

Corporate Chef, Arturo Bermudez
General Manager, Christa Buccilli
Assistant General Manager, Edward Bernardo

BISTRO *di* MARINO

FALL 2024

ANTIPASTA / APPETIZERS

Fried Calamari & Cherry Peppers

Lemon pesto aioli, house tomato sauce. \$18.95

NEW! Pumpkin Ravioli Sage brown butter, chop pecans and locatelli cheese \$16.00

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

NEW! Fall Mussels Cabbage, sausage, potatoes, Guinness, finished with a touch of cream. \$17.00

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

NEW! Whipped Ricotta with Fig Jam Creamy whipped ricotta topped with fig jam, served with grilled crostini. \$15.00

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! Citrus Grilled Shrimp Served with roasted butternut squash and romanesco sauce \$18.00

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]

From the Woodfired Courtyard Grill Ask about our specials made to order outside on our woodfired courtyard grill! Weather Permitting!

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! Apple Salad

Spring mix, red onions, dry cranberries, slice green apples, goat cheese, almonds, tossed in honey apple dressing \$15.00

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!

Gnocchi Pomodoro Homemade Bistro gnocchi served with homemade tomato sauce with fresh basil & pecorino romano cheese. Appetizer \$13.50 / Entrée \$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 Peppe 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

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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! Fall Tortellini Broccoli rabe, sausage, sundried tomatoes in a creamy Alfredo topped with blackened shrimp. \$28.00

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

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

Seared Salmon Asparagus risotto topped with sherry cream, crab meat & tomato bruschetta. \$45.95

Seared Scallops
Roasted Roma toatoes, asparagus, pistachio pesto. \$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! Tuscan Pot Roast
Slow braise beef with red wine and herbs served with butternut squash risotto. \$27.00

NEW! Pork Saltimboca
Pan fried pork medallions, topped with prosciutto de parma, melted mozzarella, and sage Demi glaze, served over wild truffle risotto. \$34.00

Filet Mignon
Grilled to your liking served with mashed potato and spinach \$52.95

Marsala: Wild mushrooms, roasted red peppers Marsala cream sauce \$5
Sinatra: Jumbo shrimp, jumbo crab meat, Gorgonzola cream sauce \$15