

# DINNER MENU

## APPETIZERS

<b>Arancini</b> – Fried Porcini Mushroom Risotto balls & Fontina cheese served in Marina	
12	
<b>Ahi-Tar-tar</b> -Lightly marinated in Citrus, with Capers, and Won Ton crisp	16
<b>Calamari Fritti</b> – Squid & Shrimp, lightly breaded, Marinara & Aioli	15
<b>Carpaccio</b> – Thinly sliced Filet, shaved parmigiano, Sweet Basil, olive oil	12
<b>Tony's Eggplant Siciliana</b> – slices of Eggplant, lightly fried in olive oil, basil, parmesan	9
<b>Burrata</b> – Cheese, tomatoes, Arugula, Oil & Balsamic Vinegar	14
<b>Mussels</b> – Steamed in a white wine Shallot & light cream broth	16

## SALADS

<b>Seared Ahi</b> – With baby greens, Artichoke hearts, tomatoes, sprouts, fresh avocado	
17	
<b>Briosa</b> – Baby greens, almonds, Feta, Strawberries, light balsamic vinaigrette	
8	
<b>Caesar Salad</b> – Romaine, shaved parmesan, home-made croutons	8
<b>Meditarrean Salad</b> – With Fresh Grilled Salmon	26
<i>Add - Chicken breast – 5, Fresh Grilled Salmon – 18, Shrimp - 7</i>	

## PASTA

<b>Rigatoni Bolognese</b> – Rigatoni pasta, Bolognese meat sauce	19
<b>Bucatini Della Nonna</b> – Eggplant, Garlic, Pancetta, spicy tomato, Basil, Ricotta	19
<b>Mac and Cheese</b> – Rigatoni sautéed in a white cheese sauce	16
<b>Spaghetti &amp; Meatballs</b> – Spaghetti in a house marinara & home-made meatballs	17
<b>Seafood Pappardelle</b> – Pappardelle pasta with Frutti Di Mare	26
<b>Lasagne of the Day</b> – Fresh home-made Lasagne of the day	18

## ENTRÉES

<b>Chicken Piccata</b> – Lightly sautéed in a white wine, lemon & capers sauce	21
<b>Pork Tender Loin Scaloppini</b> - Sautéed with Porcini Mushrooms & Marsala wine	23
<b>Giant Scallops</b> – Pan seared fresh Scallops	26
<b>Brazilian Moqueca</b> – Fresh seafood, coconut milk stew, red peppers, Cilantro	27
<b>Bistro K Sole</b> – Lightly breaded & sautéed with lemon & Capers	26
<b>Ossobuco Milanese</b> – Veal shank on a bed of Risotto	29
<b>Short Ribs</b> – Boneless, Slow roasted, Tangy red wine sauce	23
<b>Pork Chop Valdostana</b> – Prosciutto, Fontina, light breading in Porcini mushroom sauce	29
<b>Colorado Lamb Cutlets</b> – Grilled lamb cutlet, Garlic, Rosemary sauce	31
<i>Add Soup or House Salad – 5</i>	

## DESSERTS

<b>Tiramisu</b> – Lady finger biscuits, Espresso, Mascarpone	8
<b>Crème Brule</b> – French Custard, caramelized sugar	7
<b>Chocolate Decadence</b> – Flourless chocolate cake	9
<b>Lemon Cheese Cake</b> – Home-made lemon cheesecake	8

***Bistro CATERING - Ask your server about catering for your next special Holiday, Celebration or Event at our house or yours. We will Deliver and Setup for you 18% gratuity added to parties of 6 or more / Wine corkage charge – 15***