

ANTIPASTI - APPETIZERS			
BUTTERNUT SQUASH RAVIOLI	8.95	GARLIC CRUSTED FRIED MOZZARELLA BITES	7.95
With sage brown butter, apples and pecorino		With marinara dipping sauce	
BONELESS WINGS	7.95	SHRIMP BRUSCHETTA	8.95
Garlic parmesan with basil aioli, buffalo with bleu cheese or BBQ with creamy garlic		Blackened shrimp, lemon dressed baby arugula, marinated cherry tomatoes, grilled red onions topped with a balsamic glaze	
TOMATO & MOZZARELLA BRUSCHETTA	7.95	EGGPLANT ROLLATINI	7.50
With basil, balsamic glaze and E.V.O.O.		With herb ricotta and marinara	
ZUPPA MUSSELS & CLAMS	9.50	BROCCOLI RABE AND SAUSAGE	8.95
With garlic and basil and spicy tomato broth		With garlic, olive oil and crushed red pepper	
FRIED CALAMARI	9.50	GARLIC BREAD	6.95
With banana peppers and marinara		With gorgonzola fondue	
SALUMI AND CHEESE PLATTER	11.50	SOUP:	3.95-4.95
With sopresatta, prosciutto di parma, hot cappicola fontina, pecorino romano, fresh mozzarella, grilled asparagus, marinated mushrooms, olives		Escarole, White Bean & Sausage or Pasta Faglioli	

Le PASTE – PASTA			
PENNE WITH MEATBALLS AND SAUSAGE	15.95	PENNE ALLA VODKA	13.95
Topped with marinara, basil and parmesan cheese		Add shrimp 6 – meatballs, sausage, chicken 4	
GEMELLI WITH BROCCOLI RABE	17.95	LASAGNA	15.95
With sweet Italian sausage, toasted garlic, sundried tomatoes and crushed red pepper		With sweet Italian sausage, herb ricotta, marinara and house made noodles	
BOLOGNESE	16.95	CIOPPINO	19.95
Hearty Italian meat sauce, served over campanelle topped with herb ricotta		Spaghetti, shrimp, mussels, clams and sea scallops with roasted eggplant, plum tomatoes and baby spinach in a spicy red sauce	
HOUSEMADE GNOCCHI’S	17.95	CAMPANELLE	15.95
With grilled chicken, roasted broccoli and roma tomatoes in a Cajun Alfredo sauce		With grilled chicken, escarole, plum tomatoes toasted garlic, parmesan cheese and basil	
SPAGHETTI WITH CLAM SAUCE	17.95	CARBONARA	16.95
Littleneck clams, chopped clams, toasted garlic and basil in a white sauce		With fettuccini, prosciutto di parma, sautéed mushrooms and peas in a parmesan cream sauce	
Substitute House Made Pappardelle for 2.00			

INSALATA – SALAD			
CHOPPED ANTIPASTO		TUSCAN	
9.95		8.95	
Roasted red peppers, black olives, tomatoes, onions mixed greens with cappicola, sopresatta, provolone chianti vinaigrette		Mixed greens with fresh mozzarella, olives, grilled red onion, polenta croutons, roasted garlic and red grape tomatoes	
ALEXANDRA’S SPINACH SALAD		CAPRESE	
9.95		7.95	
Grilled marinated chicken, baby spinach, grilled red onion, cherry tomatoes and bleu cheese crumbles tossed with a bleu cheese vinaigrette		Sliced vine ripe tomatoes, fresh mozzarella, basil, E.V.O.O. and a balsamic reduction	
CAESAR SALAD		7.95	
Romaine lettuce with croutons, pecorino cheese			
Add scallops 7.00, shrimp or steak 6.00, chicken 4.00			

Italian Grill			
8 oz Filet	22.95	Shrimp Skewers	18.95
with bleu cheese crumbles and balsamic glaze		with a lemon caper sauce	
12oz NY Strip	21.95	8oz Salmon	18.95
with a chianti demi-glaze		with a lemon caper sauce	
Shrimp and Scallops	19.95	6oz NY Strip and Shrimp Skewer	19.95
with a sherry butter sauce		sherry butter sauce	
12oz Marinated Chicken Breast	17.95		
with marinated tomatoes and balsamic glaze			

Add a Shrimp Skewer \$6 or Scallop Skewer \$7 to any entrée

The above entrees are served with vegetable and choice of whipped potatoes, rice or French fries

SIDES		
Whipped Potatoes 4	Tuscan Vegetables 5	Broccoli Rabe 5
Seasonal Rice 4	Spinach 4	Tomato Polenta 4
French Fries 4	Asparagus 4	

SECONDI – ENTRÉE

CHICKEN FRANCAISE Egg battered chicken with a lemon butter sauce with whipped potatoes and seasonal vegetables	17.95	VEAL MARSALA Sautéed mushrooms and marsala demi-glace with whipped potatoes and seasonal vegetables Chicken 17.95	21.95
FOCCACCIA-CRUSTED SALMON With seasonal rice and Tuscan vegetables topped with a sherry butter sauce	18.95	BONELESS BRAISED SHORT RIBS Over pappardelle with a shallot confit roasted red peppers and baby spinach in a chianti sauce topped with herb ricotta	19.95
CHICKEN SALTIMBOCCA With prosciutto di parma, aged provolone, a sherry butter sauce and steamed asparagus with whipped potatoes Veal 21.95	17.95	BEEF TENDERLOIN TIPS With asparagus and mushrooms in a gorgonzola cream sauce over whipped potatoes and vegetables	18.95
MARINATED GRILLED PORK CHOPS Topped with gorgonzola Fonduta, sautéed mushrooms with whipped potatoes and baby spinach	17.95	CHICKEN PARMIGIANA Served with penne marinara, topped with provolone and parmesan cheese Veal 20.95 Eggplant 16.95	17.95
BLACKENED SEA SCALLOPS San Marzano tomato risotto with slow roasted tomatoes, baby spinach and roasted shallots, topped with balsamic grilled onions and a balsamic glaze	21.95	PARMESAN CRUSTED TILAPIA With seasonal rice and vegetables topped with plum tomatoes, artichoke hearts and a sherry butter sauce	17.95
VEAL OSSO BUCCO Over creamy tomato polenta, sautéed baby spinach with a chianti demi-glace	23.95	COD PICATTA With seasonal rice and steamed asparagus topped with a lemon caper sauce Chicken 17.95	18.95

Specialty Pizzas

Broccoli Rabe With sweet Italian sausage, roasted garlic crushed red pepper, mozzarella and E.V.O.O.	14.95/19.95	Clam Casino White with roasted red peppers, bacon, roasted garlic, mozzarella and crushed red pepper	14.95/19.95
Steak and Gorgonzola With mozzarella, red onions, topped with a balsamic glaze	14.95/19.95	Prosciutto di Parma With mozzarella, fontina, vine ripened tomatoes, Baby arugula and E.V.O.O.	15.95/20.95
Shrimp Scampi Slow roasted tomatoes, sautéed spinach, roasted red peppers, artichoke hearts with a garlic butter sauce	14.95/19.95	Meatball and Herb Ricotta With red sauce, mozzarella and parmesan	14.95/19.95
BBQ Chicken Cajun grilled chicken, bbq sauce, caramelized onions mozzarella and banana peppers	13.95/18.95	Buffalo Chicken Red onions, mozzarella, buffalo and bleu cheese sauce	13.95/18.95
Hawaiian Red Pineapple, ham and mozzarella	14.95/19.95	Vegetable Grilled zucchini and yellow squash, roasted eggplant artichoke hearts, sautéed mushrooms, red peppers and herb ricotta	13.95/18.95
Margherita Red sauce with plum tomatoes, fresh mozzarella	13.95/18.95	Carne (Little Piggy) Red sauce with mozzarella, sausage, bacon, and basil sopresatta, cappicola, peppers and onions	15.95/20.95

Children’s Menu 5.95

Includes unlimited soda & a scoop of vanilla or chocolate gelato

Cheese Ravioli With butter or tomato sauce	Penne with a meatball	Mini Pizza with mozzarella
Chicken Fingers With French Fries	Chicken Parmigiana with penne marinara	Gemelli with Alfredo sauce

It is imperative that you notify the management of any food allergies you may have
18% gratuity will be added to parties of (6) or more and patrons redeeming Restaurant.com Gift Certificates
“Consuming raw & undercooked meats, poultry, seafood, shellfish or eggs my increase your rate of food borne illness”
www.BonterraltalianBistro.com