

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

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 | Fettuccinie | 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

Risotto Al Funghi 10

Arborio Rice | Porcini Mushrooms | Garlic | Onion | Fresh Herbs | Parmigiano

Sautéed Spinach 10

Pinenuts | Olive Oil | Garlic

Truffle French Fries 10

Bistro D'Antonio

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

3909 Providence Rd South, Waxhaw, NC 28173

Bistro D'Antonio



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 To Go menu online!

Call today to make your reservation!
704.243.0633



Daily Drink Specials!



Bistro Martinis

Stoli Doli 15

Infused Pineapple Martini

Pomegranate 15

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

Cucumber Breeze 15

Kettle One Cucumber, Mint, Lime Juice, Syrup, Prosecco

Pablo's Getaway Car 15

Bullett Bourbon, Orange Liquor, Lemon Juice, Sugar Rimmed

Black Forest Cake 15

Chambord, Creme De Cocoa, Tito's Vodka, Half & Half

Italian Gentleman 15

Makers Mark, Campari, Lemon Juice, Orange Bitters

Chocolate 15

Stoli Vanilla, Godiva White Chocolate, Creme De Cocoa

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

Petron, DiSaronno, Cointreau, Sour Mix, Lime Juice

Kentucky Mule 14

Knob Creek, Lime Juice, Syrup, Gingerbeer

Mojito 13

Traditional, Baccardi Mojito, Mango Or Strawberry

Tropical Storm 15

Malibu, Stoli Vanilla, Blue Curacao, Triple Sec, Pineapple Juice, Prosecco

Sip & More

Whiskey/Bourbon

Basti Hayden 17 | Buffalo 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 | Lemongello | Bailey's | Kahlua | Frangelico | DiSaronno | B&B | Drambuie | Tuca | Grappa Barbera

Cognac

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

Port

Amrillar Ruby 12 | Fonseca Unfiltered 15 | Warres Warrior Reserve 18 | Taylor Fladgate Reserve 18 | Tawny Martha's 23

Coffee Drinks

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

Cappuccino Antonio 14 | Freshly Brewed Coffee, Amaretto, Baileys, Frangelico, Whipped Cream, Cinnamon

Birra

Bottle: Michelob Ultra | O'doul's N/A | Heineken | Budweiser | 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 | Comparti | Sweet Vermouth

Uptown Manhattan 12

Crown Royal or Makers Mark | Sweet Vermouth | Dash of Bitters | Cherries

Italian Margarita 12

Jose Cuervo 1800 | Grand Marnier | 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

Baileys | Kahlua | Frangelico | DiSaronno Amaretto | Sambucca | 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 Marnier | Sweet and Sour | Lime Juice | Salted Rim

French Martini 10

Stoli Vodka | Chambord | Stoli Soaked Pineapple

Scotch Blossom Martini 10

Dewars 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 Marnier

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 | Stoli Vanilla Vodka | Fresh Creme | 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

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

Call 704.243.0633

Or visit www.bistrodantonio.com

Bistro D'Antonio

ITALIAN INSPIRED CUISINE

Catering Menu

A La Cart

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

Appetizers

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 Waldorf 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 (Chicken or Sausage) 10.50	Spaghetti w/Shrimp Scampi 12.50
	Spaghetti w/ Meat Sauce 10

Sides

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

Beverages

Iced Tea \$7 Per Gallon (Sweet or unsweet)
Lemonade \$9 Per Gallon
Bottle of Water or
Canned Sodas \$1.60 each

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food - borne illness if these are served raw or undercooked

Bistro D'Antonio

ITALIAN INSPIRED CUISINE

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

-Give us a call today-
704.243.0633



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Bistro D'Antonio

Take it TO GO!

TO GO & CATERING COMBINATION PACKAGES (SERVES 2, 4, 6)
All Dinners include Caesar Salad, Sourdough bread with olive oil and balsamic for dipping.
Add any dessert TO GO for \$6. Add any bottle of wine under \$50 for HALF OFF.

***Blackened Salmon Dinner**
For 2 \$56 | For 4 \$112 | For 6 \$168

Blackened Salmon | Avocado Salsa | Cilantro | Cucumber | Parsley | Red Onion | Cajun Seasoning | Fresh Lemon Juice | Served with Pasta or Veggie of The Day

***Bourbon Salmon Dinner**
For 2 \$56 | For 4 \$112 | For 6 \$168

Salmon | Peach & Bourbon Glaze | Served with Pasta or Veggie of The Day

Shrimp Scampi Dinner
For 2 \$50 | For 4 \$100 | For 6 \$150

Cherry Tomatoes | White Wine | Garlic | Fresh Lemon Juice | Served with Pasta or Veggie of The Day

Chicken Parmigiano Dinner
For 2 \$50 | For 4 \$100 | For 6 \$150

Lightly Breaded Chicken | Mozzarella Cheese | Marinara Sauce | Served with Pasta or Veggie of The Day

Chicken Francese Dinner
For 2 \$50 | For 4 \$100 | For 6 \$150

Egg | Flour | Lemon | White Wine | Served with Pasta or Veggie of The Day

APPETIZERS

Meatballs Al Forno
\$80 Serves 8 People - 2 Per Person
House Made All Beef Meatballs | Marinara Sauce | Ricotta Cheese | Crostini

Bruschetta
\$80 Serves 8 People - 2 Per Person
Fresh Mozzarella | Tomatoes | Basil | Arugula | Crostini

DESSERTS

\$10.00 Per Person

Italian Cannoli
Tiramisu
Chocolate Mousse Cake
Tres Leches Cake

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Thanks for dining with us!



Chicken Marsala Dinner
For 2 \$50 | For 4 \$100 | For 6 \$150

Chicken Breasts | Marsala Wine Sauce | Mushrooms | Served with Pasta or Veggie of The Day

Chicken Piccata Dinner
For 2 \$50 | For 4 \$100 | For 6 \$150

Chicken Breasts | Lemon White Wine Sauce | Capers | Artichoke Hearts | Served with Pasta or Veggie of The Day

Eggplant Parmigiano Dinner
For 2 \$50 | For 4 \$100 | For 6 \$150

Lightly Breaded Eggplant | Ricotta Cheese | Mozzarella Cheese | Marinara Sauce | Served with Pasta or Veggie of The Day

Veal Parmigiano
For 2 \$60 | For 4 \$120 | For 6 \$180

Lightly Breaded Veal | Mozzarella Cheese | Marinara | Served with Pasta or Veggie of The Day

Rigatoni
For 2 \$50 | For 4 \$100 | For 6 \$150

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

Book your parties here!

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!**

Grab a menu today!

Sunday | Half off bottles of wine under \$50
Monday | \$1 off all draught beer
Tuesday | Half off all bottles of wine under \$50
Wednesday | \$5 Well Drinks
Thursday | \$6 House Martinis

Follow us for specials, contests & events!



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Happy Mother's Day

Brunch is Served

French Toast 12

Mascapone Stuffed Challah Bread | Caramelized Green Apples | Fresh Fruit

Fiorentina Benedict 12

English Muffin | Spinach | Mushrooms | Onions | Hollandaise Sauce | Roasted Potatoes

Crabcakes Benedict 14

English Muffin | Crabcakes | Hollandaise Sauce | Roasted Potatoes

Steak And Eggs 15

4 oz Filet Mignon | Two Eggs | Roasted Potatoes | Spinach

Sunny Side Up Eggs (3) 10

Over Asparagus | Roasted Potatoes | Bacon

Make Your Own Omelette 12

Served With Fresh Fruit Or Roasted Potatoes
Mushrooms | Onions | Red Peppers | Spinach | Sundried Tomatoes | Olives | Arugula | Feta | Fresh Mozzarella | Goat Cheese | Salami | Pancetta | Bacon | Tomatoes | Asparagus

House Bloody Marys and Mimosas \$5

Bistro D'Antonio

All Inclusive Dinner

Monday - Thursday

Take advantage of our seasonal,
3 course all inclusive dinner for
\$35 per person!

Which new combination will you choose next?

Pasta Monday's

NEW! Every Monday is All You Can Eat Pasta!
3 New pasta options each week! Choose one
or choose them all! \$14.95 Per Person *no sharing

Bistro D'Antonio

Book Your Events Here!

30 or more people? We can accommodate!
Ask a manager for more information!

Don't Forget... You can also

'Take the party home with you'
We offer a 'Parties To Go Menu'.
Which Serves 8 or more!
Grab a menu from our hosts today!

Wine Dinners

Join us on the last Wednesday of
every month for our favorite event!
5 Delicious courses crafted carefully,
with wine pairings picked specifically
for each dish!

Begins at 6:30 pm *arrive early \$55 Per Person

*February 27th | March 27th | April 24th
Reserve your table today!!

Daily Drink Specials

Monday \$6 House Martinis
\$5 House Wines
Tuesday & Sunday Half off all bottles of
wine under \$50

Give us a
follow!

