

STARTERS

Mediterranean Spring Rolls - \$10
Ground lamb, toasted pine nuts, Tzatziki

Garlic Parmesan Fries - \$6

BBQ Pork Belly Potato Skins - \$10
Sharp cheddar, crème fraiche

Polenta Cakes - 2 for \$5 / 4 for \$9
Served with tomato basil ragout

SOUP & SALADS

Italian Wedding - Cup \$4 / Bowl \$6

Garden Salad - \$9 / Small - \$6
Marinated tomatoes, Garbanzo beans, feta, cucumber, lemon herb vinaigrette

Spinach & Quinoa - \$9 / Small - \$6
Dried cranberries, pumpkin seeds, peanuts, edamame, orange sesame vinaigrette *(vegan)*

Classic Caesar - \$9 / Small - \$6
Romaine hearts, shaved parmesan, croutons

Berries & Greens - \$9 / Small - \$6
Mixed greens, fresh berries, candied nuts, fried goat cheese, raspberry vinaigrette

Asian Noodle Salad - \$9 / Small - \$6
Edamame, chopped peanuts, red pepper, cucumber, cabbage, Udon noodles, orange sesame vinaigrette

Chicken Salad - \$9
Served on a bed of mixed greens, cucumber, marinated tomatoes, and lemon herb vinaigrette

Add: Chicken \$5 - Shrimp \$7 - Salmon \$8

HOUSE FAVORITES

Creole Shrimp & Grits - \$15
Bacon lardons, white cheddar grits

Roasted Vegetable Plate - \$12
Zucchini, yellow squash, mushrooms, marinated tomatoes, red onion and baby spinach served over polenta cakes, topped with a spicy tomato ragout and shaved parmesan *(vegetarian)*

Miso Glazed Salmon - \$15
Served over Asian noodle salad

Lobster and Shrimp Mac & Cheese - \$19
Coldwater lobster tail and shrimp tossed with pasta, gruyere, cheddar and parmesan

Baked Ziti - \$13
Fresh basil, ricotta, parmesan, mozzarella and marinara sauce *(vegetarian)*

FLATBREAD PIZZAS

Tarte Flambé - \$16
Nueske's bacon, caramelized onions, garlic cream sauce, gruyere

BBQ Chicken - \$15
Cheddar, shaved red onion, BBQ Sauce

Margarita Pesto - \$13
Tomato, basil pesto, fresh mozzarella

3 Cheese - \$11 / add pepperoni - \$2

**Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

SANDWICHES & WRAPS

Served with pickled vegetables unless otherwise noted

Bistro Club - \$12
Roasted turkey breast, bacon, brie and pepper jelly on house made baguette

BBQ Pork Belly Sandwich - \$11
Sharp cheddar, toasted ciabatta roll

Italian Beef - \$13
Topped with house made giardiniera and melted provolone on garlic baguette

Blackened Chicken Caesar Wrap - \$9

Muffaletta - \$10
Ham, salami and provolone on a toasted ciabatta roll with olive tapenade and cajun remoulade, served with Mediterranean orzo pasta salad

Sestras Stack - \$13
Corned beef, coleslaw, fresh cut fries and sliced tomato on toasted baguette

Veggie Wrap - \$9
Roasted vegetables and herb goat cheese, served with cucumber dill salad *(vegetarian)*

SIDES

Fresh Cut Fries - \$4
Marinated Tomatoes - \$4
Cucumber Dill Salad - \$4
White Cheddar Grits - \$5
Pickled Vegetables - \$4
Roasted Vegetables - \$6
Tossed Salad - \$4
Mediterranean Orzo Pasta Salad - \$4

DAILY SPECIALS

MONDAY

1/2 Price Soup w/ Any Sandwich or Wrap

TUESDAY

Buy One Salad, Get One 1/2 Price

WEDNESDAY

Free Tossed Salad w/ Any House Favorites

THURSDAY

Salad of Your Choice & Cup of Soup \$11

FRIDAY

Buy One Flatbread, Get One 1/2 Price

SWEETS

Fresh Baked Cookies

Call for Daily Selections

BEVERAGES

Iced Tea - \$2

Fresh Squeezed Lemonade - \$2.50

Coke / Diet Coke / Sprite - \$1.50

Bottled Water - \$1.50

Sparkling Water - \$3.25

Coffee, Regular or Decaf - \$2



GOURMET TAKEOUT

MONDAY - FRIDAY

11am - 6pm

CALL AHEAD - EAT IN - ORDER ONLINE

1615 SE 47th Terrace

Cape Coral, FL 33904

(239) 800-5432

4SestrasBistro.com

BISTRO

MENU



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