

Tomboni's Bistro Italian Dinner Menu

Northern Italian with New American influences

Appetizers and Salad

Flash fried **Brussels Sprouts** with maple balsamic reduction 7

Crispy **Goat Cheese Medallions** with black berry reduction 12

Bruschetta ~ vine ripe tomatoes, artichokes, garlic and basil 8 with fresh mozzarella 12

House Salad of **Mixed Greens**, tomatoes, green olives, cucumbers, radishes, house made croutons and shaved Parmesan with lemon vinaigrette 5

Main Plates

Tomboni's Lasagna~ Roasted chicken, spinach, mushrooms, Italian sausage, ricotta, tomato basil sauce and mozzarella layered with fresh pasta. Finished with silky alfredo sauce. Served with fresh veggies. 16

Chicken Picatta~ tender chicken breast with lemon caper sauce, spaghetti squash and fresh vegetables 16

Chicken Parmesan~ Natural Chicken breast bread crumb coated and pan seared. Tomato basil sauce, fresh parmesan. Pasta with alfredo sauce, fresh veggies 18 ask gf

Tuscan Shrimp Pasta ~ Wild caught Texas Gulf Shrimp marinated and pan seared with fresh spinach and oven roasted tomatoes in a creamy garlic white wine parmesan sauce over tagliatelle pasta 18 may sub gf pasta or spaghetti squash +2

Pasta Portofino ~ Pappardelle pasta with jumbo shrimp in a fresh seafood stock with fresh basil, oven roasted tomatoes, garlic, fresh parmesan 18 sub spaghetti squash +2

Fresh **Rainbow Trout Filets**, sautéed in olive oil with pan sauce of white wine, lemon and capers. Saffron brown rice and fresh vegetable. 20 gf sub cauliflower rice +2

Eggplant Parmesan, spaghetti squash, tomato basil sauce, fresh veggies 16 ask v or gf

Wild Mushroom Risotto Creamy Arborio rice with sautéed wild mushrooms and parmesan 16 can be made vegan

House made rosemary focaccia rolls and olive oil upon request

Many items on our menu are gluten free, however our kitchen is not gluten free. We cook with wheat, peanut oil, tree nuts and shellfish.

Should you choose to share an entrée we will provide you with an extra plate.

