

General Manager, Edward Bernardo
Assistant General Manager, John McAndrews

BISTROdiMARINO

ANTIPASTA / APPETIZERS

Fried Calamari & Cherry Peppers
Lemon pesto aioli, house tomato sauce. \$18.95

NEW! Lobster Ravioli Black squid ravioli stuffed with lobster meat, topped with jumbo crab meat served in a lobster cream sauce. \$19.95

Shrimp Pancetta Jumbo shrimp wrapped with crispy pancetta, served with a mustard cream sauce. \$18.95

NEW! Bruschetta Bread Misto Two eggplant caponata, two tomato caprese with fresh mozzarella & basil, two prosciutto di parma & fresh melon. \$13.95

Mussels San Marino Steamed mussels with choice of marinara sauce or garlic white wine sauce. \$16.95

NEW! Whipped Ricotta Jar Fig jam, local honey, sea salt, toasted crostini. \$14.95

Fried Burrata Burrata Cheese, breaded, deep fried, served in a house tomato sauce, basil, grated Locatelli cheese. \$16.95

Artichokes Fritti Fresh artichokes, lightly fried, served with a Gorgonzola cream sauce. \$15.95

Stuffed Long-hots Stuffed with pork sausage, sharp provolone, garlic white wine sauce, shaved Locatelli cheese. \$16.95

NEW! Fried Ravioli Breaded & lightly fried cheese ravioli, pesto aioli, house tomato sauce. \$13.95

NEW! Spidini Ala Romano Breaded & lightly fried fresh mozzarella, brandy caper sauce. \$14.95

NEW! Eggplant Nonna Eggplant lightly fried & stuffed with smoked mozzarella, baked & served in a Tuscan pot, fresh basil, shaved Locatelli cheese. \$14.95

NEW! Eggplant Caponata Sautéed eggplant, onions, capers, plum tomato sauce, fresh basil, shaved Locatelli cheese, served with grilled country bread. \$16.95

Antipasto Marino Freddo Fresh homemade mozzarella, tomato & fresh basil, prosciutto, soppressata, hot soppressata, roasted peppers, sun-dried tomatoes, marinated artichokes, mixed olives, Gorgonzola & sharp provolone. [2ppl: \$15.95, 4ppl: \$32]

MOLTO MEATBALLS

As elusive as the origins of the meatball may be, one thing is for certain - Italian-American cuisine owes much of its popularity to this tasty, spherical creation. We here at Bistro feel that it should get its time with the paparazzi.

Giulianna's Meatball (3)
Three traditional meatballs made with mixture of veal, pork & beef. Topped with our house tomato sauce, basil & fresh shaved Locatelli cheese. \$15.95

Smoked Mozzarella Meatball (3) Stuffed with smoked mozzarella. Topped with house tomato sauce, basil & fresh shaved Locatelli cheese. \$16.95

Meatballs & Ricotta (3) Served with warm whipped ricotta, basil, shaved Locatelli cheese. \$16.95

INSALATA / SALAD

Insalata Bistro Spring mix with plum tomatoes, red onions & mixed olives in a balsamic & oil dressing. \$8.95

Insalata Gorgonzola Pears, candied walnuts & Gorgonzola cheese tossed with arugula in a honey white balsamic vinaigrette. \$15.95

Caesar Salad Classic Bistro made Caesar dressing, tossed with croutons & romaine lettuce. \$12.95 [chicken +\$5; shrimp +\$7]

NEW! Fried Calamari Salad Tossed with Spring mix & Radicchio, red onion, chopped tomatoes, honey white balsamic dressing. \$16.95

ZUPPE DEL GIORNO

Chef choice of the day \$9.00

GNOCCHI

We're all about the gnocchi. That's right! Our award winning, homemade potato gnocchi now have its own section. Mangia Mangia!

NEW! Winter Gnocchi Brown butter sage sauce, toasted walnuts, shaved Locatelli cheese. Appetizer \$13.50 / Entree \$25

Gnocchi Pomodoro Homemade Bistro gnocchi served with homemade tomato sauce with fresh basil & pecorino romano cheese. Appetizer \$13.50 / Entree \$24.50 / Family Style \$32

Gnocchi Stefano Homemade Bistro gnocchi served with basil pesto cream sauce & roasted peppers. Appetizer \$13.50 / Entrée \$24.50 / Family Style \$32

Gnocchi Gorgonzola Homemade Bistro gnocchi served with Gorgonzola cream sauce & toasted pine nuts. Appetizer \$13.50 / Entrée \$25 / Family Style \$33

Baked Gnocchi Served with braised pancetta, shitake mushroom, smoked mozzarella & cream, baked in a Tuscan pot. Appetizer \$13.50 / Entrée \$25 / Family Style \$33

Caccio e Pepe Cracked black pepper, pecorino romano cream sauce. Appetizer \$13.50 / Entrée \$25 / Family Style \$33

Gnocchi Eggplant Homemade Bistro gnocchi served with caramelized onions & eggplant in our house marinara sauce. Appetizer \$13.50 / Entrée \$25 / Family Style \$33

Gnocchi Sausage Homemade Bistro gnocchi served with braised sausage, caramelized onions in a spicy marinara sauce. Appetizer \$14.50 / Entrée \$27.50 / Family Style \$36.50

Short Rib Gnocchi Caramelized onions, melted sharp provolone in a house red sauce. Appetizer \$15.50 / Entrée \$31 / Family Style \$41

Gnocchi con Lobster Homemade Bistro gnocchi served with pulled lobster meat & arugula in a lobster cream sauce. \$35.95

Gnocchi Misto Choose any three for a gnocchi appetizer. \$15.95

PASTA

“Jimmy Boy’s” Penne Vodka Braised prosciutto in a pink cream sauce with a touch of vodka. \$22.95

Fresh Pappardelle Bolognese White truffle oil & shaved ricotta cheese. \$27.95

NEW! **Lobster Ravioli** Black squid ravioli stuffed with lobster meat, topped with jumbo crab meat served in a lobster cream sauce. \$35.95

Cappellini Bambina Angel hair pasta tossed with fresh spinach, sun-dried tomatoes, shrimp & crab meat in a garlic white wine sauce. \$29.95

Linguine Clam Little neck clams with choice of marinara sauce or garlic white wine sauce. \$29.95

Lobster Fettuccine Lobster, shrimp, jumbo lump crab meat, sun-dried tomato & arugula in a lobster cream sauce. \$35.95

Orecchietti con Broccoli Rabe Little ear pasta tossed with broccoli rabe, spicy sausage & fresh pecorino Romano cheese in garlic & olive oil. \$24.95

NEW! **Lasagna Josephine (It’s Back!)** Sweet sausage, layered with béchamel cream, fresh mozzarella, fresh basil, shaved Locatelli cheese. \$24.95

NEW! **Linguine Fra Diavolo Marino** Mussels, clams, shrimp, calamari, over linguine in our house spicy marinara sauce. \$35.95

POLLO / CHICKEN

All entrées listed below are served with a house vegetable & choice of a side. Chef’s recommendations are in red.
1. Ziti with Tomato Sauce / 2. Penne Vodka / 3. Garlic Mashed Potatoes / 4. Roasted Potatoes

Pollo Cutlet Parmigiana Pan-fried chicken cutlet topped with melted mozzarella & house tomato sauce. (2) \$27.95

Pollo Marsala Chicken breast topped with wild mushrooms in a marsala wine sauce. (1) \$27.95

Pollo Saltimbocca Chicken breast topped with prosciutto & fresh mozzarella in a sage white wine sauce served over fresh spinach sauté. (4) \$29.95

Pollo Nonna Chicken breast, roasted peppers, asparagus & smoked mozzarella in a garlic white wine sauce. (3) \$29.95

Pollo Arrabiata Chicken breast, prosciutto di parma & jumbo shrimp in a spicy basil blush sauce. (4) \$32.95

Pollo Franchise Egg battered chicken breast, roasted peppers & asparagus topped with melted mozzarella in a lemon caper white wine sauce. (2) \$29.95

VITELLO / VEAL

All entrées listed below are served with a house vegetable and choice of a side. Chef’s recommendations are in red.
1. Ziti with Tomato Sauce / 2. Penne Vodka / 3. Garlic Mashed Potatoes / 4. Roasted Potatoes

Vitello Cutlet Parmigiana Pan-fried veal cutlet topped with melted mozzarella & tomato sauce. (2) \$32.95

Vitello Gino Veal medallions served with crab meat & asparagus tips in a lemon cream sauce. (3) \$34.95

Vitello Milanese Pan-fried veal cutlets topped with melted fresh mozzarella, baby arugula, oven-roasted heirloom cherry tomatoes, fresh squeezed lemon & extra virgin olive oil. (1) \$34.95

Vitello Gianna
Topped with fire roasted peppers, jumbo lump crab meat & garlic white wine sauce. (2) \$34.95

Vitello Saltimbocca
Veal medallions topped with prosciutto & fresh mozzarella in a sage white wine sauce over fresh spinach sauté. (4) \$33.95

PESCE / FISH

Seafood Risotto Scallops, jumbo shrimp, crab meat, spinach, sun-dried tomatoes, creamy parmigiana & goat cheese. \$39.95

NEW! **Winter Salmon** Jumbo shrimp, asparagus tips, roasted peppers, mushrooms, brandy cream sauce, served with garlic mashed potatoes & sautéed spinach. \$45.95

NEW! **Scallops Abruzze** Pan-seared colossal day boat scallops, wrapped in prosciutto di parma, sun-dried tomato pesto, served over creamy parmigiano risotto. \$43.95

Our Famous Sea Bass Con Lobster (Est 2004)
Pan-seared Chilean sea bass, colossal shrimp & crabmeat with sun-dried tomatoes in a lobster cream sauce. Served with garlic mashed potatoes & sautéed baby leaf spinach. Market Price

CARNE / MEATS

NEW! **Pork Osso Buco**
Pork shank slow cooked in it’s own juices, served over saphron risotto. \$39

NEW! **Peppercorn Filet Mignon**
8oz Pepper encrusted, jumbo lump crab meat, topped with gorgonzola cream sauce & sun-dried tomato pesto, served with garlic mashed potatoes and sauteed baby spinach. \$55