

# Bon Ton Restaurant

## Starters

### Caprese Salad 14

Fresh basil, sliced mozzarella and heirloom tomato served with toasted bread topped with balsamic glaze

### Stuffed Portabello 15 GF

Sausage and ricotta stuffed portabello served on house made red sauce

### Sausage and Peppers 16 GF

Grilled sausage served with roasted sweet peppers, mozzarella In a bowl marinara

### Charcuterie Plate 19

Selection of cheeses and cured meats. Served with house made jam, pickled vegetables, brown mustard and sourdough crostinis

### Bruschetta 14

Heirloom tomatoes, fresh basil, red onion and roasted garlic served with sourdough crostinis

### Arancini 16 GF

Carnaroli risotto stuffed with hatch chilis and mozzarella fried golden brown and served on our house made red sauce

### Calamari 17 GF

Calamari lightly dusted in cornmeal, fried and served with our house made red sauce

### Mussels fra Diavalo 17 GF\*

1 lb Mussels tossed In a spicy tomato sauce

## Salads & Soups

### Bon Ton House Salad 8 GF

Arugula with tomato confit, toasted pine nuts and shaved parmesan tossed in house made creamy Italian or balsamic vinaigrette

### Caesar 10

Romaine tossed in classic dressing, shaved parmesan and asiago with house made croutons served with a mimosa egg

Add Chicken - 6 or Shrimp - 9

## Pasta

### Ravioli 26

Mushroom and mozzarella stuffed ravioli served with wilted spinach, tomato cream sauce and sausage

### Bolognese 26

Classic house made meat sauce served with penne pasta and finished with shaved parmesan

### Tortellini 27

Ricotta stuffed tortellini sautéed In a white wine pesto cream along with grilled chicken and sun dried tomatoes

### Lasagna 27

House made sausage and ricotta lasagna baked to perfection with marinara

### Gnocchi Romano 28 GF

House made potato dumplings sautéed with crumbled sausage, roasted squash, sage cream sauce and finished with ricotta

### Rosette Al Forno 28

Pasta roses filled with salami, mozzarella and baschemelle. Baked to perfection served on top of a tomato cream sauce

### Cappallini & Clams 29\*

White wine butter sauce topped with shaved parmesan, fresh basil and focaccia crumbs

### Shrimp Scampi 29\*

Shrimp sautéed In a lemon butter white wine sauce served with Cappallini

## Chef Selections

served with roasted garlic mashed potatoes and seasonal vegetables

### Grilled Salmon 30 GF\*

Salmon filet grilled in a caper, lemon butter sauce

### Chicken Marsala 28 GF\*

Sautéed chicken served with mushrooms and house made rich marsala wine sauce

### Grilled Pork Chop 34 GF\*

Grilled bone-in chop with an apple cider, bourbon and rosemary demi-glaze

### Chicken Piccata 28 GF\*

Sautéed chicken served with a lemon caper butter sauce

### Ribeye Steak 49 GF\*

Served with seasonal vegetables and mashed potatoes

### Chicken Parmesan 30\*

Breaded Chicken, fried and topped with house made red sauce, parmesan and mozzarella cheese. Served with Pasta

*20% gratuity will be added for all parties 8 or more*

\* We cook our food to order, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may. Increase. your risk of food born illness