

LUNCH MENU

APPETIZERS

PATATINE FRITTE: house cut French fries tossed with grana padano cheese, rosemary salt, and white truffle oil— 5.99 (V)

CALAMARI: classic Italian fried calamari served with lemon garlic cream sauce—10.99

BRUSCHETTA AI FUNGHI: rosemary flavored bread toasted and topped sautéed mushroom and provolone cheese —9.99

MIXED OLIVES: 3.99 (V, GF, DF)

ENTREES

POLENTA E FUNGHI: baked polenta, creamy mushroom sauce, grated Swiss gruyere cheese—9.99

FILETTO DI MAIALE: pork tenderloin pounded into a scaloppina size, marinated and pan fried with rosemary and garlic - served with creamy roasted potatoes and tomatoes - 11.99 (can be made GF)

SALMONE AL ROSMARINO: fresh Scottish fillet baked on a bed of fresh rosemary and topped with fresh herbs - served with rosemary flavored roasted potatoes and seasonal vegetables - 12.99 (GF)

SCALOPPINE AL LIMONE: Red Bird chicken breast sautéed in lemon white wine sauce—served with roasted garlic mashed potatoes and seasonal vegetables—12.99 (can be made GF)

POLLO AL MARSALA: Red Bird chicken breast in marsala, caramelized onions, cream sauce—served with roasted garlic mashed potatoes and seasonal vegetables—12.99 (can be made GF)

SOUPS

ARTICHOKE PARMESAN SOUP: the Bistro signature soup for many years now—served with fried artichoke garnish (GF without the fried artichoke, V)

Cup—3.49

Bowl—6.49

SOUP OF THE DAY: made from scratch like everything else we do

Price may vary

SALADS

BURRATA SALAD: organic baby arugula, tomatoes, beets and creamy burrata cheese—finished with aged balsamic vinegar, sea salt, and single varietal Sicilian olive oil— 10.99 (GF)

CHICKEN SALAD: all natural chicken breast rolled with Italic cheese and roasted red peppers - baked and served cold with baby spinach, mustard micro greens, heirloom tomatoes and horseradish dressing —10.99 (GF)

BLUE CHEESE SALAD: arugula with horseradish dressing, blue cheese, fresh pears, toasted walnuts and dried cranberries—9.99 (V)

SALMON SALAD: Scottish salmon fillet topped with herbed bread crumbs, baked and served with fresh baby spinach, sautéed carrots and warm lemon garlic vinaigrette—11.99 (can be made GF by eliminating the bread crumbs)

BEET AND GOAT CHEESE: roasted beet salad with made with fresh beets and dressed with ginger vinaigrette, served with goat cheese cakes—11.99 (V)

GARDEN SALAD: mixed greens, carrots, beets, tomatoes, house made croutons —house balsamic vinaigrette (V)

Small—3.99

Regular—5.99

ROMANA SALAD: hearts of romaine, house made croutons, parmesan crisps, creamy garlic dressing

Small—3.99

Regular—5.99

GF BREAD AVAILABLE FOR AN ADDITIONAL \$1.50 PER PORTION

For all of our chicken dishes we only use Red Bird chicken - antibiotic free and naturally raised, cage free and fed a vegetarian diet

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

There is a \$2 split charge to split any dish—or you may ask for an extra plate at no charge

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PASTAS

GNOCCHI AI FUNGHI: Grana Padano cheese flavored semolina gnocchi baked and served with our mushroom ragout that combined multiple varieties of exotic mushrooms and domestic mushrooms—12.99 (V)

RAVIOLI VERDI: house made ravioli filled with chard, ricotta cheese and Grana Padano cheese—served with light tomato, basil, garlic sauce made with house preserved local tomatoes—13.99 (V)

GNOCCHI AL PESTO: house made potato gnocchi tossed with own basil pesto— 10.99 (V)

ROSETTA: house made pasta rolled with rosemary ham and provolone cheese, sliced baked and served with spicy tomato cream sauce—12.99

PROSCIUTTO E AVOCADO: house made spinach pasta tossed with shrimp, prosciutto di Parma, fresh avocado, fresh thyme, garlic, cream and white wine—12.99

LASAGNA TRADIZIONALE: traditional lasagna with spinach noodles, meat and tomato sauce, béchamel and grana padano cheese—10.99

RAGU: house made pasta tossed with our meat, tomatoes and vegetable sauce—everything made in house—9.99

GEMELLI BIANCHI: diced and marinated chicken breast sautéed with capers and artichoke hearts in white wine cream sauce—tossed with our gemelli pasta—11.99

PASTA AFFUMICATA: chicken and smoked Gouda cheese sausage, mushrooms, garlic, white wine and cream sauce tossed with our garganelli pasta - 12.99

PANINI

You have a choice of 1 side when ordering a Panini:

- House fries
- Beet salad with ginger thyme dressing
- Small garden salad with balsamic dressing
- Small romana with creamy garlic dressing
- Cup of soup

LAMB SANDWICH: organic Colorado lamb sirloin, marinated, grilled and thinly sliced served on naan bread with buffalo milk yogurt sauce, scallions and house pickled radishes and cucumbers—11.99

TORINO: house marinated and roasted American Kobe roast beef, fresh apples, walnut pesto, fontina cheese—on pretzel roll—11.99

REGGIOLO: grilled chicken breast, smoked pancetta, walnut pesto, dried Turkish figs, baby spinach, fried onions—on pretzel roll—11.99

MODENA: house roasted pork loin, caramelized onions, peppadew peppers, italico cheese—on ciabatta bread—10.99

PISA: premium smoked turkey breast, basil pesto, provolone cheese, spicy piquante peppers—on ciabatta bread—9.49

BIBBIANO: roasted rosemary ham, pesto mayo, caramelized onions, mozzarella cheese, tomatoes—on ciabatta bread—9.99

LECCE: spicy capicollo, provolone cheese, avocado, tomatoes and piquante peppers—on ciabatta bread—9.99

PORTOBELLO MUSHROOM: marinated portobello mushroom, smoky “moody blue” cheese, baby spinach, roasted pequillo pepper, and artichoke heart and peppadew pepper spread —on pretzel roll—9.99

ITALIAN TOSTADA: my mother’s fried bread topped with braised and shredded pork cheeks, finished with Tuscan chili flavored pecorino cheese—11.99

GLUTEN FREE PANINI: we offer gluten free panini bread as a substitution of any of the above panini for an additional \$2. To avoid cross contamination, we do not use the panini grill for GF panini, instead we warm the bread and melt the cheese (when applicable) in the oven, and we use a separate cutting board and knife to assemble and cut the panini.

GLUTEN FREE PASTA AVAILABLE FOR \$1.50 ADDITIONAL CHARGE—WE BOIL A SEPARATE POT OF WATER AND USE SEPARATE UTENSILS TO AVOID CROSS CONTAMINATION WHEN YOU REQUEST GF PASTA—PLEASE BE AWARE THAT IT REQUIRES MORE TIME TO PREPARE PLEASE NOTE THAT LASAGNA, ROSETTA, GNOCCHI AND RAVIOLI ARE NOT AVAILABLE IN GLUTEN FREE VERSION