

 **Note:** Please indicate if you have food allergies.

Antipasti

Fritto Misto AP01

Polenta dusted fresh calamari with fried zucchini, lemon, Italian herbs, and spicy marinara dipping sauce,

Bistro Cozze AP06

Farm raised mussels sauteed with garlic, fresh herbs, and chorizo in a white wine tomato broth.

Stuffed Mushrooms AP13

Kennett Square mushrooms stuffed with Italian sausage, Parmigiano Reggiano, and Gorgonzola cheeses.

Flatbread e Prosciutto AP17

Grilled flatbread topped with arugula, chopped tomatoes, prosciutto di parma, and basil pesto ricotta.

Carciofi Gratinati AP19

Artichoke hearts with parmesan and herb bread crumbs served with a balsamic reduction.

Minestrone Zuppa SP01

My wife's recipe from Tuscany.

Mozzarella Fritti AP02

Fresh Mozzarella cheese with marinated eggplant, tomato, panko encrusted, and with a balsamic glaze.

Bruschetta di Pomodoro AP10

Toasted Italian bread with fresh tomatoes, onions, basil, and ricotta topped with shaved Parmigiano Reggiano.

Salsiccia Margaux AP14

A mix of hot and sweet Italian sausage sauteed with broccoli rabe, white beans, and served with grilled Tuscan bread.

Antipasto AP18

Marinated vegetables, olives, roasted peppers, pepperoncini, fresh Mozzarella, white bean puree, Parmigiano Reggiano, ricotta with honey and eggplant caponata.

Ricotta Fritter AP20

Herbed ricotta cheese and soppressata lightly breaded and fried served with homemade rustic marinara sauce.

Insalate

Caesar Salad SL01

Voted best of Philly. Fresh Romaine, Pecorino Romano, homemade dressing with Bistro Croutons.

Wedge Salad SL04

Iceberg wedge with roasted peppers, pancetta, tomato, house-made Gorgonzola dressing, organic basil, and crumbled Gorgonzola.

Mozzarella Salad & Pomodoro SL06

Fresh mozzarella and tomato topped with organic basil, pesto, house-made roasted peppers, and drizzled with bistro olive oil.

Bistro Salad SL03

Chopped fresh California romaine, tomato, cucumber, radicchio, chickpea, Sicilian olives, soppressata, and pecorino Romano in our Romano vinaigrette.

Formaggi e Salumi Scala SL05

Roquefort, Taleggio, and Pecorino Toscano cheeses. Served with soppressata, prosciutto di parma, and fig jam. Choice of 1 cheese, 2 cheeses, or 3 cheeses.

Pastas

Rigatoni Bistro PA01

Our unique blend of Gorgonzola, Parmigiano Reggiano, Pecorino Romano and Mascapone cheeses, wild mushrooms, and broccoli crowns.

Salsiccia e Rapini Ravioli PA04

Home-made ravioli filled with Italian sausage, broccoli rabe, Parmigiano Reggiano, and ricotta cheese in a plum tomato broth with fresh radicchio.

Gnocchi Ella PA06

House-made gnocchi tossed with basil pesto, braised duck ragu, and Parmigiano Reggiano.

Pescatore Pisa PA08

Jumbo shrimp, farm-raised Atlantic mussels and clams, calamari, and fresh seasonal fish served in spicy red sauce served over angel hair.

Mezza Luna PA02

House-made grande half moon pasta filled with fresh Mozzarella and Ricotta cheeses, roasted tomatoes, fresh basil topped with a tomato broth.

Formaggio di Capra Tortellini PA05

Home-made Goat cheese tortellini tossed with roasted peppers, artichoke hearts, black olives, and sweet onions.

Ravioli di Aragosta PA07

House-made ravioli filled with Maine lobster in a sherry lobster cream sauce.

Broccoli & Salsiccia Siena PA11

Fresh mild Italian sausage and broccoli sauteed with garlic, onion, peppers, organic basil, and plum tomato, served atop of rigatoni.

⚠ Note: Please indicate if you have food allergies.

Pastas

(Continued)

Shrimp Scallop Venezia PA12

Imported shrimp, tender jumbo scallops, tomatoes, roasted peppers, fresh herbs, and Trebbiano wine nestled in a bed of linguine.

Orecchiette Primavera PA13

Orecchiette pasta with fresh seasonal vegetables, sundried tomato pesto, and fresh herbs.

Piatti Principali

Filletto Mignon Padre BF01

Grilled center cut filet mignon topped with Gorgonzola and crispy onions served with sauteed mushrooms, garlic mashed potatoes, and a Barolo wine sauce.

Vitello Saltimbocca Granato BF04

Natured veal medallions topped with Fontina cheese, Parma prosciutto, plum tomatoes, onions, and sage in a Trebbiano wine sauce served with roasted garlic mashed potatoes.

Vitello Owen BF09

Thinly pounded veal medallions topped with shitake mushrooms, broccoli rabe, Gorgonzola cheese, and finished with a port wine reduction.

Vitello Rinaldi CM02

Lump crab meat topped veal medallions, mushrooms, and radicchio with cappellini pasta, and a porcini cream.

Pollo Ripieno PL01

Oven roasted chicken breast stuffed with baby spinach, Ricotta cheese, and Kennett Square mushrooms in a Pinot Grigio and fresh lemon sauce with Italian parsley.

Award Winning Bistro Duck PL02

Crispy roasted half duckling, accompanied by our original Barolo peppercorn sauce served over roasted garlic mashed potatoes and the vegetable del giorno.

Pollo Milanese PL03

Crisp panko encrusted chicken breast, arugula, chopped plum tomatoes, onions, shaved Parmigiano Reggiano, and aged balsamic.

Grilled Chicken Paillard PL05

Grilled farm raised chicken breast, sauteed spinach, roasted garlic, and plum tomatoes served over spaghetti aglio e olio.

Salmone Remy SF01

Fresh Alaskan salmon filet grilled and served over a grilled Romaine salad with cherry tomato in a lemon vinaigrette.

Pesce di Lago SF05

Lake Perch pan seared filet atop creamy seafood risotto with baby shrimp, calamari, and asparagus.

Grouper Asparagi VG01

Fresh grouper pan seared with asparagus spears served atop fresh greens, cannellini beans, and roasted peppers with a balsamic reduction.

Desserts

Tiramisu DC01

Espresso soaked lady fingers layered with marscapone cream and cocoa.

Cannoli DC02

Sweet ricotta cheese and chocolate chip filling inside an Italian pastry roll shell.

Hazelnut Semifreddo DC04

Soft frozen chocolate, hazelnut, and whipped cream Italian treat. Dusted with crushed pistachios and accompanied.

Ricotta Cheesecake DC05

Imported ricotta and fresh lemon zest cheesecake topped with marsala marinated strawberries.

S'More Brownie DC06

A crunchy layer of Graham cracker crumbs, fluffy milk chocolate brownie and a blanket of soft marshmallow on top.

Gran Marnier Creme Brulee DC07

Rich custard infused with Gran Marnier liqueur and finished with caramelized sugar accompanied by a vanilla biscotti.

Homemade Italian Cookies DC08

Dark chocolate and pistachio biscotti, vanilla dipped in white chocolate biscotti and pizzelles.

Extras

Add Chicken to Salad EX02



Giving back time to busy people.
BOSTON • CHICAGO • DALLAS • PHILADELPHIA

Bistro Romano

menu last updated 04/24/2015

 **Note:** Please indicate if you have food allergies.

Options

Restaurant Please Supply Paper Plates PP

Catering Spoon SPOON

Restaurant Please Supply Utensils U