

May 2022

STARTERS/SALADS

Bruschetta

Ask your server for the special bruschetta of the day

Carciofini e Burrata

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

Mediterranean Salad

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

Early Caprese Salad

House made mozzarella cheese, grape tomatoes, house made basil pesto, aged balsamic vinegar, extra virgin olive oil, sea salt – 15 (vegetarian, GF)

Fried Artichokes Bottoms

Deep fried artichoke bottoms served with house made chili lime aioli – 15 (vegetarian)

Strawberry Salad

Locally grown greens, fresh strawberries, hearts of palm, English cucumber, Belgian endive, shavings of Grana Padano cheese, toasted sunflower seeds, fresh strawberry and maple syrup dressing – 14 (GF, vegetarian)

Artichoke Parmesan Soup

Our signature soup – Regular 10, Small 6 (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, Grana Padano crisps

Small 6 – Regular 9 (not vegetarian, GF without the croutons)

****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**

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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

Spicy Spaghetti Calabrese

Our spaghetti, very spicy calabrese peppers, house roasted tomatoes, olive oil, garlic, oregano – finished with grated Romano cheese – 25 (vegetarian, vegan without the cheese, can be made with gf pasta)

Risotto di Primavera

Spring flavored risotto with fava beans, peas, and asparagus, finished with Grana Padano cheese and plated on a bed of luscious pureed broccoli – 26 (vegetarian, gf)

Veal Ravioli

Northern Italian style ravioli filled with veal cooked with herbs and mixed with Grana Padano cheese – served with creamy cheese and black pepper sauce - 29

Lamb Sirloin

Domestic lamb sirloin marinated with olive oil, balsamic vinegar, rosemary, garlic, and juniper berries, seared on the stove, and finished in our stone oven – served with potato gratin and vegetables – 35 (gf)**

Seafood Lasagna

A Bistro specialty for many years: fresh and smoked salmon, bay scallops, large shrimp cooked in spinach, shallot, and white wine cream sauce – layered with our spinach flavored noodles and parmesan cheese – 29 – baked to order and it takes about 20 minutes

Chicken Piccata

Naturally raised and butterflied chicken breast cooked in lemon, capers, and mushrooms butter sauce - served with our roasted garlic mashed potatoes and vegetables – 29 (can be made gf)

Pollo Tricolore

Diced and marinated chicken breast, bell peppers, shallots, garlic, ground tomatoes, white wine, and baby spinach pasta sauce tossed with our garganelli pasta and finished with Grana Padano cheese – 27 (can be made with gf pasta)

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