

May 4th- May 8th, 2021

STARTERS/SALADS

Bruschetta

Ciabatta bread and roasted garlic spread topped and baked with our sun dried tomato pesto, mozzarella cheese, and spicy capicollo – 13

Insalata di Verdure

Roasted eggplants, zucchini, peppers, creamy herbed cheese, mint pesto dressing – 13 (vegetarian, gf)

Insalata di Ceci

Locally grown greens, chickpeas, grape tomatoes, balsamic cured cipolline onions, house marinated feta cheese, black olives, cucumbers, olive oil, garlic, herbs, and lemon dressing – 15(vegetarian, gf)

Rustico

Rustic Italian pastry filled with potatoes, zucchini, rosemary ham, and creamy cheese – 13

Polpetta

Angus beef and Grana Padano cheese meatballs in tomato red wine sauce and smashed potatoes flavored with peppers, onions, and sage – 13 (gf)

Stuffed Mushrooms

Large mushrooms stuffed with semolina gnocchi – baked to order with parmesan custard – 15 (vegetarian)

Zuppa di Fave

Rustic fava beans and pancetta soup from Puglia – Regular 10, small 6 (gf)

Artichoke Parmesan Soup

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

Garden Salad

Locally grown mixed greens, local tomatoes, beets, house made croutons, balsamic vinaigrette
Small, 6 - Regular 9 (vegetarian, GF without the croutons)

Romana Salad

Our version of Caesar salad: honey gem lettuce, our 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

Filetto di Maiale

Pork tenderloin medallions marinated with garlic and rosemary, pan fried with butter and white wine, served with creamy roasted fingerling potatoes, tomatoes and sugar snap peas – 29 (can be made gf)

Chicken and Basil Pesto Pasta

Diced and marinated naturally raised chicken breast, our basil pesto, roasted tomatoes, white wine garlic cream sauce, and our gemelli pasta – 27 (can be made with gf pasta)

Seafood Lasagna

A Bistro specialty: fresh and smoked salmon, scallops, shrimp, shallot cream sauce, baby spinach, our spinach flavored noodles and Grana Padano cheese - 29

Veal Porcini

House cut veal medallions, Italian porcini mushrooms, white wine cream sauce, roasted garlic mashed potatoes and vegetables – 34 (can be made gf)

Salsiccia e Funghi

House made pork sausage with roasted green chilies, assorted mushrooms, red wine tomato cream sauce, our paccheri pasta – 27 (can be made with gf pasta)

Chicken Marsala

Naturally raised chicken breast butterflied and cooked in Italian marsala wine sauce with our caramelized onions, cream, and lemon juice – served with roasted garlic mashed potatoes and vegetables – 28 (can be made gf)

Orto e Stracciatella

Tomato sauce with zucchini, eggplants, peppers, onions, peas, basil, and a bit of local red chilies, tossed with our paccheri pasta and finished with creamy stracciatella cheese – 25 (vegetarian, vegan without the cheese)

Salmon Twist

Fresh Scottish salmon twisted with prosciutto, baked and served with quinoa, lemon cream sauce, and sugar snap peas – 32 (gf)

You can also order our pasta tossed with our meat and tomato 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 every day. Traces of gluten are in the 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 \$2.50 additional