

A Y Ş E

To fully savor your experience, we recommend selecting a variety of meze to share. Dishes will be served as they are prepared, allowing each to arrive at its peak of flavor and freshness.

We proudly prepare all offerings without the use of seed oils.

SNACKS

Cracked Green Olives <i>lemon / evoo (v.e.g.)</i>	\$7	Soujok Lollipops <i>halal spiced beef sausage / whipped feta (g.)</i>	\$9	Falafel Cakes <i>chickpea / cilantro / beet tahini (v.e.g.)</i>	\$8
Wood Roasted Walnuts <i>sea salt / hawaii (v.e.g.)</i>	\$6	Shawarma Fries <i>ayse aioli (g)</i>	\$6	Saganaki <i>kasseri cheese / brandy flambé / lemon (v.g.) (served tableside)</i>	\$13
Cigars <i>yufka / feta / apricot / jalapeno (v.)</i>	\$8	Pastirma <i>cured beef loin / amba mustard (g)</i>	\$10	Watermelon <i>Bulgarian feta / pickled jalapeno / black salt (v.g.)</i>	\$9

DIPS Choose any spread—or enjoy all for \$15.

Hummus <i>chickpeas / tahini / lemon / garlic (v.e.g.)</i>	\$7	Tzatziki <i>cucumber / garlic yogurt / dill / mint (v.g.)</i>	\$7	Raw Vegetables <i>carrots / celery / radishes / cucumbers (v.e.g.)</i>	\$4
Spicy Feta <i>whipped Bulgarian feta / jalapeno / cilantro / aleppo (v.g.)</i>	\$8	Muhammara <i>red pepper / walnuts / pomegranate molasses (v.e.g.)</i>	\$8	Warm Pita <i>gluten free pita is available upon request. (v.e.g.)</i>	\$1 \$2

VEGETABLE

Cauliflower Shawarma <i>green tahini / pickled red onions / zaatar bread (v.e.)</i>	\$10	Baked Eggplant <i>layered eggplant / mozzarella / marinara / parmesan (v.g.)</i>	\$12	Spanikopita <i>spinach / green onion / dill / feta / phyllo (v.)</i>	\$10
Grape Leaves <i>rice / currants / pine nuts / tomato / lemon labne (3) (v.g.)</i>	\$8	Carrot Fritters <i>green hummus / apricot / pine nuts / carrot top zhough (v.e.g.)</i>	\$9	Zucchini Cakes <i>grated zucchini / feta cheese / dill / mint / aleppo yogurt (v)</i>	\$10
Brussels Sprouts <i>walnut / caper / currants / hot & sour dressing (v.g.)</i>	\$11	Beet Ayse O's <i>local goat cheese / orange / honey / evoo / pistachio (v.g.)</i>	\$9	Roman Artichokes <i>crispy baby artichokes / lemon / evoo (v.e.)</i>	\$9

SEAFOOD

Bronzino <i>grilled Turkish sea bass / cauliflower cream / caper-brown butter / pistachios (g.)</i>	\$23	Shrimp <i>roasted garlic / tomato / peppers / feta / oregano / lemon (g.)</i>	\$18	Scallops <i>sweet potato puree / green chickpeas / grain mustard butter (g.)</i>	\$22
Ora King Salmon <i>black and white sesame / green tahini / tomato-cucumber ezme (g.)</i>	\$24	Calamari <i>crispy calamari / black garlic aioli / banana peppers / parmesan / lemon (g.)</i>	\$17	P.E.I. Mussels <i>soujok / tomato / fennel / lemon-raki butter / garlic toast (g.)</i>	\$16

MEATS & POULTRY

Manti <i>Turkish beef dumplings / garlic yogurt cream / aleppo butter / mint</i>	\$14	Lamb Chops <i>grass-fed lamb chops (2) / greek lemon potatoes / cilantro zhough (g.)</i>	\$21	Chicken Skewer <i>halal chicken thigh / peppers and onions / garlic toum / basmati rice (g.)</i>	\$15
Kofte <i>spiced lamb and beef patties / sumac onions / cucumber yogurt</i>	\$16	Beef Short Rib <i>braised beef / eggplant-kaser cheese puree / roasted carrots / cabernet jus</i>	\$23	L.F.C <i>Lebanese fried halal chicken / hot honey tahini yogurt / pickled beet salad (g.)</i>	\$14

Lahmacun <i>flatbread / spiced beef / tomatoes / parsley / sumac red onion / lemon</i>	\$12
<i>enjoy your lahmacun in the classic Turkish style served with ice cold ayran (salted yogurt drink)</i>	\$6

(v.) Vegetarian (v.g.) Vegetarian/Gluten Free (v.e.) Vegan (v.e.g.) Vegan/Gluten Free (g.) Gluten Free

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SOUPS

Istanbul Red Lentil Soup <i>aleppo chili oil / cilantro leaves / sumac yogurt / french lentil salad (g.)</i>	\$8	Santorini Chicken Broth <i>carrots, celery and fennel / chicken / basmati rice / lemon egg drop (g.)</i>	\$8	Tuscan Wedding Soup <i>chicken broth / Pistarro's meatballs / mini garganelli / spinach / parmesan</i>	\$9
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SALADS

Add halal chicken \$7 / gulf shrimp \$11 / ora king salmon \$18 / white anchovies \$5 / 24 mo. prosciutto \$7.

Mediterranean Salad <i>tomatoes / cucumbers / red onion / jalapeno / olives / feta / lemon evoo (v.g.)</i>	\$9	Spinach Salad <i>gorgonzola cheese / dried golden figs / toasted pinenuts / white balsamic (v.g.)</i>	\$8	Caprese Salad <i>sliced tomatoes / local mozzarella / basil leaves / evoo / balsamico (v.g.)</i>	\$15
Tabouleh Salad <i>parsley / cilantro / mint / bulgur / tomatoes / cucumber / lemon / evoo (v.e.)</i>	\$8	Caesar Salad <i>local romaine / caesar dressing / cherry tomatoes / focaccia chips / parmesan</i>	\$9	Arugula Salad <i>cremini mushrooms / red onion / limoncello vinaigrette / shaved parmesan (v.g.)</i>	\$9

LARGE PLATTER

Grass-Fed Ribeye Steak <i>16 oz dry aged roseda farms ribeye / roasted potatoes / chianti butter (g.)</i>	\$49	Whole Sea Bream <i>char grilled mediterranean sea bream / lemon / herb salad / evoo (g.)</i>	\$45
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TASTE OF PISTARRO'S

Our sister restaurant in Frederick, MD.

PASTA

All pasta is made in house with from 100% durum wheat semolina.

Add Pistarro's meatball \$3 / grilled halal chicken \$7 / grilled gulf shrimp \$11 / ora king salmon \$18. Substitute gluten free pasta \$3

Spaghetti & Meatballs <i>marinara sauce / Pistarro's meatballs</i>	\$16	Fettuccine Alfredo <i>dairy cream / garlic / nutmeg / farm egg / parmesan (v.)</i>	\$14	Orecchietti Pomodoro <i>tomatoes / garlic / marinara sauce / basil (v.e.)</i>	\$12
Garganelli Bolognese <i>pancetta / beef and pork / tomato sauce / parmesan</i>	\$15	Creste Di Gallo Vodka <i>tomato sauce / vodka / butter / cream / basil (v.)</i>	\$14	40-Layer Lasagna <i>egg pasta / bolognese sauce / besciamella / parmesan</i>	\$17

PIZZA

Our pizza is created with 00 flour imported from Italy / San Marzano d.o.p. tomatoes / local cultured mozzarella cheese

Margherita <i>tomato sauce / mozzarella / basil / evoo (v.)</i>	\$15	Bianca <i>besciamella / roasted garlic oil / mozzarella / caramelized onions / parmesan (v.)</i>	\$15	Versace <i>tomato sauce / mozzarella / topped with prosciutto / baby arugula / parmesan / evoo</i>	\$18
Pepperoni <i>tomato sauce / mozzarella / nitrate free pepperoni / basil</i>	\$17	Funghi <i>besciamella / mozzarella / sottocenere / mushrooms / topped with baby arugula / parmesan (v.)</i>	\$16	Donatella <i>pizza bianca / topped with prosciutto / baby arugula / parmesan / evoo</i>	\$18
Salsiccia <i>tomato sauce / mozzarella / italian sausage / peppers and onions / pecorino</i>	\$16	Fiorentina <i>besciamella / mozzarella / ricotta / spinach / artichoke / parmesan</i>	\$17	Nezih Pizza <i>tomato sauce / mozzarella / halal beef soujok sausage / jalapeno / feta</i>	\$18
Diavola <i>tomato sauce / mozzarella / hot sopressata salami / red onion / calabrese chili / basil</i>	\$17	Old School <i>choice of red or white</i> <i>red – tomato sauce / shredded mozzarella (v.)</i> <i>white – garlic oil / oregano / shredded mozzarella (v.)</i>	\$17	Marinara <i>tomato sauce / roasted garlic oil / oregano / basil (v.e.)</i>	\$14
V-Supreme <i>tomato sauce / vegan mozzarella / olives / red onions / peppers / artichokes / mushrooms (v.e.)</i>	\$18	Vegan Margherita <i>tomato sauce / vegan mozzarella / basil / evoo (v.e.)</i>	\$17	Substitute Gluten Free Pizza Dough <i>made with imported gluten free wheat starch / cornstarch / buckwheat flour / rice starch / roasted garlic evoo (v.e.g.)</i>	\$6.50

PIZZA ADDITIONS

artichokes baby arugula caramelized onions jalapenos	bell peppers red onions spinach mushrooms	white anchovies meatballs pepperoni sopressata	Italian sausage Prosciutto Soujok sausage dairy free mozzarella
\$2.50	\$2.50	\$3.50	\$3.50

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