

///ANTIPASTA/APPETIZERS

NEW! **PUMPKIN RAVIOLI**
Brown butter sage sauce, toasted walnuts, shaved locatelli. \$15.95

FRIED CALAMARI & CHERRY PEPPERS
Lemon pesto aioli, house tomato sauce. \$18.95

SHRIMP PANCETTA
Jumbo shrimp wrapped with crispy pancetta, served with a dijonnaise sauce. \$18.95

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

NEW! **FALL 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

///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

BISTROdiMARINO

FALL 2026

///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]

NEW! **FALL APPLE SALAD**
Spring mix, local apples, goat cheese, candied walnuts, white raisins, apple cider vinaigrette. \$15.95

///COURTYARD WOODFIRED PIZZA

800° - 1000° Wood burn • 36 Hour dough • 14 Inch pie
Weather permitting • Limited dough available

THE STAPLE
Our version of the cheese pizza, San Marzano tomatoes, dry mozzarella, torn burrata, shaved parmigiana reggiano, torn basil, evoo. \$15

THE BLONDE
Our version of the white pie, dry mozzarella, torn burrata, fontina cheese, shaved parmigiana reggiano, fresh garlic, Italian parsley, evoo. \$15

///THE GNOCCHI

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

NEW! **PUMPKIN GNOCCHI**
Served in a pumpkin mascarpone béchamel sauce with crispy sage, toasted walnuts & shaved parmigiano Reggiano.
Appetizer \$13.50 / Entrée \$24.50

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

SHORT RIB GNOCCHI
Slow cooked short rib, caramelized, onions, melted, sharp, provolone, house tomato sauce.
Appetizer \$14.50 / Entrée \$27.50 / Family Style \$36.50

GNOCCHI MISTO
Select three sauces to create one plate to share. \$15.95

///PASTA & RISOTTO

“JIMMY BOY’S” PENNE VODKA
Braised prosciutto in a pink cream sauce with a touch of vodka. \$22.95

CAPPELINI 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
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

LINGUINE CLAM SAUCE
Red tomato or garlic white wine sauces. \$24

///HOUSE ENTRÉES

Served with sautéed garlic spinach.

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

CHICKEN FRANCHESI
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

NEW! **FALL SALMON**
Pistachio encrusted, cranberry chutney, apple cider wine sauce. \$34.95

NEW! **VEAL CUTLET PARMIGIANA ARRABBIATA**
Pan fried, mozzarella, braised prosciutto, fried hot peppers, blush cream, shaved locatelli. \$32