

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 • Mother's Day Night • Memorial Day Lunch
July 4th Lunch • Labor Day Lunch • Thanksgiving • Christmas Eve Night • Christmas

Enjoy our service and hospitality, thank you for your patronage.
We shall try to please any special requests. Buon appetito!

SORRY, NO PERSONAL CHECKS!

Please pay your server.

*An 20% Service Charge will be added to your bill for groups of six or more.
No separate checks for groups larger than four guests.*

GIFT CERTIFICATES AVAILABLE



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

Prices are subject to change without prior notice.

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ANTIPASTI

Sfinciuni 10 inch	\$14	bin#304
Extra thick crust with anchovies, Romano, green olives, ragu of tomato and onion, grated parmesan, and virgin olive oil.		
Fettunto con Caponata	\$8	bin#102-107, 300
Grilled garlic toast topped with sweet and sour eggplant, tomato, olive, caper and pine nut relish.		
Carpaccio Di Salume Melone	\$14	bin#102-107, 300
Thin slices of prosciutto, hot soppressata, Tuscan salami and melon with olives and shaved parmesan reggiano.		
Bruschetta Bread	\$8	bin#301,304,306
Balistreri's garlic bread topped with tomato, onion, garlic, fresh basil and parmesan cheese.		
Cozze In Umido Braised Mussels (Choose 1 of 3 styles)	\$12	bin#203,206,-208,300,304
Bianchi (wine & garlic butter) Palermitana (tomato & saffron) Al' Trieste (parmesan cream, tomato concasse, & feta)		
Pomodoro e Carciofi Gratinati Tomato Artichoke Gratinée	\$12	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 Chicken Livers	\$12	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	\$11	bin#301,304,306
Roasted wild mushrooms atop toasted flatbread with balsamic glaze and goat cheese.		
Cocktail di Gamberi Shrimp Cocktail	\$13	bin#203-209
Tender shrimp served with cocktail sauce and lemon.		
Mozzarella Al' Forno Baked Mozzarella	\$11	bin#207-211
Medallions of fresh mozzarella breaded and fried then baked in marinara sauce.		
Escargot (Choose 1 of 2 Styles)	\$13	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 Bleu Beef	\$14	bin#300-504
Seared tenderloin tips topped with gorgonzola cheese and served with crostini.		
Cipolle Fritti Onion Rings (NOT SERVED FRIDAY)	full \$9	half \$7
Buttermilk coated haystack onion rings.		
Melanzane Fritti Fried Eggplant Strips (NOT SERVED FRIDAY)	full \$13	half \$11
Served with spaghetti sauce and lemons.		

INSALATE

Insalata Caprese	\$11	bin#209,210
Tomatoes and fresh mozzarella cheese drizzled with basil olive oil and balsamic reduction, topped with fresh basil.		
Insalata Di Polpo o Conchiglia Octopus or Conch	entrée \$13	bin#301,318
Mixed with aromatic vegetable and sliced lemons in Sicilian style red wine vinaigrette.		
Insalata Di Tonno E Ceci	entrée \$12	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.		
Apero e Insalata Di Mele	entrée \$12	bin#206, with 209
Spinach tossed with bacon, red onions, goat cheese, grilled apples, and maple vinaigrette, topped candied walnuts.		
Insalata Di Tuscano	entrée \$12	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 \$9	side \$6
Mesclun, grape tomatoes, and radish sprouts, drizzled with balsamic herb vinaigrette.		
Insalata Balistreri's (entrée salad includes garlic bread)	entrée \$10	side \$7
Romaine and leaf lettuce in creamy mustard vinaigrette topped with red onions, prosciutto, tomatoes, and blue cheese.		
Insalata Caesar[‡] (entrée salad includes garlic bread)	entrée \$10	side \$7
Romaine lettuce tossed with our own croutons and Caesar dressing.		
With Sautéed Porcini or Grilled Portabella Mushroom \$12 • Chicken Breast \$14 • Shrimp \$17		

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ZUPPA

Soup of the Day or Tomato Bisque	bowl \$5.50	cup \$4.50
Baked Tomato Bisque	bowl \$8.50	

Topped with croutons and Italian cheeses and baked to perfection.

SIDES

Octopus or Conch (<i>Sautéed with onion, garlic, tomato and Calabrian hot peppers.</i>)	\$11
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RISOTTO AND PASTAS

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

Risotto Quattro Fungi	\$18	bin#301,318
Arborio rice cooked with sautéed red onions, garlic, sage, portabella, cremini, porcini and shitake mushrooms.		
Tortellacci in Brodo	\$20	bin#308,305,304
Pancetta and pea tortellacci cooked with onion, garlic, artichoke and spicy sausage in sherry wine tomato broth finished with shaved parmesan cheese.		
Penne Arrabbiata	\$17	bin#307
Penne pasta sautéed with garlic, olives, onions, and hot giardiniera in a fresh tomato sauce. With grilled chicken \$21 or bay shrimp \$24		
Linguine Carbonara	\$21	bin#203,206,210
Crispy pancetta, shallots, garlic, white wine cream sauce finished with egg yolk and parmesan reggiano.		
Pasta Bolognese	\$21	bin#210,211
Pasta tossed with mushroom, Italian sausage, meat sauce, cream and four cheese blend.		
Pasta Balistreri	\$20	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 pasta.		
Tortellacci cu Salsicce Alla Chittara	\$21	bin#203, 205-212
Sausage tortellacci in Sherry wine cream sauce with sage, onion, porcini, and portabella, topped with aged provolone.		
Fettuccini Alfredo	\$19	bin#210,211
Wide pasta tossed in Alfredo cream sauce with a hint of white wine, garlic, nutmeg, and white pepper. add Porcini or Portabella Mushroom \$2 • Chicken Breast \$4 • Sautéed Shrimp \$7		
Lasagna	\$19	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	\$19	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 Al' Amatriciana	\$20	bin#304,300,306
Grilled chicken ravioli cooked in marinara sauce with pancetta and hot Calabrian peppers.		
Ravioli Quattro Fungi	\$20	bin#301,318,306
Braised short rib ravioli sautéed in olive oil with roasted garlic, sage, crimini, portobello, shitake and porcini mushrooms with marsala and hint of tomato.		
Ravioli Al' Pecorino	\$19	bin#210,211
Cheese ravioli and button mushrooms in a slightly spicy pecorino cream cheese marinara sauce.		
Ravioli Aromatizzato	\$20	bin#301,318,306,210,206
Portobello and truffle ravioli cooked in goat cheese Alfredo with wild mushrooms, spinach, and peeled grape tomatoes finished with truffle oil.		

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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 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) Black Canyon Angus **\$32** **bin#306,314,301**

New York Strip (16 ounces U.S.D.A. Prime) Linz Heritage Reserve **\$34** **bin#304,317,314**

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 • Blue Cheese • Sautéed Button Mushrooms • Bacon Wrapped (Filet Only)

House Specialties

Bistecca alla Siciliano (8 ounce Filet or 16 ounce New York Strip) **\$34** **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) **\$29** **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.



Linz Heritage Reserve Prime Rib

(Served Friday, Saturday, and Sunday)

\$32 King (16 ounces) **\$26 Queen** (12 ounces) **bin#300-306**

Slow roasted prime rib of beef Au Jus.

Veal Scaloppini \$26 ~ • ~ Chicken Breast \$23

Alla Parmesan **bin#300,301,304**

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

Alla Balistreri **bin#209-211**

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

Alla Picatta **bin#206-211**

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

Alla Marsala **bin#206-211**

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

Maiale alla Siciliano *Sicilian Pork Style* **\$24** **bin#300-306**

Breaded pork cutlet, pan fried with onions, sweet peppers, and mushrooms, served with lemons and red sauce.

Pollo alla Cacciatore *Chicken Hunter Style* **\$25** **bin#303-306**

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

Brocciuioni **\$25** **bin#301,304,305,306**

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

Spiedini **\$25** **bin#304,305,306**

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

Lamb buco Alla Dario Zuliani **\$28** **bin#304,305,306**

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.

Coniglio Al Cacciatore *Rabbit Hunter Style* **\$24** **bin#305-307,309-311,317**

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

Melanzane Parmesan *Eggplant Parmesan* **\$22** **bin#300,301,304**

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

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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> ‡	\$25	bin#203,207,208
Bay scallops, shrimp, lump crab meat, and linguini pasta tossed with tomato concasse and lemon.		
Cioppino alla San Francisco	\$29	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	\$27	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>	\$26	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>	\$26	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	\$26	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>	\$23	bin#203,207,208, & 300
Served with your choice of a garlic white wine sauce or zesty marinara sauce.		
Parma Shrimp	\$25	bin#206,210,211,300
Large shrimp sautéed in olive oil with garlic, onion, and tomato, baked atop of pasta with mozzarella and prosciutto.		
Branzino Al Toscano <i>Roasted Sea Bass</i>	market	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 VENERDI

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

Sautéed Walleye	\$23	bin#200,206-208
Served with Chef's vegetable and your choice of potato or pasta.		
Breaded Perch Fry or Walleye	\$21	bin#200,205,206,208
Breaded and served with Cole slaw, French fries, tartar sauce, and lemons.		
Baked Italian Cod	\$17	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)	\$14	bin#200
Served with Cole slaw, French fries, tartar sauce, and lemons.		
Fish 'n Chips	\$14	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)	\$19	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	\$18	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	\$13	bin#301,304,305
Chicken breast grilled and served with fresh mozzarella, Roma tomatoes, and basil oil on ciabatta bread.		
Charbroiled Burger (8 ounce) †	\$13	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	\$14	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	15.20	17.75	19.50
Balistreri's Special Sausage, mozzarella cheese, mushrooms, olives and onions	18.20	21.75	24.50
Pepperoni Special Sausage, mozzarella cheese, mushrooms, olives, pepperoni and onions	18.95	22.75	25.75
The Works Sausage, mozzarella cheese, mushrooms, olives, onions, green peppers and pepperoni	19.70	23.75	27.00
Veggie Mozzarella cheese, mushrooms, olives, onions, green peppers and tomato	20.45	24.50	27.75
Everything but the Kitchen Sink Sausage, mozzarella cheese, mushrooms, olives, onions, pepperoni, green peppers and anchovies	21.95	26.50	30.25
Anchovy Heaven Anchovies, sausage, mozzarella cheese, mushrooms, olives and onions	20.45	24.50	27.75
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 Gourmet 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	\$20	\$24	\$30
Pesto Shrimp Basil pesto, rock shrimp, mozzarella, shaved red onion, diced tomato.	bin#203 204 207	\$20	\$24	\$30
White Pizza Garlic butter, white button mushrooms, mozzarella, parmesan, Romano, and goat cheese topped with white truffle oil.	bin#206 207	\$20	\$24	\$30
Chicken San Remo Roasted red peppers, portabella mushrooms, spinach, and goat cheese on our gourmet crust.	bin#206 207 209	\$20	\$24	\$30
Mediterranean Virgin olive oil, garlic, artichokes, sun dried tomato, red onions, Kalamata olives, mozzarella, feta and fresh basil.	bin#304 306	\$20	\$24	\$30
Pizza Arrabbiata Spicy sauce, mozzarella, parmesan, pepperoni, Canadian bacon, Italian sausages, garlic and giardiniera.	bin#307	\$20	\$24	\$30
The Milwaukee Pizza Aged white cheddar, charbroiled bratwurst, polish sausage, red onions, and caramelized sauerkraut.	bin#307	\$20	\$24	\$30
Chicken Alfredo Pizza Topped with creamy ricotta cheese, garlic, parmesan, grilled chicken with a hint of nutmeg.	bin#203,206,209	\$20	\$24	\$30
Anchovy Bread (5 slices)	\$8	Pizza Bread (5 slices)	\$9	
Cheese Bread (5 slices)	\$8	Garlic Bread (5 slices)	\$6	
Fried Calamari	\$13	Mozzarella Marinara	\$11	

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