



A Note: Please indicate if you have food allergies.

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Calamari Fritti AP03	\$12.59	Artichoke Hearts Capri AP04	\$14.89
Fresh imported calamari covered with Italian seasonings and		Our award-winning recipe, baked with Gorgonzola cheese and	
served atop our spicy marinara sauce.		fresh Kennett Square mushrooms.	
Diver Scallops AP05	\$16.09	Bistro Clams and Mussels AP06	\$14.89
Pan seared diver scallops accompanied by chiffonases of baby		Farm-raised little neck clams and mussels sauteed with garlic,	
spinach and tri-color peppers. Finished with a house made warm bacon vinaigrette.		fresh herbs and sweet Italian sausage in a tomato broth.	
Goat Cheese and Tomato Pizzettas AP07	\$16.09	Suppli al Telefono AP08	\$13.79
Homemade flatbread layered with aged goat cheese, cherry		Ground veal and imported prosciutto hand rolled with mozzarella	
tomatoes, kalamata olives drizzled with a Sambuca reduction		cheese and homemade risotto. Lightly breaded and fried and	
		served over house made marinara sauce.	
Smoked Mozzarella AP09	\$12.59	Bruschetta Di Pommodoro AP10	\$11.49
Smoked mozzarella baked with sun-dried tomatoes and seasoned		Toasted Italian bread with fresh tomatoes, onions and basil topped	
olive oil.		with shaved Reggiano Parmesan cheese.	
Stuffed Mushrooms AP13	\$11.49	Tuna Carpaccio AP15	\$16.09
Kennett Square mushrooms stuffed with Italian sausage,		Sushi grade tuna sliced thin with extra virgin olive oil, fresh lemon,	
Parmigiano Reggiano and Gorgonzola cheeses.		orange zest and black olives.	
Beef Carpaccio AP16	\$16.09	Minestrone Zuppa SP01	\$9.19
Sliced paper thin raw center cut filet mignon topped with lemon		My wife's recipe from Tuscany.	
olive oil, capers, shaved Parmigiano Reggiano cheese and fresh			
greens garnish.			

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Caesar Salad SL01	\$10.29	Caesar Mare Salad SL02	\$17.19
Voted best of Philly. Fresh Romaine, Pecorino Romano, homemade		Our best of Philly Caesar with crabmeat, imported shrimp,	
dressing and Bistro Croutons.		tomatoes and Sicilian olives.	
Bistro Salad SL03	\$10.29	Formaggi e Salumi SL05	\$17.19
Fresh mixed greens topped with tomato, cucumber, roasted		Garrotxa, Taleggio and Pecorino Toscano cheese accompanied by	
almonds, Gorgonzola cheese and Sicilian olives in our Italian		Prosciutto di Parma, Imported Sopersatta, fresh seasonal fruit and	
vinaigrette.		gourmet crackers. Served with a wild berry puree and fig jam.	
Mozzarella & Tomato Salad SL07	\$14.89		
Fresh mozzarella and tomato, topped with organic basil pesto and			

Pastas

drizzled with bistro olive oil.

Rigatoni Bistro PA01	\$20.69	White Truffle Gnocchi PA03	\$25.29
Our unique blend of Gorgonzola, Parmigiano Reggiano, Pecorino		Handmade white truffle infused Gnocchi tossed in a Parmesan	
Romano and Marscapone cheeses, wild mushrooms and broccoli		cream sauce with sauteed shitake mushrooms. Finished with a	
crowns.		white truffle oil essence.	
Salsiccia e Rapini Ravioli PA04	\$27.59	Formaggio di Capra Tortellini PA05	\$25.29
Homemade ravioli filled with Italian sausage, broccoli rabe,		Homemade goat cheese tortellini tossed with roasted peppers,	
Parmigiano Reggiano and ricotta cheese in a plum tomato broth and		artichoke hearts, black olives and sweet onions.	
fresh radicchio.			
Lobster Ravioli PA07	\$26.39	Farfalle Primavera PA09	\$21.79
Black ravioli with lobster and Ricotta cheese in a sherry cream		Farfalle pasta with fresh seasonal vegetables tossed in extra	
sauce.		virgin olive oil, fresh herbs and Pamigiano Reggiano.	
Funghi Porcini e Pancetta Ravioli PA10	\$26.39	Broccoli & Sausage Siena PA11	\$22.99
Homemade ravioli filled with Kennett Square mushrooms and		Fresh mild Italian sausage and broccoli sauteed with garlic, basil	
imported pancetta in a butter, sage and Parmigiano Reggiano		and plum tomato, served atop rigatoni.	
sauce.			



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Pastas	(Continued)		
Shrimp Scallop Venezia SF03 Imported shrimp, tender scallops, tomatoes, roasted peppers, fresh herbs and Trebbiano wine nestled in a bed of linguine.	\$26.39	Pescatore Pisa SF04 Jumbo shrimp, farm-raised Atlantic mussels and clams, fresh seasonal fish and calamari in a spicy red sauce, served over angel hair.	
Piatti Principali			
Filet Mignon BF01 Grilled, center cut filet mignon with sauce of black peppercorns, mushrooms and Cognac.	\$34.49	Veal Parmigiana Americana BF02 Lightly breaded natured veal topped with our tomato basil sauce, fresh mozzarella and Parmigiano Reggiano cheeses.	\$22.99
Veal Melanzane BF03 Lightly breaded veal baked with fresh eggplant, roasted peppers, marinara sauce and topped with Mozzarella cheese.	\$25.29	Veal Saltimbocca BF04 Natured veal topped with fontina cheese, Parma prosciutto and sage in a Trebbiano wine sauce.	\$25.29
Veal Rosini BF08 Natured veal topped with jumbo shrimp, fresh tomato and mozzarella cheese in a rosato sauce.	\$26.39	Vitello Conte BF09 Thinly pounded veal medallions topped with shitake mushrooms, broccoli rabe, Gorgonzola cheese and crispy pancetta finished with shallot cream sauce.	\$28.69
Braciole di Maiale PK01 Thinly pounded pork cutlet rolled with prosciutto, pancetta, fresh Mozzarella and sundried grapes finished with our tomato Ragu.	\$27.59	Chicken Ripieno PL01 Stuffed with baby spinach, ricotta cheese and Kennett Square mushrooms in a Pinot Grigio and fresh lemon sauce with Italian parsley.	\$25.29
Award Winning Bistro Duck PL04 Crispy roasted half duckling, accompanied by our original Barolo peppercorn sauce.	\$28.69	Chicken Milanese PL05 Crisp panko encrusted chicken breast, arugula, cherry tomato, shaved parmigiano reggiano and aged balsamic.	\$26.3
Salmon Granato SF02 Fresh Alaskan salmon fillet, pan-seared and topped with scallops, leeks, vermouth and a dash of cream.	\$27.59	Tilapia Siciliano SF05 Pan seared with fresh spinach, Sicilian olives and sundried tomatoes in a Pinot Grigio wine sauce.	\$27.59
Peppercorn Tuna SF06 Fresh grilled tuna fillet encrusted in peppercorns, served with sauteed spinach and topped with caramelized brandy onions.	\$28.69	Grouper Asparagi SF07 Fresh grouper pan seared and served atop fresh greens, balsamic reduction, and asparagus spears.	\$26.39
Desserts			
Tiramisu DC01 Classic Italian dessert with flavors of espresso and marscapone cheese.	\$7.59	Cannoli DC02 Rolled Italian pastry with ricotta cheese filling.	\$7.59
Chocolate Profiteroles DC03 Puff pastries with ice cream and chocolate sauce.	\$7.59		
Extras			
Add Chicken to Salad EX02	\$4.69		
Options			
Restaurant Please Supply Paper Plates PP	\$0.00	Catering Spoon SPOON	\$0.00
Restaurant Please Supply Utensils U	\$0.00		