

# Bistro D'Antonio

ITALIAN INSPIRED CUISINE

## Appetizers

### Charcuterie Platter 30

Prosciutto | Salami | Soprasata | Manchego | Iberico | Membrillo | Ricotta with honey | Apple | Crostini

### Figgy Crostini 14

Figs | Goat Cheese | Walnuts | Crostini

### Crispy Calamari 18

Fried Squid | Marinara Sauce | Horseradish Aioli

### Stuffed Mushrooms 16

Italian Sausage | Onion | Cream Cheese | Parsley | Champagne Sauce

### Meatballs Al Forno 16

Homemade Beef Meatballs | Marinara | Ricotta Cheese

### Bruschetta 12

Fresh Mozzarella | Tomatoes | Basil | Arugula | Crostini

### Octopus 20

Spicy Marinara Sauce | Fennel | Crushed Red Pepper | Crostini

### Clams Oreganata 17

Little Neck Clams | Minced Onion | Parsley | Garlic | Bread Crumbs | Parmigiano

### Mussels 18

Steamed Mussels | Shallots | Garlic | White Wine Sauce

### Gambas al Ajillo 19

Shrimp | Roasted Red Peppers | Olive Oil and Garlic Sauce

## Pasta

### Tagliatelle with chicken and shrimp 28

With Chicken and Shrimp | In a vodka pink sauce.

### Lasagna 23

Pasta Sheets | Ricotta | Ground Beef | Mozzarella | Marinara Sauce

### Tri Colored Cheese Tortellini 29

Blackened Shrimp | Blackened Chicken | Alfredo Sauce

### Eggplant Parmigiano 22

Lightly Breaded | Ricotta Cheese | Mozzarella | Marinara Sauce

~We will offer any dish to be made with gluten free penne pasta~

### Rigatoni 26

Italian Sausage | Buffalo Mozzarella | Caramelized Onions | Roasted Red Peppers | Vodka Pink Sauce

### Lobster Ravioli 31

Lobster Stuffed Ravioli | Shrimp Lobster Cream Sauce

### Spaghetti & Meatballs 23

Housemade Beef Meatballs | Marinara Sauce

### Fettuccine Carbonara 26

Pancetta | Egg Yolks | Cream | Parmesan Cheese | Garlic | Parsley

### Linguine Clam Sauce 32

Fresh Clams | Garlic | Clam Juice | Fresh Lemon Juice | White Wine Sauce

## Entrees

### Shrimp Scampi 30

Cherry Tomatoes | White Wine | Garlic | Fresh Lemon Juice | Served with Pasta or Veggie of the day

### Scallops Pomodoro 52

Pan Seared Bay Scallops | Fettuccine | Semi Dried Roma Tomatoes | Shaved Garlic | Fresh Basil | Olive Oil

### Bistro Filet \* 52

Angus Center Cut 8oz Filet Mignon | Wild Mushrooms | Shallots | Mustard Cream Sauce | Served with Mashed Potatoes or Veggie of the day

### Osso Bucco "My Way" 49

Slow Cooked | Risotto | Veal Demi Glace | Roasted Sweet Potatoes | Sautéed Spinach | Garlic

### Blackened Salmon \* 33

Avocado Salsa | Cilantro | Cucumber | Parsley | Red Onion | Cajun Seasoning | Fresh Lemon Juice | Served with Pasta or Veggie of the day

### Cioppino 45

Shrimp | Scallops | Clams | Mussels | Calamari | Salmon | Linguine Pasta | Spicy Marinara

## Sides

### Brussel Sprouts 10

Pan Seared | Garlic | Shallots | Butter

### Grilled Asparagus 10

Garlic Mashed Potatoes 10  
Butter | Cream | Garlic | Parsley

## Salads

### Caprese Salad 12

Fresh Mozzarella | Tomato | Baby Greens | Olive Oil | Balsamic Reduction

### Caesar Salad 12

Romaine | Croutons | Shaved Parmigiano | Caesar Dressing

### California Wedge 11

Iceberg | Tomato | Onion | Pancetta | Gorgonzola Crumbles | Avocado | Ranch Dressing

### Quinoa Salad 13

Red Onions | Raisins | Sweet Potatoes | Pecans | Arugula | Lime Dressing

## Soups

Lobster Bisque 12 | Soup of The Day 10

## Scaloppini

### Chicken 25 | Veal 32

Served with Pasta or Veggie of the Day

### Francesce

Egg | Flour | Lemon | White Wine

### Marsala

Marsala Sauce | Wild Mushrooms

### Parmigiano

Lightly Breaded | Mozzarella | Marinara Sauce

### Antonio's Way

Layered Chicken or Veal | Lightly Breaded Eggplant | Fresh Mozzarella | Basil | Marinara Sauce

### Milanese

Lightly Breaded | Arugula | Cherry Tomatoes | Onions | Fresh Mozzarella | Olive Oil | Balsamic Glaze

### Piccata

Lemon White Wine | Artichoke Hearts | Capers

# Bistro D'Antonio

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## Bistro D'Antonio

Antonio Garcia | 704.243.0633  
Owner & Operator | www.bdantonio.com

3909 Providence Rd South, Waxhaw, NC 28173

# Bistro D'Antonio

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~ There will be an 20% gratuity added to all parties of 6 or more~ We reserve the right to refuse service if deemed necessary.  
\* May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-bourne illness.



Welcome to  
**Bistro D'Antonio**  
Italian Inspired Cuisine

Book your next party with us!

Whether celebrating a special occasion with family and friends or hosting a corporate event, Bistro D'Antonio can accommodate! Or, *Take the party home with you!* Check out our Parties Togo menu online!

Call today  
to make your  
reservation!  
**704.243.0633**

Daily Drink Specials!



*Bistro D'Antonio*  
**All You Can Eat  
Pasta Monday's!**

3 Chef Curated Pasta Dishes!  
**Choose One or  
Choose Them All!**  
**\$14.95 Per Person**

\*Does not include tax, gratuity or beverage



**Bistro D'Antonio**

October 22nd 2023 Wine Dinner

• First Course •

Butternut Squash Soup  
Yellow Onions | Vegetable Broth | Butter |  
Fresh Rosemary | Fresh Sage

• Second Course •

Roasted Fresh Vegetables  
Buratta Cheese | Grilled Asparagus |  
Red Pepper | Yellow Pepper | Haricots Verts |  
Olive Oil | Balsamic Glaze

• Third Course •

Braised Oxtails

Red Wine Reduction | Carrots | Fresh Thyme |  
Leeks | Mashed Cauliflower | Sour Cream |  
Butter | Grated Cheddar Cheese

• Fourth Course •

Creamy Lobster And Shrimp  
Mashed Potatoes

• Fifth Course •

Napoleon

Flaky Pastry Dough | Oreo Cream | Chocolate

\$85 Per Person,

Exclusive of sales tax, beverages and gratuity \*Not valid with other offers

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*Bistro Martinis*

**Stolie Doli 15**  
Infused Pineapple Martini

**Pomegranate 15**  
Ketel One Vodka | Pomegranate  
Liqueur | Triple Sec | Orange Juice

**Cucumber Breeze 15**  
Ketel One Cucumber, Mint, Lime Juice, Syrup, Prosecco

**Pablo's Getaway Car 15**  
Bulleit Bourbon, Orange Liqueur, Lemon Juice, Sugar Rimmed

**Black Forest Cake 15**  
Chambord, Creme De Cacao, Tito's Vodka, Half & Half

**Italian Gentleman 15**  
Makers Mark, Campari, Lemon Juice, Orange Bitters

**Chocolate 15**  
Stoll Vanilla, Godiva White Chocolate, Creme De Cacao

**Espresso 15**  
Tito's Vodka, Kahlua, Fresh Premium Espresso

*Specialty Cocktails*

**Antonio's Old Fashion 15**  
Woodford Reserve, Amaretto, Bitters, Cherry

**Sangria 13**  
Handmade Red Or White

**Italian Margarita 16**  
Patron, DiSaronno, Cointreau, Sour Mix, Lime Juice

**Kentucky Mule 14**  
Knob Creek, Lime Juice, Syrup, Gingerbeer

**Mojito 13**  
Traditional; Bacardi Mojito, Mango Or Strawberry

**Tropical Storm 15**  
Malibu, Stoll Vanilla, Blue Curacao, Triple Sec,  
Pineapple Juice, Prosecco

*Sip & More*

**Whiskey/Bourbon**  
Basil Hayden 17 | Bulleit Bourbon 16 | Blanton's 20 |  
Larceny 20 | Buffalo Trace 17 | Woodford Reserve 16 |  
Elijah Craig 22 | Angel's Envy 17 | Eagle Rare 16

**Single Malt Scotch**  
Oban 14yr 27 | Glenlivet 12yr 15 |  
Glenfiddich 12yr 15 | Macallan 12yr 24

**Blended Scotch Whiskey**  
Chivas 12yr 17 | JW Red 12 | JW Black 15 |  
JW Double Black 20 | JW Blue 60

*Cordials*

Sambuca | Black Sambuca | Limoncello | Bailey's |  
Kahlua | Frangelico | DiSaronno | B&B | Drambuie |  
Tuaca | Grappa Barbera

*Cognac*

Grand Marnier 15 | Grand Marnier 100yr 60 |  
Remy Martin VSOP 16 | Remy Martin XO 50

*Port*

Amillar Ruby 12 | Fonseca Unfiltered 15 | Warrens Warrior  
Reserve 18 | Taylor Fladgate Reserve 18 | Tawny Martin's 23

*Coffee Drinks*

Espresso 5 | Cappuccino 6  
Cafe Latte 5 | Irish Coffee 14

Cappuccino Antonio 14  
Freshly Brewed Coffee, Amaretto, Bailey's, Frangelico,  
Whipped Cream, Cinnamon

*Beer*

Bottle: Michelob Ultra | O'doul's N/a | Heineken |  
Budwiser | Peroni | Corona | Miller Lite | Guinness  
Draft: Blue Moon | Stella | OMB Copper |  
Noda Jam Session Pale Ale | Noda Hop Drop 'N Roll Ipa

*Specialty  
Cocktails*

**Traditional Mojito 9.50**  
Bacardi | Fresh Mint | Fresh Lime Juice | Simple Syrup

**Negroni 10**  
Hendrix | Campari | Sweet Vermouth

**Uptown Manhattan 12**  
Crown Royal or Makers Mark | Sweet Vermouth |  
Dash of Bitters | Cherries

**Italian Margarita 12**  
Jose Cuervo 1800 | Grand Marier | Sour Mix |  
Rose's Lime Juice | Sugar Rim | Orange Slice |  
Sidecar of DiSaronno Amaretto

**Blind Kamikaze 9**  
Bacardi Rum | Peach Schnapps |  
Midori Melon Liqueur | Chambord | Sprite

**Antonio's Old Fashioned 11**  
Woodford Reserve | DiSaronno Amaretto |  
Angostura Bitters | Cherry | Orange

**Old World Red & Seasonal White Sangria 9**

*Sipping 8.50*

Bailey's | Kahlua | Frangelico |  
DiSaronno Amaretto | Sambuca | Limoncello

*Coffee Drinks*

**Cappuccino Antonio 10**  
Lavazza Fresh Brewed Coffee with Amaretto |  
Frangelico | Irish Cream | Cinnamon | Whipped Cream

**Irish Coffee 10**  
Lavazza Fresh Brewed Coffee |  
Jameson Irish Whiskey | Baileys Irish Cream |  
Whipped Cream | Creme de Minte

*Wine Night - Sunday & Tuesday*  
Half off all bottles of wine under \$50

*Specialty  
Martinis*

**Key Lime Pie Martini 11**  
Liquor 43 | Lime Juice | Vanilla Vodka | Triple Sec |  
Cream | Garnished with Whipped cream and a lime wheel

**Cherry Blossom Martini 11**  
Ketel One Vodka | Triple Sec |  
Muddled Black Cherries | Tart Cherry Juice

**Premium Pomegranate Martini 10**  
Ketel One Vodka | Pomegranate Liqueur |  
Triple Sec | Fresh Orange Pulp | Lemon Twist

**Blue Lagoon Margarita 10**  
Jose Cuervo 1800 | Blue Curacao | Grand Marier |  
Sweet and Sour | Lime Juice | Salted Rim

**French Martini 10**  
Stoll Vodka | Chambord | Stoll Soaked Pineapple

**Scotch Blossom Martini 10**  
Dewar's White Label Scotch | Cointreau |  
Orange Juice | Orange Twist

**Bikini Bottom 10**  
Captain Morgan | Malibu Rum | Grenadine

**Carolina Pantherini 10**  
Tito's Handmade Vodka | White Creme de Cacao |  
Blue Curacao | Grand Marier

*After Dinner*

**Antonio's Nutty Banannatini 10**  
Captain Morgan Rum | Frangelico |  
Hazelnut Liqueur | Creme de Banana | Fresh Cream

**Chocolate Martini 10**  
Cocoa Dusted Rim | Godiva Chocolate Liqueur |  
Creme de Cacao | Stoll Vanilla Vodka | Fresh Cream |  
Topped with Dark Chocolate Shavings

**Espresso Martini 10**  
Tito's Vodka | Fresh Premium Espresso | Coffee Beans

Ask about our selection of Ports, Scotch,  
Whiskey, Cordials, and Cognacs!

**Bistro D'Antonio**

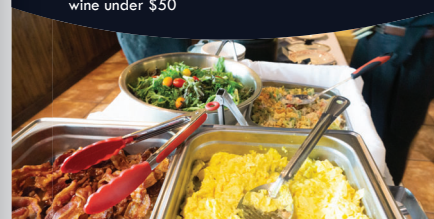
**\$10 Tapas**  
Available only at  
the bar. Mon-Thu

**Pasta Monday**  
All you can eat pasta,  
3 creative new pasta  
options each week.  
Choose one or  
choose all three!  
**\$15 per person**

**Wine Night  
Tuesday**  
Half off all bottles of  
wine under \$50

**Wine Dinner  
Wednesdays**  
Join us for 2 Wine  
Dinners a month!  
\*5 course dinner with  
wine pairings  
\*Live Music\*  
**\$55 Per person**

**Jazz & Martini  
Night Thursday**  
Live jazz music from  
6pm-8pm &  
**\$6 ALL Martinis.**



**Sunday Branch Buffet**

Sundays 10am-2pm \*Live Music\*  
**Waffle of The Day**, made fresh to order.  
Huge buffet with breakfast and lunch favorites.  
**\$17 per person. Children 10 and under are half off.**  
**HALF OFF** all bottles of wine under \$50  
**\$5 Bloody Mary's and Mimosas.**

# Bistro D'Antonio

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## Catering Menu

### A La Cart

Minimum of 10 people per order. Prices are listed per person.

#### Appelizers

|                                   |                        |
|-----------------------------------|------------------------|
| Tomato Caprese 4.50               | Tomato Bruschetta 3    |
| Mini Meat Balls 2.50              | Stuffed Mushrooms 3.50 |
| Spinach & Artichoke Al Forno 3.50 | Mini Crab Cakes 7.50   |

#### Salads

|                           |                             |
|---------------------------|-----------------------------|
| Classic Caesar Salad 3.50 | Italian Chopped Salad 4.50  |
| House Salad 3.50          | Spinach Walldorf Salad 4.50 |

#### Entrees

|                         |                           |
|-------------------------|---------------------------|
| Chicken Parmigiano 8.50 | Chicken Marsala 9.50      |
| Chicken Piccata 8.50    | Eggplant Parmigiano 9     |
| Eggplant Parmigiano 9   | Bourbon Peach Salmon 9.50 |
|                         | Veal Parmigiano 10.50     |

#### Pastas

|                              |                                 |
|------------------------------|---------------------------------|
| Bistro's Lasagna 9.50        | Fettuccine Chicken Alfredo 10   |
| Baked Penne Bolognese 9.50   | Linguine Chicken Marsala 10.50  |
| Rigatoni w/ Vodka Pink Sauce | Spaghetti w/Shrimp Scampi 12.50 |
| (Chicken or Sausage) 10.50   | Spaghetti w/ Meat Sauce 10      |

#### Sides

|                              |
|------------------------------|
| Steamed Broccoli 3.50        |
| Roasted Garlic Green Beans 4 |
| Roasted Herb Potatoes 4      |
| Garlic Mashed Potatoes 4     |

#### Beverages

|                                 |
|---------------------------------|
| <b>Iced Tea</b> \$7 Per Gallon  |
| (Sweet or unsweet)              |
| <b>Lemonade</b> \$9 Per Gallon  |
| <b>Bottle of Water</b> or       |
| <b>Canned Sodas</b> \$1.60 each |

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## Catering Menu

### Pasta Bar

Feeds 10 for \$12.50 per person.

Offering three styles of pasta, three of our in house made sauces & three proteins. Also includes house salad & fresh baked cookies.

Bistro Salad  
French Baguettes

Rigatoni Pasta  
Fettuccini  
Penne Pasta

Tomato Pink Sauce  
Marinara Sauce  
Alfredo Sauce

Italian Sausage  
Grilled Chicken  
Mini Meatballs

\*Substitute protein for Shrimp additional \$3.00 per person

### Bistro Packages

\$14.50 per person | Minimum of 10 people per order.

CHOOSE ONE FROM EACH CHOICE

#### Choice 1

-French Baguettes

#### Choice 4

-Chicken Parmigiano  
-Chicken Marsala  
-Chicken Piccata  
-Eggplant Parmigiano  
-Lemon Chicken

#### Choice 2

-Caesar Salad  
-Italian Chopped  
-House Salad

#### Choice 3

-Linguine with Arrabiatta Sauce  
-Rigatoni with Vodka Pink Sauce  
-Fettuccine with Alfredo Sauce  
-Cheese Ravioli with Mushroom Cream Sauce  
-Penne al Forno with Ricotta Cheese

#### Choice 5

Mini Dessert  
Tray (assorted)

“ Our food is freshly made, our sauces are all made from scratch. We take care & pride on every step. All to provide our customers the best quality & experience. ”

Book Your Holiday Parties  
with Bistro D'Antonio!  
-Now accepting reservations-

Can't get out of the office?  
Let us cater your next event.  
Menu now available online  
[www.bdantonio.com](http://www.bdantonio.com)

-Give us a call today-  
704.243.0633

