

BALISTRERI'S BLUEMOUND INN

*For over 40 years our staff has welcomed guests to enjoy quality food
and service in an atmosphere of solid tradition.*

Our tradition continues at this location.

Established April 1996

6501 WEST BLUEMOUND ROAD • MILWAUKEE, WISCONSIN 53213 USA
[414] 258-9881 • www.balistreris.com

Reservations gladly accepted.

LUNCH • DINNER • LATE NIGHT • CARRYOUT

Lunch Served Daily

11:00 a.m. – 4:00 p.m.

Dinner Served Sunday - Thursday

4:00 p.m. – 10:00 p.m.

Late Night

Kitchen Closes
1:00 a.m.

Dinner Served Friday and Saturday

4:00 p.m. – 11:00 p.m.

Brunch Served Sundays

11:00 a.m. – 3:00 p.m.

Easter and Mother's Day Buffet

10:00 a.m. – 3:00 p.m.

WE ARE CLOSED

New Year's Day Lunch • Easter Sunday Night • Memorial Day Lunch • July 4th Lunch
Labor Day Lunch • Thanksgiving • Christmas Eve Night • Christmas

Enjoy our service and hospitality, thank you for you patronage.

We shall try to please any special requests. Buon appetite!

SORRY, NO PERSONAL CHECKS!

Please pay your server.

An 18% Service Charge will be added to your bill for groups of eight or more.

GIFT CERTIFICATES AVAILABLE



AMERICAN EXPRESS CARDS • DINERS CLUB • VISA • MASTERCARD • DISCOVER

Prices are subject to change without prior notice.

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ANTIPASTI

Fettunto con Caponata	\$7	bin#102-107, 300	
Grilled garlic toast topped with sweet and sour eggplant, tomato, olive, caper and pine nut relish.			
Carpaccio Di Salume Melone	\$12	bin#102-107, 300	
Thin slices of prosciutto, hot soppressata, Tuscan salami and melon with olives and shaved parmesan reggiano.			
Bruschetta Bread	\$7	bin#301,304,306	
Balistreri's garlic bread topped with tomato, onion, garlic, fresh basil and parmesan cheese.			
Cozze In Umido <i>Braised Mussels (Choose 1 of 3 styles)</i>	\$10	bin#203,206,-208,300,304	
Bianchi (wine & garlic butter) Palermitana (tomato & saffron) Al' Trieste (parmesan cream, tomato concasse, & feta)			
Pomodoro e Carciofi Gratinati <i>Tomato Artichoke Gratinee</i>	\$10	bin#206,209	
Artichokes in a tomato garlic cream sauce topped with a blend of five cheeses and baked to golden brown.			
Fegatini In Padella <i>Chicken Livers</i>	\$10	bin#209,210-300,304	
Fresh chicken livers sautéed with onions and mushrooms, herbs and garlic in a white wine sauce with crostini.			
Roasted Wild Mushroom Bruschetta Bread	\$9	bin#301,304,306	
Roasted wild mushrooms atop toasted flatbread with balsamic glaze and goat cheese.			
Cocktail di Gamberi <i>Shrimp Cocktail</i>	\$11	bin#203-209	
Tender shrimp served with cocktail sauce and lemon.			
Mozzarella Al' Forno <i>Baked Mozzarella</i>	\$9	bin#207-211	
Medallions of fresh mozzarella breaded and fried then baked in marinara sauce.			
Escargot <i>(Choose 1 of 2 Styles)</i>	\$11	bin#206-210	
Classic (garlic butter, white wine, shallot) Della Nesca (garlic butter, sun dried tomato, caper, anchovy paste, and olive)			
Bue In Padella Ai Gorgonzola <i>Bleu Beef</i>	\$12	bin#300-504	
Seared tenderloin tips topped with gorgonzola cheese and served with crostini.			
Cipolle Fritti <i>Onion Rings (NOT SERVED FRIDAY)</i>	full \$7	half \$5	bin#200
Buttermilk coated haystack onion rings.			
Melanzane Fritti <i>Fried Eggplant Strips (NOT SERVED FRIDAY)</i>	full \$11	half \$9	bin#203,208,210-300,305
Served with spaghetti sauce and lemons.			

INSALATE

Insalata Caprese	\$9	bin#209,210
Freshly sliced vine ripened tomatoes layered with fresh mozzarella cheese and drizzled with basil olive oil and a balsamic vinegar reduction topped with fresh basil leaves.		
Insalata Di Tonno E Ceci	entrée \$10	bin#206-212
Imported Italian tuna atop of romaine lettuce with garbanzo beans, tomatoes, olives, artichokes, red onion, cucumber and hard-boiled egg dressed with garlic oil, lemon, and herbs.		
Acero e Insalata Di Mele	entrée \$10	bin#206,209
Baby spinach tossed with bacon, red onions, goat cheese, grilled apples, and maple vinaigrette and topped with candied walnuts		
Insalata Di Tuscano	entrée \$10	bin#203,206,208,209
Romaine lettuce, cucumbers, onions, green olives, smoked salmon and shaved parmesan tossed with cubed garlic bread and limoncello vinaigrette presented with grape tomatoes, pepperoncini, and sliced eggs.		
Insalata Di Casa	entrée \$8	side \$4
Mesclun, grape tomatoes, and radish sprouts, drizzled with balsamic herb vinaigrette.		
Insalata Balistreri's (entrée salad includes garlic bread)	entrée \$9	side \$5
A mixture of romaine and green leaf lettuce tossed with creamy mustard vinaigrette and topped with shaved red onions, crispy prosciutto, tomatoes, and a touch of blue cheese.		
Insalata Caesar [†] (entrée salad includes garlic bread)	entrée \$8	side \$5
Romaine lettuce tossed with our own croutons and Caesar dressing.		
With Porcini or Portabella Mushroom \$10 • Chicken Breast \$12 • Grilled Shrimp \$15		

ZUPPA

Soup of the Day	bowl \$4.50	cup \$3.50
Tomato Bisque	bowl \$4.50	cup \$3.50
Baked Tomato Bisque	bowl \$7.50	

Topped with croutons and Italian cheeses and baked to perfection.

RISOTTO DEL GIORNO

Chef's risotto special is prepared daily please ask your server.

PASTAS

All pasta entrées are served with fresh Italian bread and a choice of soup or salad.

Linguine Pomodoro Ai Pollo	\$16	bin#203,208,210
Diced chicken breast sautéed in olive oil with garlic, basil, tomato, and white wine finished with fresh mozzarella.		
Penne Arrabbiata	\$14	bin#307
Penne pasta sautéed with garlic, olives, onions, and hot giardiniera in a fresh tomato sauce. With grilled chicken \$18 or bay shrimp \$21		
Linguine Carbonara	\$18	bin#203,206,210
Crispy pancetta, shallots, garlic, white wine cream sauce finished with egg yolk and parmesan reggiano.		
Bucatini Bolognese	\$18	bin#210,211
Pasta tossed with mushroom, Italian sausage, meat sauce, cream and four cheese blend.		
Pasta Balistreri	\$17	bin#203,206,210,306
Italian sausage, garlic, red and yellow peppers, shallots, basil chiffonade, caramelized fennel, fresh mozzarella, and mushrooms, tossed in a zesty marinara sauce with rigatoni pasta.		
Tortellacci cu Salsicce Alla Chittara	\$18	bin#203, 205-212
Sausage tortellacci in Sherry wine cream sauce with sage, onion, porcini, and portabella, topped with aged provolone.		
Fettuccini Alfredo	\$16	bin#210,211
Wide pasta tossed in Alfredo cream sauce with a hint of white wine, garlic, nutmeg, and white pepper. With Porcini or Portabella Mushroom \$18 • Chicken Breast \$20 • Sautéed Shrimp \$23		
Lasagna	\$16	bin#300 304-307 310
Layers of lasagna pasta, three kinds of Italian cheese, seasoned beef, pork, mushrooms, and our own special sauce.		
Lasagne Verdure	\$16	bin#300,301,304-307,317
Grilled eggplant, zucchini, mushrooms, grilled bell peppers, and spinach, layered with ricotta and mozzarella cheese with lasagne pasta and baked in our signature sauce.		

RAVIOLI

All ravioli may be prepared with a choice or spaghetti or marinara sauce add meatballs or meat sauce \$3 each

Ravioli Di Bue Al Toscano	\$15	bin#300-302,304-308,317
Pillows of pasta filled with braised beef and root vegetables sautéed in virgin olive oil with garlic, spinach, tomato concasse and artichokes topped with a blend of four Italian cheeses.		
Girasole D'Isola Di Capri	\$14	bin#300,301,305,307
Sunflower shaped pasta filled with fresh buffalo mozzarella cheese and sautéed in garlic and herb fresh tomato sauce.		
Cappelacci Di Tartufo Alla Triffallati	\$15	bin#301,302,304-307
Porcini and truffle filled pasta topped with a triffalate of wild mushroom, Italian sausage, cream, sherry wine, and sage.		

CARNE

All steak entrées are prepared to your liking and served with fresh Italian bread, a choice of soup or salad, Chef's vegetable and a choice of risotto del giorno, mashed potatoes, fries, baked potato, or capellini pasta with garlic butter.

Steaks are topped with a choice of compound butters: Port wine Duxelle, Sicilian Spiced, or Garlic and Truffle.

Traditional Filet (8 ounces U.S.D.A. Choice)	\$28	bin#300-306
New York Strip (16 ounces U.S.D.A. Choice)	\$28	bin#304-317

STEAK TEMPERATURE COOKING CHART

RARE: Red & Cool • MEDIUM RARE: Red & Warm • MEDIUM: Pink & Hot • MEDIUM WELL: Thoroughly Cooked

STEAK EXTRAS add \$2 each

au Poivre • Blackened • Bacon Wrapped • Bleu Cheese • Sautéed Button Mushrooms

House Specialties

Trinciaccietti (2- 5 ounce U.S.D.A. Choice) **\$23** **bin#300-302,305,307,310,317**

Skirt steaks breaded and pan fried Sicilian style and served with angel hair pasta and garlic butter.

Bistecca alla Siciliano (8 ounce Filet or 16 ounce New York Strip) **\$28** **bin#300-306**

House cut filet or New York Strip butter-fried, lightly breaded and pan fried with onions, sweet peppers, and mushrooms served with a side of lemons and red sauce.

Bistecca alla Del Monico (14 ounce U.S.D.A. Choice) **\$24** **bin#313-318,401-509**

House-cut Rib Eye marinated in the classic New York recipe and grilled, topped with stout battered onion rings and served with sautéed mushrooms and choice of starch.

Prime Rib

(Served Friday, Saturday, and Sunday)

\$24 King (16 ounces) **\$20 Queen** (12 ounces) **bin#300-306**

Slow roasted prime rib of beef Au Jus.

Veal Scallopini \$22 ~ • ~ Chicken Breast \$19 ~ • ~ Pork Cutlet \$20

Alla Parmesan

Sautéed Sicilian breaded with spaghetti sauce and mozzarella served with capellini pasta with garlic butter.

bin#300,301,304

Alla Balistreri

Parmesan style plus prosciutto, eggplant, and spinach, served with capellini pasta with garlic butter.

bin#209-211

Alla Picatta

Lightly floured and sautéed with shallots, garlic, herbs, and capers finished in lemon, butter, white wine sauce.

bin#206-211

Alla Marsala

Lightly floured and sautéed with shallots, garlic, sun dried tomatoes, wild mushrooms, Marsala wine, and demi-glace.

bin#206-211

Alla Siciliano

Lightly breaded and pan fried with onions, sweet peppers, and mushrooms served with a side lemons and red sauce.

bin#300-306

Alla Calabrese

Sautéed with onions, peppers, and hot giardiniera presented with roasted potatoes and lemons.

bin#200,206,208

Pollo alla Cacciatore *Chicken Hunter Style*

Half bone in chicken in a rich red sauce with green peppers, caramelized onions, olives, and capers.

\$21

bin#303-306

Brocciuoloni

Beef Filets pounded and stuffed with salami, Italian sausage, peas, eggs, and provolone braised in tomato sauce.

\$21

bin#301,304,305,306

Spiedini

Beef medallions filled with Italian cheeses and tomato stuffing, breaded, skewered, and grilled with onion and bay leaf.

\$20

bin#304,305,306

Lamb buco Alla Dario Zuliani

One pound lamb shank braised with white wine, garlic, and rosemary in a mushroom tomato cream sauce served with Chef's vegetables, and mashed potatoes.

\$24

bin#304,305,306

Coniglio Al Cacciatore *Rabbit Hunter Style*

Local farm raised rabbit braised in red wine, marinara, onions, peppers, mushrooms, and olives served with penne.

\$17

bin#305-307,309-311,317

Melanzane Parmesan *Eggplant Parmesan*

Sliced eggplant with parmesan cheese and red sauce served over angel hair pasta in garlic butter.

\$18

bin#300,301,304

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FRUTTI DI MARE

All seafood entrées are served with fresh Italian bread and a choice of soup or salad.

Aragosta (14 ounce <i>South African Lobster Tail</i>)	market	bin#210 211
<i>"Considered the World's Best Lobster!" Served with Chef's vegetable and drawn butter with a choice of potato.</i>		
Frutti di Mare <i>Fruit of the Sea</i> ‡	\$21	bin#203,207,208
Bay scallops, shrimp, lump crab meat, and linguini pasta tossed with tomato concasse and lemon.		
Cioppino alla San Francisco	\$25	bin#300,207,208
Mussels, prawns, sea scallops, clams, and cod stewed in a marinara with fennel and aromatic vegetables. Presented with a side of penne pasta.		
Fettucine Al Trieste	\$25	bin#200,201,211
Bay scallops and shrimps sautéed with tomato concasse, garlic, onions, and oregano in a feta cheese Alfredo sauce.		
Salmone Grigliati Al Vesuvio † <i>Grilled Salmon Vesuvio Style</i>	\$22	bin#210,211
Char grilled salmon fillet finished with lemon, capers, oregano and garlic, served with Chef's risotto.		
Capesante In Padella <i>Sautéed Scallops</i>	\$22	bin#206,208,209
Pan seared scallops on a ragu of spinach, red onion, and white bean, dressed with salsa verde and crispy prosciutto.		
Seafood Sauté	\$22	bin#206-209
Gulf Shrimp and scallops sautéed in garlic butter with white wine, herbs, and tomato pesto tossed with linguine pasta.		
Linguini con Vongole <i>Linguine and Clams</i>	\$19	bin#203,207,208, & 300
Served with your choice of a garlic white wine sauce or zesty marinara sauce.		
Frutti di Mare Fra Diavolo	\$22	bin#300,304
Shrimp and mussels cooked in a spicy marinara and tossed with linguine pasta.		
Branzino Al Toscano <i>Roasted Sea Bass</i>	\$24	bin#207,208,210-212,300
Sea bass steak dredged in olive oil and seasoned bread crumbs baked and served on penne with sautéed vegetables.		

PESCI DI VENERDÌ

All fish entrées are served with fresh Italian bread. Served Friday only.

Sautéed Walleye	\$19	bin#200,206-208
Served with Chef's vegetable and your choice of potato or pasta.		
Breaded Perch Fry or Walleye	\$17	bin#200,205,206,208
Breaded and served with Cole slaw, French fries, tartar sauce, and lemons.		
Baked Italian Cod	\$15	bin#203,206,208
Cod dredged in olive oil and bread crumbs baked, topped with onion tomato relish atop capellini with garlic butter.		
Cod Fish Fry (Voted one of Milwaukee's top 5)	\$12	bin#200
Served with Cole slaw, French fries, tartar sauce, and lemons.		
Fish 'n Chips	\$12	bin#200
English style beer battered cod served with chips, malt vinegar, Cole slaw, tartar sauce, and lemons.		

PANINI ULTIMO

All sandwiches served with a choice of potato chips, cottage cheese, French fries, or fresh fruit.

Grilled Tenderloin (6 ounce)	\$16	bin#301,304-306
Tenderloin filet gilled to your liking and served with truffle mayonnaise, sweet onions, marinated portabella mushroom cap, and Arugula on garlic bread.		
Grilled Rib Eye	\$15	bin#301,305,306,309
Grilled rib eye prepared to your liking, served open faced on toasted white bread and with a side of au jus.		
Grilled Chicken Breast	\$11	bin#301,304,305
Chicken breast grilled and served with fresh mozzarella, roma tomatoes, and basil oil on ciabatta bread.		
Charbroiled Burger (8 ounce) †	\$11	bin#302-308
A Black Angus hamburger charbroiled to your liking and served with prosciutto, portabella mushroom, and provolone cheese or bacon and cheddar cheese on a Kaiser roll.		
Pork Calabrese	\$12	bin#210,211,301-306
Grilled boneless chop topped with sautéed peppers, onions, provolone, and spicy aioli on garlic bread.		

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PIZZA AT ITS VERY BEST

	<u>ROUND</u> 12 INCHES	<u>MEDIUM</u> 11" X 13"	<u>LARGE</u> 14" X 16"
Cheese	14.20	16.50	18.00
Balistreri's Special Sausage, mozzarella cheese, mushrooms, olives and onions	17.20	20.50	23.00
Pepperoni Special Sausage, mozzarella cheese, mushrooms, olives, pepperoni and onions	17.95	21.50	24.25
The Works Sausage, mozzarella cheese, mushrooms, olives, onions, green peppers and pepperoni	18.70	22.50	25.50
Veggie Mozzarella cheese, mushrooms, olives, onions, green peppers and tomato	19.45	23.25	26.25
Everything but the Kitchen Sink Sausage, mozzarella cheese, mushrooms, olives, onions, pepperoni, green peppers and anchovies	20.95	25.25	28.75
Anchovy Heaven Anchovies, sausage, mozzarella cheese, mushrooms, olives and onions	19.45	23.25	26.25
Extras on Pizza Mozzarella cheese, sausage, pepperoni, mushrooms, black olives, green peppers, onions, garlic	.75	1.00	1.25
Additional Ingredients Available For Pizza Tomatoes, Anchovies, Pineapple, Pepperoncini, Green Olives, Fresh Red Peppers, Artichoke Hearts Fresh Mushrooms, Ground Beef, Canadian Bacon, Bacon, Chicken, Spinach Extra Sauce and/or Thick Crust Available AT NO CHARGE • ROUND 12" <i>Gluten Free Crust</i> add \$1	2.25	2.75	3.25

Above orders can be had in various combinations. Pizzas are priced per ingredient – any fraction of ingredient will be charged as one ingredient. We will be happy to prepare a partially baked ("half baked") pizza for you to take home for your freezer.

GOURMET PIZZA

		<u>ROUND</u> 12 INCHES	<u>MEDIUM</u> 11" X 13"	<u>LARGE</u> 14" X 16"
Pizza Margherita Extra virgin olive oil, fresh mozzarella, and vine ripened roma tomatoes, seasoned to perfection.	bin#304 306	\$18	\$23	\$28
Pesto Shrimp Basil pesto, rock shrimp, mozzarella, shaved red onion, diced tomato.	bin#203 204 207	\$18	\$23	\$28
White Pizza Garlic butter, white button mushrooms, mozzarella, parmesan, Romano, and goat cheese topped with white truffle oil.	bin#206 207	\$18	\$23	\$28
Chicken San Remo Roasted red peppers, portabella mushrooms, spinach, and goat cheese on our gourmet crust.	bin#206 207 209	\$18	\$23	\$28
Mediterranean Virgin olive oil, garlic, artichokes, sun dried tomato, red onions, Kalamata olives, mozzarella, feta and fresh basil.	bin#304 306	\$18	\$23	\$28
Pizza Arrabbiata Spicy sauce, mozzarella, parmesan, pepperoni, Canadian bacon, Italian sausages, garlic and giardiniera.	bin#307	\$18	\$23	\$28
The Milwaukee Pizza Aged white cheddar, charbroiled bratwurst, polish sausage, red onions, and caramelized sauerkraut.	bin#307	\$18	\$23	\$28
Chicken Alfredo Pizza Topped with creamy ricotta cheese, garlic, parmesan, grilled chicken with a hint of nutmeg.	bin#203,206,209	\$18	\$23	\$28
Sfinciuni Extra thick crust with anchovies, Romano, green olives, ragu of tomato and onion grated parmesan and virgin olive oil.	bin#304,306,504	\$18		

Anchovy Bread (5 slices)	\$7	Pizza Bread (5 slices)	\$7
Cheese Bread (5 slices)	\$7	Garlic Bread (5 slices)	\$5
Fried Calamari	\$11	Mozzarella Sticks	\$9

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