

Starters

Available at Lunch

Minestrone 6

Zuppa di Giorno 6

Calamari Fritti

Baby squid cut into rings, dusted with flour, deep fried and served with lemon white wine sauce and fresh tomato 12

Ozze E Vongole

Mussels and clams baked in our wood burning oven with roasted garlic, fennel, roma tomatoes, fresh herbs and white wine, then topped with extra virgin olive oil 15

Bistro Italia Escargot

Served with butter white wine, Italian parsley and rosemary croutons 11

Caprese Insalata

Fresh tomato, buffalo mozzarella and basil, drizzled with balsamic vinaigrette 8

Cesare di Pollo

Romaine lettuce, tossed with shaved parmesan cheese, caesar dressing and rosemary croutons, topped with grilled chicken 12

House Salad

Organic greens, cherry tomatoes, parmigiano reggiano and balsamic vinaigrette 7

Insalata Arugula

Fennel oregano chicken salad, served on a bed of arugula with shaved pears, red onions, parmesan cheese and citrus herb vinaigrette 14

Pizzas

All pizzas are 14" and are cooked in our wood burning oven

Margherita – Buffalo Mozzarella, Sauce, Oregano 12

Grilled Vegetable & Buffalo Mozzarella 14

Pepperoni – Pepperoni, Buffalo Mozzarella, Sauce, Oregano 14

Fresh Tomato & Basil 13

Sausage – Fennel Sausage, Buffalo Mozzarella, Sauce, Oregano 14

Bianca Italia – Mozzarella, Parmigiano, Ricotta, Arugula 15

Additional Toppings 2 each

Mushrooms, Red Onions, Roasted Garlic, Roma Tomatoes, Capers, Sun-Dried Tomatoes, Roasted Red Bell Peppers

Pastas and Sandwiches

Available at Lunch

Fettuccine Alfredo

Fettuccine pasta served in rosemary cream pesto garlic sauce with shaved parmigiano reggiano 12
With chicken 14 • With shrimp* 16

Capellino con Cozze*

Angel hair pasta served with mussels in marinara sauce, garlic, oregano and basil oil 14

Penne con Pollo

Penne pasta served with chicken sautéed in lemon butter white wine with fresh tomatoes, capers, Italian parsley and chili flakes 15

Lasagna al Forno

Pasta sheets layered with meat ragout, wild mushrooms, ricotta cheese and buffalo mozzarella 12

Grilled Pork Sandwich

Topped with sautéed red onion, fresh tomatoes and Arugula with raspberry mayo on Italian bread, served with rosemary potato salad 13

Sliced Ribeye Sandwich*

Lettuce, fresh tomatoes, cucumber and garlic mayo on focaccia bread, served with rosemary potato salad 14

Grilled Chicken Breast Sandwich

Sun-dried tomatoes, arugula and cucumber on focaccia bread, served with organic green salad 13

Veggie Sandwich

Seasoned organic vegetables, grilled in our wood burning oven and topped with buffalo mozzarella and sweet balsamic on focaccia bread, served with organic green salad 11

Starters

Minestrone Tuscany 6

Calamari Fritti

Baby squid cut into rings, dusted with flour, deep fried and served with lemon white wine sauce and fresh tomato 12

Caprese Insalata

Fresh tomato with buffalo mozzarella cheese, basil, olive oil and balsamic vinaigrette 8

Grilled Vegetable Napoleon Buffalo Mozzarella

With roasted red tomato puree 10

Ozze E Vongole

Mussels and clams baked in our wood burning oven with roasted garlic, fennel, roma tomatoes, fresh herbs and white wine, then topped with extra virgin olive oil 15

Zuppa di Giorno 6

Bistro Italia Escargot

Served with butter white wine, Italian parsley and rosemary croutons 12

Bistro Italia Cesare

Organic romaine lettuce, tossed with shaved parmesan cheese, fresh Caesar dressing and rosemary croutons 7

Insalata Arugula

Arugula, fennel, red onions, pears, walnuts, romano cheese and citrus vinaigrette 8

House Salad

Organic greens, cherry tomatoes, parmigiano and balsamic vinaigrette 7

Pizzas

All pizzas are 14" and are cooked in our wood burning oven

Margherita – Buffalo Mozzarella, Sauce, Oregano 12

Grilled Vegetable & Buffalo Mozzarella 14

Pepperoni – Pepperoni, Buffalo Mozzarella, Sauce, Oregano 14

Fresh Tomato & Basil 13

Sausage – Fennel Sausage, Buffalo Mozzarella, Sauce, Oregano 14

Bianca Italia – Mozzarella, Parmigiano, Ricotta, Arugula 15

Additional Toppings 2 each

Mushrooms, Red Onions, Roasted Garlic, Roma Tomatoes, Capers, Sun-Dried Tomatoes, Roasted Red Bell Peppers

Pastas and Entrees

Fettuccine Alfredo

Fettuccine pasta served in rosemary creamy pesto garlic with shaved parmigiano reggiano 13
With chicken 17 With shrimp 22

Capellino con Cozze

Angel hair pasta served with mussels in marinara sauce, garlic, oregano and basil oil 16

Penne con Pollo

Penne pasta served with chicken sautéed in lemon butter white wine with fresh tomato, caper, Italian parsley and chili flakes 14

Penne con Salmon

Penne pasta with salmon, green peas, roma tomatoes, basil pesto cream and Parmigiano 17

Fettuccine Primavera

Fettuccine noodles covered with fresh tomato sauce with assorted seasonal vegetables 15

Free-Range Chicken

Lemon, roasted garlic, herb marinated and slow roasted in our wood burning oven,
served with rosemary potato puree and summer squash stew 24

Pan Seared Mulard Duck Breast

Served with sweet potato puree with pecans, grilled asparagus, candied figs and port wine reduction 28

Grilled Atlantic Salmon

Served with risotto primavera roasted red bell pepper collies 24

Pan Seared Marinated Jumbo Shrimp

Served with rosemary potato puree, braised fennel with tomatoes and citrus vinaigrette 26

Safron Seafood Risotto

With fresh green peas and lobster sauce (Mussels, shrimp, scallops and fish) 27