

INSALATE (Salad)

Salmone Affunicato	9.95
smoked salmon roll-ups served with goat cheese over tri-colored salad with a virgin olive oil & lemon dressing	
Insalata Casa Arturo	8.95
arugula salad, sliced toasted almonds, cranberries, walnuts, crumbled blue cheese with a balsamic vinaigrette	
Insalata di Cesare	5.95
Insalata Mista con Caprini	6.95
mixed salad, walnuts and goat cheese	
Bistro Insalata	8.95
fresh homemade mozzarella, ripe tomatoes, red onions, roasted peppers, and green olives	

FARINACEI (Pasta)

Penne alla Vodka	14.95
served with peas in a delicious pink vodka sauce	
with grilled chicken	16.95
with shrimp	20.95
Linguine alla Vongole	15.95
whole little neck clams in a red or white sauce	
Rigatoni con Melanesane	16.95
tube pasta sautéed with eggplant and mozzarella cheese in a tomato sauce	
Linguine Taverina	16.95
sautéed calamari, mussels, olives and artichokes in a light tomato sauce over linguine	
Penne alla Puttanesca	16.95
penne with fresh tomatoes, capers, black olives, anchovies and pine nuts in a tomato garlic sauce	
Fettuccine Primavera	15.95
pasta sautéed with seasonal vegetables in garlic and olive oil or marinara sauce	
Gnocchi Sorrento	15.95
homemade potato pasta in a light tomato basil sauce topped with eggplant and diced fresh mozzarella	
Capellini al Pomodoro Fresco	14.95
angel hair pasta with fresh tomato sauce and basil	
Cavatelli Amatriciana	15.95
fresh tomato, onion, pancetta, basil, romano & parmesan	
Oricete con Salciccia & Broccoli de Rapa	16.95
ear shaped pasta, broccoli, and sun-dried tomato in garlic, white wine and olive oil	
Capelline al Fruto di Mare	22.95
angel hair pasta, shrimp, scallops, calamari, mussels and clams in your choice of sauce: red, white, or fra diavolo	

pasta available gluten free and whole wheat

POLLO (Chicken)

Pollo al Bistro boneless breast of chicken with asparagus, portabello mushroom, artichoke hearts in a white wine garlic sauce	17.95
Pollo Saporino chicken breast with pepperoncini peppers, mushrooms, onions & sausage in a white wine garlic rosemary sauce	16.95
Pollo alla Cacciatore chicken breast with mushrooms, bell peppers and onions in tomato sauce	16.95
Pollo alla Frances chicken breast served in a lemon white wine sauce	16.95
Pollo alla Parmigiana served with linguini	15.95
Pollo Giambotta mushrooms, peppers, potatoes and onions in a sherry wine sauce with splash of marinara	16.95
Pollo Margherita breast of chicken with vinegar peppers, fresh mozzarella cheese, asparagus and garlic in tomato sauce	17.95
Pollo Scarmoza breast of chicken topped with smoked mozzarella, roasted red peppers and prosciutto in a garlic white wine sauce	17.95
Pollo Paillard charcoal grilled breast of chicken served over sautéed spinach	16.95

VITELLO (Veal)

Vitello al Tre Funghi veal scallopine sautéed with shitake, domestic and portobello mushrooms, topped with mozzarella cheese in a madeira wine sauce	21.95
Vitello Saltimbocca veal scaloppini topped spinach, mozzarella and prosciutto a sherry wine sauce	21.95
Vitello al Pomodoro breaded veal topped with arugula, mozzarella cheese and fresh tomato	21.95
Vitello al Tuo Piaccere veal scaloppini your way- parmigiana, marsala, francaise	20.95

CARNI (Meat)

Carni de Manzo alla Grillia black angus rib eye steak with garlic, fresh herbs and olive oil	24.95
Center Cut Pork Chops served grilled or blackened topped with sautéed onions and mushrooms	21.95
Fegato alla Veneziana calf's liver served with caramelized onions in a touch of balsamic	18.95

PECSE (Fish)

Fileto Di Sagliola al Vino Bianco fillet of sole, asparagus, diced tomatoes and mushrooms in a chardonnay wine garlic sauce	22.95
Salmone al Brandy charcoal grilled fresh salmon served in a brandy cream sauce	21.95
Salmone Griglia baked salmon served with portobello mushrooms, sun-dried tomatoes and fresh basil in a white wine sauce	22.95
Gamberi al Modo Tuo shrimp prepared any style: francaise, scampi, fra diavlo or marinara	21.95
Denticce Catanzaro red snapper sautéed with asparagus, artichoke hearts and diced fresh tomato in a garlic saffron sauce	22.95

VERDURE (Vegetable)

\$6.95

Sautéed Spinach

Broccoli Rabe

Broccoli Oreganato



CHILDREN'S MENU

\$10.95

Chicken Tenders with fries

Penne Pasta with butter

Cheese Ravioli with marinara or butter

Spaghetti and Meatballs

Includes One Drink and Ice Cream

Great food takes time so we appreciate your patience as we prepare your order.

ANTIPASTI CALDI

(Hot Appetizer)

Fritto di Calamari fried squid lightly flowered and served with our signature marinara dipping sauce	11.95
Spiedino Romano or Marinara mozzarella, capers and anchovies	8.95
Padellata Di Cozze mussels in a marinara, fra diavolo or garlic with wine sauce	8.95
Vongole Oreganata clams filled with bread crumbs and oregano	8.95
Funghi Ripiene mushrooms stuffed with mixed seafood	8.95
Involtini di Milanzane thin sliced eggplant stuffed with ricotta cheese in tomato sauce topped with mozzarella cheese	8.95
Calamari Alla Griglia with jalapeño peppers	11.95
Salsiccia Calda alla Griglia, con Cime di Rapa grilled Italian hot sausage with broccoli rabe	10.95

ANTIPASTI FREDDO

(Cold Appetizer)

Shrimp Cocktail	11.95
Antipasto Freddo assorted cold cuts	10.95
Prosciutto con Cantaloupe fresh ripe cantaloupe with thinly sliced aged prosciutto	8.95
Mozzarella Caprese fresh mozzarella with tomato, basil & roasted peppers	7.95
Portobello Salad arugula salad with prosciutto, portobello mushrooms and shaved parmigiano	8.95

MINESTRE (Soup)

\$5.95

French Onion	Minestrone
Tortellini en Brodo	Pasta e Fagioli