ragu | chive crème fraiche
ricotta salata

GNOCCHI 25

pistachio pesto | pine nuts | orange | fresh
cream ricotta

CARBONARA 23

casarecce | guanciale | english peas | pecorino
cured egg yolk

INSALATA & LA MINISTRONE

FREGULA SOUP 11

tuscan pearl pasta | clams | saffron
tomatoes

GEM CITY CAESAR 11

gem | kale | garlic crostini | pecorino
white anchovies

RED OAK 10

pecorino | cipollini onions | shaved
asparagus | castelvetro olives | honey
pepper dressing

ROASTED BEETS 16

grilled ricotta salata | arugula
kale | pistachios | pickled grapes
lemon dill dressing

WOOD-FIRED GRILL

BISTECCA ALLA FIORENTINA 95

Thick Cut Porterhouse | Rosemary | Smoked Salt
Confit Whole Garlic | Grilled Lemon

BONE-IN KANSAS CITY STRIP LOIN 56 → SIRLOIN 34 → ELK FILET 64 → MARINATED BAVETTE STEAK 34

→ SERVED WITH: ←
THYME BONE MARROW BUTTER
CONFIT OF GARLIC

ULTIMATE WOOD-FIRED GRILLED STEAK "HANDHELD" 29

marinated bavette steak | confit cipollini onions | roasted garlic aioli | grilled roma tomatoes | brioche bun

MAINS

ARISTA SLOW ROASTED PORK 26

fresh herbs | caponata | lemon polenta

GRILLED WHOLE MEDITERRANEAN FISH 48

fregola pasta | smoked olives | fennel | red onions | lemon

YELLOWFIN TUNA 42

salt compressed fingerlings | braised fennel | orange | blistered
tomato vinaigrette

KING SALMON 34

english pea risotto | sumac lemon honey glaze | romesco

WOOD-FIRED FORGED MUSHROOMS 26

poached egg | asparagus | manchego polenta | sherry

RISOTTO 24

farro | grilled oyster & cremini mushrooms | shallots tomato confit
porcini dust

SIDES

GRILLED ASPARAGUS 9 | pecorino

WOOD-FIRED MUSHROOMS 9 | herbs | cipollini onions | sherry aioli

TUSCAN FRIES 7 | grana padano | Bistecca spice dust

SMOKED TOMATO RISOTTO 9

THYME ROASTED FINGERLINGS 6

GRUYERE LEMON POLENTA 9

HOUSE-MADE • WOOD-FIRED • MARKET FRESH



DINNER
BREAKFAST
OTHER

BISTECCA

THE BARCLAY BUILDING
137 NORTH MAIN ST. DAYTON, OHIO

*CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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