

STARTERS

Mediterranean Spring Rolls - \$15

Ground lamb, toasted pine nuts, Tzatziki

Garlic Parmesan Fries - \$8

Fresh garlic, shaved parmesan

BBQ Pork Belly Potato Skins - \$13

Homemade BBQ sauce, cheddar cheese, served with sour cream

Polenta Cakes - 2 for \$6 / 4 for \$11

Served with tomato basil ragout

SOUP & SALADS

Soup of the Day

Cup-\$4 / Bowl-\$6 / Pint-\$8 / Quart-\$16

Garden Salad - \$13 / Small \$9

Marinated tomatoes, Garbanzo beans, feta, cucumber, lemon herb vinaigrette

Spinach & Quinoa - \$13 / Small \$9

Dried cranberries, pumpkin seeds, peanuts, edamame, orange sesame vinaigrette *(vegan)*

Classic Caesar - \$13 / Small \$9

Romaine hearts, shaved parmesan, croutons

Berries & Greens - \$13 / Small \$9

Mixed greens, fresh berries, candied nuts, fried goat cheese, raspberry vinaigrette

Chicken Salad - \$13 / Small \$9

Served on a bed of mixed greens, cucumber, marinated tomatoes, and lemon herb vinaigrette

Add: Chicken \$6 - Shrimp \$8 - Salmon \$9

HOUSE FAVORITES

Creole Shrimp & Grits - \$17

Applewood Smoked Bacon, Cheddar Grits

Asian Noodle Salad - \$14 / Small \$11

Edamame, chopped peanuts, bell pepper, cucumber, shredded cabbage, carrots tossed in orange sesame vinaigrette

Add: Miso Glazed Salmon \$9

Roasted Vegetable Plate - \$14

Zucchini, yellow squash, mushrooms, marinated tomatoes, and sauteed spinach served with polenta cakes, tomato ragout, and shaved parmesan (vegetarian)

Baked Ziti - \$15

Fresh basil, ricotta, parmesan, mozzarella and marinara sauce (vegetarian)

Blackened Shrimp Mac & Cheese - \$20

Blend of cheddar, Swiss, and parmesan cheese tossed with ziti pasta

FLATBREAD PIZZAS

Tarte Flambé - \$17

Applewood smoked bacon, caramelized onions, roasted garlic cream sauce, French blend cheese

BBQ Chicken - \$16

Fresh roasted chicken breast, cheddar, mozzarella, onion, homemade BBQ sauce

Margarita Pesto - \$14

Tomato, basil pesto, fresh mozzarella

Cheese - \$13 / 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 - \$14

Turkey breast, applewood smoked bacon, brie, and pepper jelly served on house made baguette

BBQ Pork Belly Sandwich - \$14

Homemade BBQ sauce, cheddar cheese

Toasted Cuban - \$14

Sliced pork loin, ham, Swiss cheese, house made pickles, and Cajun remoulade served on toasted baguette

Blackened Chicken Caesar Wrap - \$12

Muffaletta - \$13

Ham, salami and provolone on a toasted ciabatta roll with olive tapenade and Cajun remoulade, served with Mediterranean Orzo Pasta Salad
Ask about our Veggie Muffaletta!

Sestras Stack - \$15

House made corned beef, coleslaw, fresh cut fries, and sliced tomato on toasted baguette

Veggie Wrap - \$13

Zucchini, squash, mushrooms, spinach, marinated tomatoes, and goat cheese
Served with Cucumber Dill Salad

SIDES

Fresh Cut Fries - \$5

Cucumber Dill Salad - \$5

White Cheddar Grits - \$6

Pickled Vegetables - \$5

Roasted Vegetables - \$8

Tossed Salad - \$5

Mediterranean Orzo Pasta Salad - \$5

DAILY SPECIALS

TUESDAY

Buy One Salad, Get One 1/2 Price

WEDNESDAY

1/2 Price Soup w/ Any Sandwich or Wrap

THURSDAY

Salad of Your Choice & Cup of Soup \$12

FRIDAY

Buy One Flatbread, Get One 1/2 Price

SWEETS

Call for daily selections

BEVERAGES

Iced Tea - \$2.50

Lemonade - \$2.50

Arnold Palmer - \$2.50

Coke / Diet Coke / Sprite - \$2

Bottled Water - \$2

Sparkling Water - \$4

Coffee, Regular or Decaf - \$2



GOURMET TAKEOUT

TUESDAY - FRIDAY

11am - 5:30pm

1615 SE 47th Terrace

Cape Coral, FL 33904

CALL AHEAD - EAT IN - ORDER ONLINE

(239) 800-5432

4SestrasBistro.com

BISTRO

MENU



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