

# BISTRO

## ANTIPASTI

### CALAMARI

crispy rings and tentacles, marinara sauce 13

### PARMESAN TRUFFLE CRISPS

roasted garlic aioli sauce 7

### MEATBALLS

ground veal, pork, and beef, ricotta, basil, toasted baguette 12

### SAUTEÉD CLAMS

garlic, white wine butter sauce 12

### CAPRESE

vine ripe tomatoes, buffalo mozzarella, pesto, balsamic glaze 10.25

## ZUPPE

### PASTA FAGIOLI

bowl 9  
cup 6

## INSALATE

### BISTRO HOUSE

carrot ribbons, cherry tomatoes, pepperoncini,  
croutons, house vinaigrette 8.50

### CAESAR

crisp romaine lettuce, house croutons, parmesan,  
creamy caesar dressing 9.75

\*salmon 7 | shrimp 6 | chicken 4

## CLASSICI

### LASAGNA

bolognese, fresh ricotta, whole milk mozzarella 17.50

### BAKED RIGATONI WITH ITALIAN SAUSAGE

sliced sweet and mild sausage, ricotta, whole milk mozzarella,  
fresh marinara 17

### SPAGHETTI WITH MEATBALLS

house-made meatballs, fresh marinara 14.50

### PENNE ALLA VODKA

vodka tomato cream sauce 14  
\*salmon 7 | shrimp 6 | chicken 4

### PASTA ALFREDO

sautéed shallots, white wine, heavy cream, parmesan  
choice of angel hair, penne, rigatoni, spaghetti, linguine 14  
\*salmon 7 | shrimp 6 | chicken 4

### CHICKEN PICCATA

capers, white wine, lemon, angel hair pasta aglio e olio 18

### CHICKEN MARSALA

mushrooms, marsala wine, angel hair pasta, aglio e olio 18

## FRUTTI DI MARE

### LINGUINE AND CLAMS

little neck clams, white wine butter garlic sauce,  
red pepper flakes 20.25

### SHRIMP SCAMPI

white wine, herbs, butter, pasta aglio e olio 20.50

### SEAFOOD FRA DIAVOLO

shrimp, clams, crab, marinara, red pepper flakes, evoo,  
pasta aglio e olio 20.50

### SEARED SALMON\*

herb butter, lemon, broccolini, herb roasted smashed potatoes 26.50

## SPECIALITÀ DELLO CHEF

### CHICKEN PARMESAN PIZZAIOLA

chopped chicken breast coated with bread crumbs, fresh marinara  
whole milk mozzarella, angel hair, alfredo cream 18.50

### EGGPLANT PARMESAN

fried eggplant, marinara sauce, mozzarella, spaghetti 16.25

### STEAK PIZZAIOLA\*

14oz new york strip steak, peppers, onions, herb roasted  
smashed potatoes 35

add soup or salad to any entrée for 3

## CONTORNI

### STEAMED BROCCOLINI

olive oil, garlic 8.25

### PASTA

angel hair, penne, rigatoni, spaghetti, linguine 7.75

### SAUTEED SAUSAGE

sweet and mild italian sausage 9.75

### HERB ROASTED SMASHED POTATOES

bistro blend of herbs and spices 7.75

## DULCE

### MEYER LEMON CHIFFON CAKE 7

### NEW YORK CHEESECAKE 8

### TIRAMISU 7

### GELATO 7

\*Thoroughly cooking foods of animal origin, such as beef, eggs, lamb, milk, poultry, fish, or shellfish reduces the risk of foodborne illness. Young children, elderly, and certain individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

# BISTRO

## WHITE

### SPARKLING

gambino prosecco cuvée | italy

G B

9 36

### WHITE ZINFANDEL

beringer | california

8 32

### ROSE

hampton water | france

8 32

### RIESLING

chateau ste michelle | washington

10 40

### PINOT GRICIO/GRIS

benvolio | italy

7 28

santa cristina | italy

9 36

barone fini | italy

36

### CHARDONNAY

kendall jackson | california

11 44

14 hands | washington

9 36

oyster bay | new zealand

36

### SAUVIGNON BLANC

oyster bay | new zealand

9 36

sea glass | california

32

## RED

### CABERNET SAUVIGNON

murphy goode | california

32

14 hands | washington

8 32

chateau souverain | california

36

raymond r collection | california

36

justin | california

13 52

caymus | california

170

### PINOT NOIR

murphy goode | california

8 32

complicated | california

44

meiomi | california

12 48

### MERLOT

14 hands | washington

8 32

kendall jackson | california

10 40

### CHIANTI

gabbiano classico | italy

10 40

### SANGIOVESE

cecchi | italy

10 40

### RED BLENDS

apothic | california

9 36

the poet | california

88

promis | italy

96

## BEER

TRUMPER PILS pilsner | austria

PERONI DRAFT pale lager | italy

BLUE MOON wheat | usa

COORS LIGHT light lager | usa

HEINEKEN pale lager | netherlands

MODELO adjunct lager | mexico

STONE BREWING ipa | california

SAINT ARCHIER ipa | california

SIERRA NEVADA pale ale | california

SAMUEL ADAMS lager | usa

SAMUEL SMITH nut brown ale | united kingdom

## SPECIALTY DRINKS

### NEGRONI

new amsterdam gin, sweet vermouth, campari

### SANGRIA

white or red wine, fresh seasonal fruit

### TOP SHELF ITALIAN MARGARITA

embajador platinum blanco tequila, tuaca, fresh squeezed lime juice, agave nectar

### APEROL SPRITZ

gambino prosecco, aperol, soda, orange wheel

### MANHATTAN

jack daniels rye whiskey, angostura bitters, sweet vermouth

### TWISTED COSMOPOLITAN

ketal one oranje, blue curacao, fresh squeezed lime juice, simple syrup, white cranberry juice

### STRAWBERRY LEMON DROP MARTINI

stoli strasberi, new amsterdam lemon, cointreau, strawberry puree, fresh squeezed lime juice

### TIRAMISU MARTINI

broken shed vodka, rumchata, espresso, disaronno, chocolate dust