

BISTRO MARINO

Modern Italian Kitchen & Bar

FALL 2024

GENERAL MANAGER: JOAQUIN SUAREZ
ASSISTANT GENERAL MANAGER: JOHN MCANDREWS
CORPORATE CHEF: ARTURO BERMUDEZ

FAMOUS 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 \$25.50 / Family Style \$33

GNOCCHI GORGONZOLA

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

Appetizer \$13.50 / Entrée \$25.50 / Family Style \$33

BAKED GNOCCHI

Served with braised pancetta, shitake mushroom, smoked mozzarella & cream, baked in a Tuscan pot.

Appetizer \$13.50 / Entrée \$25.50 / Family Style \$33

CACIO E PEPPE GNOCCHI

Cracked black pepper, pecorino romano cream sauce.

Appetizer \$13.50 / Entrée \$25.50 / Family Style \$33

GNOCCHI EGGPLANT

Homemade Bistro gnocchi served with caramelized onions & eggplant in our house marinara sauce.

Appetizer \$13.50 / Entrée \$25.50 / 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. \$36

GNOCCHI MISTO

Choose any three for a gnocchi appetizer. \$15.95

TO SHARE

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. \$18.65

NEW! PUMPKIN RAVIOLI

Sage brown butter, chop pecans and locatelli cheese \$16

NEW! WHIPPED RICOTTA with FIG JAM

Fig jam, grilled crostini. \$16.00

SHORT RIB ARANCINI

Risotto balls stuffed with braised short rib, sharp provolone topped with a mushroom cream sauce. \$18.95

FRIED BURRATA

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

STUFFED LONG-HOTS

Ground pork sausage, sharp provolone, caramelized onions, garlic white wine sauce. \$16.95

MUSSELS SAN MARINO

Steamed mussels with choice of marinara sauce or garlic white wine sauce. \$15.95

ARTICHOKES FRITTI

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

NEW! TUNA TARTARE Spicy miso, sesame, Sambal, avocado and crispy wonton chips. \$18

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]

SEAFOOD TRUFFLE MAC & CHEESE

Orecchiette pasta, Shrimp, crab meat, lobster meat, Rich cheddar cheese sauce. \$18.95

SALADS

INSALATA BISTRO

Spring mix with plum tomatoes, red onions & mixed olives in a balsamic & oil dressing. \$8.25

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. \$13.25 [chicken +\$5; shrimp +\$7]

NEW! APPLE SALAD

Spring mix, red onions, green apples, dry cranberries, goat cheese, almonds tossed in a apple cider vinaigrette. \$14.00

SOUP

ASK YOUR SERVER ABOUT OUR FRESH SOUP OF THE DAY

THE PARMIS

CHICKEN CUTLET PARMIGIANA

Pan-fried chicken cutlet topped with melted mozzarella & house tomato sauce. \$27.95

VEAL CUTLET PARMIGIANA

Pan-fried veal cutlet topped with melted mozzarella & tomato sauce. \$34

EGGPLANT NONNA

Pan-fried eggplant, lightly fried, stuffed with smoked mozzarella, house tomato sauce, fresh basil, shaved Locatelli cheese. \$19.95

CHICKEN & VEAL

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

MARSALA

Topped with wild mushrooms in a marsala wine sauce. (1) C: \$27.95 | V: \$34

FRANCHESE

Egg battered, roasted peppers & asparagus topped with melted mozzarella in a lemon caper white wine sauce. (2) C: \$30 | V: \$34

ARRABIATA

Prosciutto di parma & jumbo shrimp in a spicy basil blush sauce. (4) C: \$33.95 | V: \$35

SALTIMBOCCA

Topped with prosciutto & fresh mozzarella in a sage white wine sauce served over fresh spinach sauté. (4) C: \$30 | V: \$34

GIANNA

Topped with fire roasted peppers, jumbo lump crab meat & garlic white wine sauce. (2) C: \$33.95 | V: \$35

MILANESE

Pan-fried & topped with melted fresh mozzarella, baby arugula, oven-roasted heirloom cherry tomatoes, fresh squeezed lemon & extra virgin olive oil. (1) C: \$27.95 | V: \$35

MOLTO MEATBALLS

GIULIANNA'S MEATBALLS (3)

Traditional meatballs made with mixture of veal, pork & beef. Topped with our house tomato sauce, basil & fresh shaved Locatelli cheese. \$15.95

SMOKED MOZZARELLA MEATBALLS (3)

Stuffed with smoked mozzarella. Topped with house tomato sauce, basil & fresh shaved Locatelli cheese. \$17.50

MEATBALLS & RICOTTA (3)

Served with warm whipped ricotta, basil, shaved Locatelli cheese. \$17.50

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. \$32

LINGUINE CLAM

Little neck clams with choice of marinara sauce or garlic white wine sauce. \$29

LOBSTER FETTUCCINE

Lobster, shrimp, jumbo lump crab meat, sun-dried tomato & arugula in a lobster cream sauce. Market Price

NEW! SHORT RIB TORTELLINI

Slowly braise short rib ragu, finish with sharp provolone \$24

ORECCHIETTI CON BROCCOLI RABE

Little ear pasta tossed with broccoli rabe, spicy sausage & fresh pecorino Romano cheese in garlic & olive oil. \$25

NEW! SEAFOOD RISOTTO

Scallops, shrimp, crab meat, sundried tomato, baby spinach, and goat cheese. \$41

HOUSE ENTRÉES

PISTACHIO SALMON

Topped with strawberries in a honey red wine red reduction, served with asparagus & sweet potato purée. \$38.50

NEW! BROIED STUFFED FLOUNDER

Crab meat stuffing, topped with jumbo shrimp in a scampi sauce, served over creamy Parmesan risotto \$42

NEW! SURF & TURF SKEWERS

Grilled jumbo shrimp, scallop and filet mignon served over risotto primavera. \$36

BRAISED SHORT RIB

Slow braised served over truffle mashed potato and roasted root vegetables finished with a berdolaise sauce. \$40

NEW! PORK SALTIMBOCCA

Pan fried pork medallions topped with prosciutto de Parma, fontina cheese, sage Demi glaze served over mashed potato and spinach. \$29

NEW! FILET MIGNON (10 oz. center cut)

Served with cheddar cheese mashed potatoes and spinach \$48

BLACKENED Melted gorgonzola cheese, crab meat, add \$14

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

