

November 2022

ENTREES

Rosetta

Our signature pasta dish – house made pasta rolled with oven roasted rosemary ham and provolone cheese, sliced, baked, and served with spicy tomato cream sauce – 27

Rotolo di Zucca

Our seasonal signature dish: roasted butternut squash, amaretti cookie crumbs, and Grana Padano cheese rolled with our house made pasta, sliced, baked to order, and served with aged Swiss gruyere cheese sauce – 28 (vegetarian, contains almonds)

Salmone al Rosmarino

Fresh Scottish salmon topped with fresh herbs, baked on a bed of fresh rosemary, served with roasted fingerling potatoes and Sicilian peperonata (stewed peppers, onions, tomatoes, and pine nuts) – 32 (gf)

Pesto Lasagna

A Bistro specialty: our basil pesto and bechamel sauce layered with our spinach flavored noodles and Grana Padano cheese, baked, and finished with toasted pine nuts – 29 (vegetarian)

Chicken and Gorgonzola Pasta

Diced and marinated naturally raised chicken breast, Italian gorgonzola cheese, white wine garlic cream sauce, toasted walnuts, and our canestri pasta – 27

Saltimbocca

House cut veal medallions folded with asiago cheese, prosciutto, and fresh sage, cooked in garlic white wine butter sauce, served with roasted garlic mashed potatoes and vegetables – 34 (can be made gf)

Scaloppine al Limone

Naturally raised chicken breast butterflied and cooked in lemon, white wine, and butter sauce – served with roasted garlic mashed potatoes and vegetables – 27 (can be made gf)

Pasta d’Inverno

Winter sausage, porcini mushrooms, chestnuts, onions, cream, white wine, and baby spinach tossed with house-made paccheri pasta – 29 (can be made gf)

You can also order our pasta tossed with our meat sauce, or our vegetable and tomato sauce, or our basil pesto sauce. You can also have pasta tossed with just butter and Grana Padano cheese.

GLUTEN FREE INFORMATION

Many of the dishes we prepare are gluten free, but you need to know that our kitchen is not gluten free as we prepare pastas and bake regular bread everyday. Traces of gluten are in our ovens and in the air of course, and if your allergy is severe, we cannot guarantee that anything we serve will be totally gluten free. However, we do take great care to use separate utensils, pots, water, cutting boards, etc., when cooking gluten free items to limit cross contaminations. If this meets the requirements of your allergy, we are happy to serve you. We supplement the food that we produce with gluten free items purchased from specialized companies. **Gluten free Olive**

Rosemary Focaccia – \$3.00 Gluten free pasta - additional \$3.25

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STARTERS/SALADS

Polpette

Angus beef and Grana Padano cheese meatballs in tomato and red wine sauce, served with roasted garlic mashed potatoes – 13 (gf)

Stuffed Dates

Plump Medjool dates stuffed with Butterkäse cheese, wrapped in applewood smoked bacon, and baked to order – 14 (gf)

Bruschetta ai Funghi

Ciabatta bread topped and baked with roasted garlic spread, sauteed mushrooms, and provolone cheese – 13 (vegetarian)

Carciofini e Burrata

Italian marinated long stem artichoke hearts sauteed with garlic, olive oil, and balsamic vinegar, served warm, topped with creamy burrata cheese, and finished with aged balsamic vinegar – 15 (vegetarian, gf)

Winter Caprese Salad

Roasted butternut squash, roasted beets, house made mozzarella cheese, aged balsamic vinegar, sea salt, and Italian extra virgin olive oil – 15 (vegetarian, gf)

Garden Salad

Locally grown mixed greens, grape tomatoes, beets, carrots, house made focaccia croutons, and balsamic vinaigrette
Small 6 – Regular 9 (vegetarian, GF without the croutons)

Romana Salad

Our version of Caesar salad: locally grown baby romaine lettuce, house made focaccia croutons, and Grana Padano crisps
Small 6 – Regular 9 (not vegetarian, GF without the croutons)

Mediterranean Salad

Chickpeas, sun dried tomatoes, black olives, artichoke hearts, cherry tomatoes, baby spinach, onions, red wine vinegar, garlic, and oregano vinaigrette
Small 8 – Regular 13 (vegetarian, GF, dairy free)

Artichoke Parmesan Soup

Our signature soup – Regular 10, Small 6 (vegetarian, gf)

Soup of the Day

Ask your server for today's special selection of the house made soup we offer daily

****Some items may be cooked to order and served seared or undercooked – consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**