



Pizzeria Bistro

+1 239-402-8282 / www.odapizzeriabistro.com

900 sw Pine Island road, ste 101,
Cape Coral, FL, United States, Florida

MENU

Good food.
Good mood.



SHAREABLES:

TABLE-SIDE FLAMBE SAGANAKI <i>Soft cheese, citrus, EVOO, house pita, “OPA!!”</i>	12
ARANCINI <i>Red sauce, parmesan reggiano, English peas, herbed breadcrumb, pistachio mortadella</i>	13
ANTIPASTO PLATTER <i>Assorted meats & cheeses</i>	21
MEDITERRANEAN “STYLE” MUSSELS <i>East coast mussels, herbs, citrus, butter, or tomato sauce</i>	17
OYSTER ROCKEFELLER <i>Soppressata, spinach, fennel, parmesan, herbed breadcrumb, lemon</i>	19
LOCAL SHRIMP AND CHORIZO <i>Gulf pink shrimp, charred peppers, parsley, shallot, Spanish chorizo, lemon</i>	17
GRILLED OCTOPUS <i>Romesco, mint, heirloom tomatoes, baby arugula</i>	15
SMOKED BONE MARROW <i>Herb salad, fennel, capers, lemon vinaigrette, EVOO, Crostini</i>	16
FRIED CALAMARI <i>Lightly dusted, with spicy cherry peppers and served with spicy marinara</i>	15
MOZZARELLA CAPRESE <i>Fresh mozzarella, heirloom tomatoes, basil, balsamic glaze and evoo</i>	15

*CONSUMER ADVISORY:

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs, might increase your risk of foodborne illness especially if you have certain medical condition.



INSALATAS:

ODA HOUSE SALAD	13
<i>Miss greens, feather, heirloom, tomatoes, shallots, golden beets, olives, couscous, balsamic vinegar</i>	
CLASSIC CAESAR	13
<i>Artisan, romain, parmesan, romano, crostini</i>	
<i>*Anchovy upon request *2</i>	
HEIRLOOM TOMATO SALAD	15
<i>Local greens, baby arugula, burrata, lemon & mint vinaigrette, purple basil, balsamico</i>	
PEAR & GORGONZOLA	14
<i>Creamy gorgonzola, Exotic greens, candied walnuts, shallots, heirloom tomato, cider vinaigrette</i>	
*	
ADD SALMON	12
ADD SHRIMP	10
ADD OCTOPUS	9
ADD CHICKEN	6

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MERCATO:

BONE-IN RIBEYE	30
<i>14oz Bone-in Ribeye, herb butter (tricolored fingerling potatoes, and broccolini)</i>	
BISTRO FILET	31
<i>Herb butter (truffle mashed potatoes, and broccolini)</i>	
PISTACHIO CRUSTED LAMB CHOPS	32
<i>Pea risotto and broccolini with fig demiglaze</i>	
PAELLA	31
<i>Spanish rice, saffron, tomato, peas, calamari, clams, prawns, mussels, citrus, EVOO</i>	
SCOTTISH GRILLED SALMON	26
<i>Pea risotto and broccolini, lemon beurre blanc and fennel slaw</i>	
BRAISED LAMB SHANK	29
<i>Truffle mashed potatoes, broccolini</i>	
VEAL FRANCESE (Chicken 22, Shrimp 28)	24
<i>Truffle mashed potatoes, and broccolini</i>	
VEAL MARSALA (Chicken 22)	24
<i>Mashed potatoes and broccolini</i>	
VEAL PICCATA (Chicken 22)	24
<i>Lemon, white wine, caper sauce, served with risotto and broccolini</i>	



PASTA AND PARM DISHES:

	ADD SHRIMP	10
	ADD LOBSTER TAIL	20
LASAGNA		21
<i>House-made meat sauce, ricotta, mozzarella, parmesan reggiano, basil, EVOO</i>		
BAKED ZITI		20
<i>Red sauce, veal, beef, pork, ricotta, basil, mozzarella, parmesan reggiano, basil, EVOO</i>		
PASTA CARBONARA		21
<i>Guanciale, egg cream, linguini, pecorino Romano, black pepper</i>		
RAVIOLI A'LA ODA		23
<i>Short-rib, ricotta, Peas, mushrooms, marsala cream, tarragon, pecorino Romano</i>		
BEEF RAGU		23
<i>Linguine, Home-made meat sauce, burrata</i>		
FOUR-CHEESE GNOCCHI		19
<i>Guanciale, gorgonzola, parmesan, reggiano, asiago, parsley, EVOO</i>		
SHRIMP SCAMPI		28
<i>Arugula heirloom tomatoes, and a garlic, basil, lemon sauce over linguine</i>		
EGGPLANT PARMESAN		20
<i>Served with linguini tomato sauce</i>		
CHICKEN PARMESAN		22
<i>Served with linguine tomato sauce</i>		
VEAL, PARMESAN		24
<i>Served with linguine and tomato sauce</i>		



SPECIALTY WOOD FIRE PIZZA:

MORTADELLA	23
<i>Mascarpone, Calabrian chili, EVOO, crushed pistachio, baby arugula, citrus oil</i>	
BEST-O PESTO	24
<i>Local shrimp, pesto cream, mozzarella, basil, lemon</i>	
CATALANIA	21
<i>Red sauce, mozzarella, chorizo, eggplant, chili oil, pecorino romano</i>	
MICHELANGELO	22
<i>Red sauce, provolone, mozzarella, purple basil, hot honey, shaved parmesan, pepperoni cups</i>	
PIZZA NAPOLI	22
<i>Anchovies, Mediterranean olives, ricotta, red sauce, shaved onion, heirloom tomato</i>	
PROSCIUTTO TAGLIO	23
<i>Prosciutto Di Parma, fig, ricotta, local mushrooms, EVOO, balsamico</i>	

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ADD SHRIMP 10



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TRADITIONAL PIZZA:

MARGHERITA <i>Red sauce, fresh mozzarella, basil, garlic oil, pecorino Romano</i>	20
GARDEN PIZZA <i>Red sauce, mozzarella, shallot, zucchini, squash, mushrooms, feta, chili oil</i>	21
MUSHROOM TRUFFLE <i>Cello spinach, Exotic mushrooms, mozzarella, truffle cream</i>	21
BURRATA & ARUGULA <i>Red sauce, burrata, mozzarella, garlic, prosciutto, arugula, EVOO</i>	22
CREAMY GUANCILE <i>Cream sauce, mozzarella, pecorino, EVOO, basil</i>	20
SANTO <i>Red sauce, chorizo, mozzarella, shallot, chili oil</i>	20
PORKY PIE <i>Tomato sauce, provolone, ham, bacon, sausage, garlic oil</i>	23
BBQ CHICKEN <i>BBQ sauce, mozzarella, roasted chicken, red onion</i>	21

“B.Y.O.P”

Cheese Pie \$15

Add Ons (\$2 each)

Mushrooms, Tomatoes, Peppers, Pepperoni, Onions, Olives, Bacon, Ham,
Sausage, Truffle Oil, Arugula, Guanciale (\$3) Gorgonzola, Anchovies (\$3)
Creamy Pesto (\$3) Spinach, Chicken (\$5) BBQ Sauce



SIDES (\$9):

CELLO SPINACH
BROCCOLINI
SWEET PEA CREAMY RISOTTO
ROASTED POTATOES
TRUFFLE
MASHED POTATOES

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DOLCE (\$10):

BAKLAVA

CREME BRULEE

Seasonal berries, Chantilly cream, graham cracker crumble

LEMON CELLO

Mint, brûlée lemon

TIRAMISU

Cacao, caramel, espresso, lady fingers

CHOCOLATE & HAZLENUT CRUNCH

Chocolate ganache, cacao, flaky salt

CANNOLI

**ASK YOUR SERVER ABOUT OUR GELATO*



CAFFE:

ESPRESSO

6

ESPRESSO CON PANNA

Whipped cream & cacao

7

MACCHIATO

Vanilla bean foam

7

CAPPUCINO

Cream, cinnamon

7

**Make it a double for an additional \$3*