

BISTRO *di* MARINO

ANTIPASTA/APPETIZERS

FRIED CALAMARI & CHERRY PEPPERS

Lemon pesto aioli, house tomato sauce. \$18.95

SHRIMP PANCETTA

Jumbo shrimp wrapped with crispy pancetta, served with a dijonaise sauce. \$18.95

MUSSELS SAN MARINO

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

WHIPPED RICOTTA with FIG JAM

Fig jam, grilled crostini. \$14.95

ARTICHOKES FRITTI

Fresh artichokes, lightly fried, served with a gorgonzola cream sauce. \$15.95

FRIED BURRATA

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

EGGPLANT NONNA

Eggplant lightly fried & stuffed with fresh mozzarella, fresh basil, shaved locatelli cheese. \$14.95

INSALATA/SALAD

INSALATA BISTRO

Spring mix with plum tomatoes & red onions 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

CLASSIC CAESAR SALAD

Classic Bistro made Caesar dressing, tossed with croutons & romaine lettuce. \$12.95 [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. \$16.95

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. \$15.95

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 \$13.50 / Entrée \$24.50 / Family Style \$32

GNOCCHI CON LOBSTER

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

GNOCCHI EGGPLANT

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

GNOCCHI GORGONZOLA

Homemade Bistro gnocchi served with gorgonzola cream sauce & toasted pine nuts Appetizer. 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

GNOCCHI STEFANO

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

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

PASTA & RISOTTO

"JIMMY BOY'S" PENNE VODKA

Braised prosciutto in a pink cream sauce with a touch of vodka. \$22.95

CAPPELLINI BAMBINA

Angel hair pasta tossed with fresh spinach, sun-dried tomatoes, shrimp & crab meat in a 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

SEAFOOD RISOTTO

Scallops, jumbo shrimp, crab meat, spinach, sun-dried tomatoes, creamy parmigiana & goat cheese. \$36

ORECCHIETTI CON BROCCOLI RABE

Little ear pasta tossed with broccoli rabe, pork sausage & fresh pecorino Romano cheese in garlic & olive oil. \$24.95

SAUSAGE LASAGNA JOSEPHINE

Sweet sausage, layered with béchamel cream, fresh mozzarella, fresh basil, shaved Locatelli cheese. \$24.95

HOUSE ENTRÉES

PAN-FRIED CHICKEN PARMIGIANA

Pan-fried chicken cutlet topped with fresh mozzarella & house tomato sauce. (2) \$27.95

CHICKEN FRANCHESE

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

CHICKEN MARSALA

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

VITELLO GIANNA

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

FALL SALMON

Pistachio encrusted, cranberry chutney, apple cider wine sauce. \$34.95

STUFFED PORK CHOP

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