BISTRO di MARINO

ANTIPASTA/APPETIZERS

FRIED CALAMARI & CHERRY PEPPERS
Lemon pesto aioli, house tomato sauce. $19.52

SHRIMP PANCETTA
Jumbo shrimp wrapped with crispy pancetta, served with a dijonnaise sauce. $18.65

MUSSELS SAN MARINO
Steamed mussels with choice of marinara sauce or garlic white wine sauce. $17.46

WHIPPED RICOTTA with FIG JAM
Fig jam, grilled crostini. $15.40

ARTICHOKES FRITTI
Fresh artichokes, lightly fried, served with a gorgonzola cream sauce. $16.43

FRIED BURRATA
Burrata Cheese, breaded, deep fried, served in a house tomato sauce, basil, grated Locatelli cheese. $17.46

EGGPLANT NONNA
Eggplant lightly fried & stuffed with fresh mozzarella, fresh basil, shaved locatelli cheese. $15.40

INSALATA/SALAD

INSALATA BISTRO
Spring mix with plum tomatoes & red onions in a balsamic & oil dressing. $9.22

INSALATA GORGONZOLA
Pears, candied walnuts & Gorgonzola cheese tossed with arugula in a honey white balsamic vinaigrette. $16.43

CLASSIC CAESAR SALAD
Classic Bistro made Caesar dressing, tossed with croutons & romaine lettuce. $13.34
[chicken +$5; shrimp +$7]

ZUPPA/SOUP

Ask your server about our fresh soup of the day

MOLTO MEATBALLS

MEATBALLS & RICOTTA (3)
Three meatballs served with warm whipped ricotta, basil, shaved locatelli cheese. $17.46

GIULIANNA'S MEATBALLS (3)
Three traditional meatballs made with a mixture of veal, pork & beef. Topped with out house tomato sauce, basil & fresh shaved locatelli cheese. $16.43

THE 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 $13.91 / Entrée $25.24

GNOCCHI CON LOBSTER
Homemade Bistro gnocchi served with pulled lobster meat & arugula in a lobster cream sauce. $37.03

GNOCCHI EGGPLANT
Homemade Bistro gnocchi served with caramelized onions & eggplant in our house marinara sauce.
Appetizer $13.91 / **Entrée** $25.75

GNOCCHI GORGONZOLA
Homemade Bistro gnocchi served with gorgonzola cream sauce & toasted pine nuts Appetizer.
Appetizer $13.91 / **Entrée** $25.75

BAKED GNOCCHI
Served with braised pancetta. shitake mushroom, smoked mozzarella & cream, baked in a Tuscan pot
Appetizer $13.91 / **Entrée** $25.75

GNOCCHI STEFANO
Homemade Bistro gnocchi served with basil pesto cream sauce & roasted peppers.
Appetizer $13.91 / **Entrée** $25.75

GNOCCHI SAUSAGE
Homemade Bistro gnocchi served with braised sausage, caramelized onions in a spicy marinara sauce.
Appetizer $14.94 / **Entrée** $28.33

GNOCCHI MISTO
Choose any three for a gnocchi appetizer: baked gnocchi, gnocchi eggplant, gnocchi gorgonzola, gnocchi pomodoro, gnocchi sausage, gnocchi stefano, short rib gnocchi. $16.43

PASTA & RISOTTO

"JIMMY BOY'S" PENNE VODKA
Braised prosciutto in a pink cream sauce with a touch of vodka. $23.64

CAPPELLINI BAMBINA
Angel hair pasta tossed with fresh spinach, sun-dried tomatoes, shrimp & crab meat in a garlic white wine sauce. $30.85

LOBSTER FETTUCCINE
Lobster, shrimp, jumbo lump crab meat, sun-dried tomato & arugula in a lobster cream sauce. $37.03

SEAFOOD RISOTTO
Scallops, jumbo shrimp, crab meat, spinach, sun-dried tomatoes, creamy parmigiana & goat cheese. $37.08

ORECCHIETTI CON BROCCOLI RABE
Little ear pasta tossed with broccoli rabe, pork sausage & fresh pecorino Romano cheese in garlic & olive oil. $25.70

SAUSAGE LASAGNA JOSEPHINE
Sweet sausage, layered with béchamel cream, fresh mozzarella, fresh basil, shaved Locatelli cheese. $25.70

HOUSE ENTRÉES

PAN-FRIED CHICKEN PARMIGIANA
Pan-fried chicken cutlet topped with fresh mozzarella & house tomato sauce. (2) $28.79

CHICKEN FRANCHESE
Egg battered chicken breast & roasted peppers topped with fresh mozzarella in a lemon caper white wine sauce. (2) $30.85

CHICKEN MARSALA
Chicken breast topped with wild mushrooms in a marsala wine sauce. (1) $28.79

VITELLO GIANNA
Topped with fire roasted peppers, jumbo lump crab meat & garlic white wine sauce. (2) $36

FALL SALMON
Pistachio encrusted, cranberry chutney, apple cider wine sauce. $36

STUFFED PORK CHOP
Roasted Pork Chop stuffed with broccoli rabe, pork sausage & sharp provolone served with a red wine demi-gloss. $32