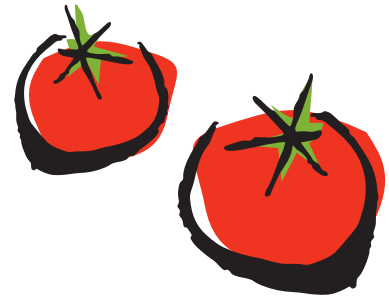




il Biströ

Mediterranean Eatery

Starters & Share Plates



* **World of Wings**

Atomic*, Cajun*, Caribbean Jerk*, Floribbean, Honey Garlic, Honey Mustard, Lemon Pepper, Mesquite BBQ, Salt & Pepper, Shanghai*, Sweet and Sour, Sweet Chili, Szechwan, Teriyaki

Starter Size **\$7^{.75}** 3 Flavor Platter **\$13**

*Spicy!

Chicken Tenders

Succulent chicken tenders served with your choice of Honey Dill, Honey Garlic, Mesquite BBQ or Sweet and Sour sauce for dipping. **\$8** Add Fries \$2

* **Garlic Cheese Crostini**

House-baked baguette topped with fresh garlic and herb butter, topped with mozzarella cheese and oven-baked. Served with a side of Marinara sauce.

Starter Size **\$5** Share Size **\$8**

* **'1 Bistro House-Baked Bruschetta**

House-baked baguette topped with garlic infused olive oil, fresh tomatoes, hand-cut herbs, onions, feta and mozzarella cheeses.

Starter Size **\$6^{.75}** Share Size **\$10**

* **'1 Bistro Bites**

Our signature breadsticks handmade fresh every day! Oven-baked with garlic, herbs and parmesan cheese. Served with our famous Marinara sauce. **\$6^{.75}**

With Meat Sauce **\$1^{.50}**

Chipotle Petals

Sweet white onion cut into petals, lightly battered and deep fried. Served with Chipotle Ranch sauce. **\$6^{.75}**

* **Italian Quesadilla**

Spicy chicken and Italian sausage, caramelized onions, peppers, olives and mozzarella cheese, grilled in a tomato tortilla, served with Marinara sauce and sour cream. **\$9**

* **Antipasto Platter**

Perfect for sharing! A delicious sampling of Italian cured meats, marinated vegetables, olives and artesian cheeses, served with house-made garlic herbed crostini. **\$11**

Formaggio Frito

Lightly breaded mozzarella sticks golden fried. Served with Marinara sauce. **\$7**

* **Crab Stuffed Jumbo Mushroom Caps**

Real lump crab meat blended with herbs and panko crumbs, baked in jumbo mushroom caps and topped with fresh parmesan cheese and Chipotle Aioli sauce. **\$9**

Mussels Mediterranean

Fresh mussels in the shell steamed with choice of spicy Marinara, or Garlic White Wine Cream sauce. **\$9**

Spanakopita

Herbed feta cheese and spinach wrapped in light filo pastry and served with Tzatziki sauce. **\$7**

Spinach & Artichoke Stuffed Ravioli

Lightly breaded spinach and artichoke ravioli golden fried and served with Chipotle Ranch sauce. **\$8**

Fried Calamari

Tender pieces of calamari gently fried in a light breading and served with choice of Tzatziki, Chipotle Aioli or Marinara sauce. **\$7^{.75}**

All three sauces, add \$1

* **'1 Bistro Sampler**

Choose from: Chicken Tenders, Formaggio Frito, Crab Stuffed Jumbo Mushroom Caps, Calamari, Stuffed Ravioli, and Spanakopita.

3 Choices **\$12** 2 Choices **\$10**

* '1 Bistro specialty items invented by our culinary team and perfected for your enjoyment!

Soups & Salads

Soups and salads are accompanied by '1 Bistro Bites

Soups

Starter Size \$5

Bistro Size \$8

* Italian Wedding Soup

Italian meatballs, spinach and noodles in a rich herbed chicken broth.

Spicy Tomato Ravioli

Fresh vegetables and mini cheese ravioli simmered in a zesty tomato soup.

Creamy Wild Mushroom Soup

Wild mushroom blend sautéed with onions and herbs in a decadent cream soup.



Salads

'1 Bistro Garden Greens

Fresh, crisp vegetables on a bed of mixed greens topped with seasoned croutons and your choice of dressing.

Starter Size \$4

Bistro Size \$7

Classic Caesar Salad

Crisp romaine tossed with Caesar dressing and topped with seasoned croutons and parmesan cheese.

Starter Size \$5

Bistro Size \$9

Taverna Greek Salad

Crisp romaine with chunks of tomato, cucumber, red onion and mixed peppers tossed in a Greek vinaigrette, topped with Kalamata olives and herbed feta.

Starter Size \$5

Bistro Size \$9

Add grilled chicken (or shrimp) to any of the above salads

Starter Size \$2

Bistro Size \$3



Entrée Salads

Buffalo Chicken Salad

Buffalo style chicken strips, mixed bell peppers, tomatoes, celery and pepperjack cheese on a bed of mixed greens tossed in a Parmesan-Ranch dressing. \$12

Roasted Vegetable Couscous Salad

Seasonal oven-roasted vegetables tossed with couscous, crispy greens and a Lemon Oregano dressing, sprinkled with feta cheese. \$11

Fiesta Tortilla Salad

Your choice of spicy chicken or seasoned taco beef, tomatoes, onions, jalapeños and pepperjack cheese, on a bed of mixed greens tossed in a Salsa-Ranch dressing, served with a side of sour cream and crispy tortilla strips. \$12

Entrées

Entrées are served with oven-baked garlic toast

Chicken Parmigiana

A succulent chicken breast lightly breaded, fried and baked with Marinara sauce and mozzarella cheese. Served on a bed of linguine. \$16

Veal Marsala

Lightly breaded veal scallopini in a savoury sauce of mushrooms, garlic and Marsala wine. Served with Linguine Alfredo. \$17

* Bistro Tour

Delicious sampling of Eggplant Parmigiana, Lasagna Bolognese and Linguine Alfredo. \$16

* Bistro Feast \$18

Choose any three of the following specialties and create your own feast:

'1 Bistro Lasagna, Chicken Parmigiana, Eggplant Parmigiana, Veal Marsala, Three Cheese Ravioli with your choice of Marinara or Meat sauce, Spaghetti with Meat Sauce, Linguine ai Quattro Formaggi, Gnocchi in Tomato-cream Sauce.

Classics

Deluxe Classic

Pepperoni, Canadian bacon, mushrooms and green peppers with mozzarella cheese.

Ind **\$8** Sml **\$12** Med **\$18** Lrg **\$22**

Traditional Greek

White onions, green peppers, black olives and fresh tomatoes with a blend of mozzarella and crumbled feta cheeses.

Ind **\$8** Sml **\$12** Med **\$18** Lrg **\$22**

Vegetarian

Mushrooms, white onions, green peppers and fresh tomatoes with mozzarella cheese.

Ind **\$7** Sml **\$11** Med **\$17** Lrg **\$21**

Happy Hawaiian

Canadian bacon and pineapple with extra mozzarella cheese.

Ind **\$8** Sml **\$12** Med **\$18** Lrg **\$22**

All-American Meat Lover's

A hearty combination of pepperoni, ground beef, Canadian bacon and Italian sausage with Meat sauce and mozzarella cheese.

Ind **\$9** Sml **\$13** Med **\$19** Lrg **\$23**

The True Italian

Italian sausage, white onions, green peppers and a blend of cheddar and mozzarella cheeses topped with fresh tomatoes, parmesan and herbs.

Ind **\$8** Sml **\$12** Med **\$18** Lrg **\$22**

Five-Cheese & Fresh Tomato

A savory blend of cheddar, pepperjack and mozzarella cheeses topped with a fresh blend of tomatoes, feta, parmesan and herbs.

Ind **\$8** Sml **\$12** Med **\$18** Lrg **\$22**

* Mediterranean Meat Lover's

Marinara sauce, Genoa salami, capicollo, white onions, red peppers and black olives with mozzarella cheese.

Ind **\$9** Sml **\$13** Med **\$19** Lrg **\$23**

Create Your Own!

Starter Pizza

A cheese pizza with our famous pizza sauce.

Ind **\$6** Sml **\$10** Med **\$16** Lrg **\$20**

Regular Toppings

Pepperoni, salami, ham, bacon, ground beef, Italian sausage, Canadian bacon, onions, green peppers, mushrooms, tomatoes, pineapple, black olives, green olives, jalapeño peppers, banana peppers, caramelized onions

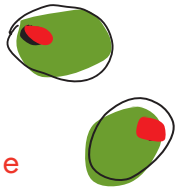
\$1.⁵⁰ each

Gourmet Toppings

Genoa salami, capicollo, spicy chicken, roasted red peppers, marinated eggplant, sun-dried tomatoes, white sauce, artichoke hearts, pesto, shrimp, goat cheese, feta, cheddar, Gorgonzola, provolone

\$2 each

Pizza



All pizza crusts and sauces are made from scratch in-house

Inspirations

* Northern Heat

Spicy Italian sausage, peppery capicollo, sweet green peppers, white onions and fiery banana peppers with zesty Marinara sauce and topped with mozzarella and pepperjack cheeses.

Ind **\$9** Sml **\$13** Med **\$19** Lrg **\$23**

* Hunger Buster

Our signature pizza! Pepperoni, ham, shrimp, mushrooms, white onions, green peppers and black olives with mozzarella cheese.

Ind **\$9** Sml **\$13** Med **\$19** Lrg **\$23**

Bacon Double Cheeseburger

Ground beef, bacon, white onions and mushrooms with a blend of cheddar and mozzarella cheeses.

Ind **\$9** Sml **\$13** Med **\$19** Lrg **\$23**

Chicken Fajita Pizza

Spicy chicken tenders, green peppers, white onions, black olives and fresh tomatoes with salsa, topped with a blend of cheddar and mozzarella cheeses.

Ind **\$9** Sml **\$13** Med **\$19** Lrg **\$23**

Tostada

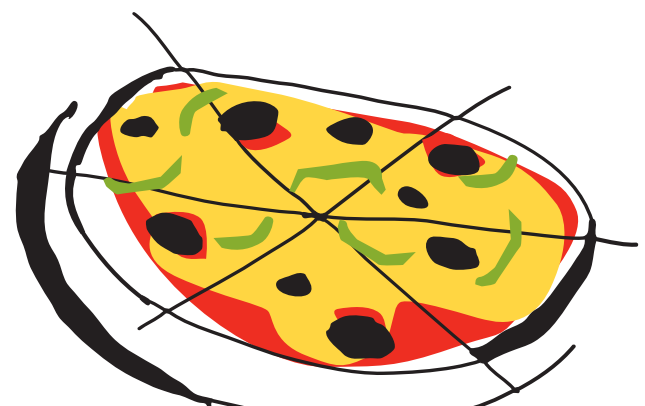
Refried beans, taco beef and mozzarella cheese topped with a fresh blend of lettuce, tomatoes, green onions and tortilla strips in Salsa-Ranch dressing.

Ind **\$9** Sml **\$13** Med **\$19** Lrg **\$23**

* Decadent Chicken

One of our most popular pizzas! Alfredo sauce, spicy chicken tenders and bacon with a blend of cheddar and mozzarella cheeses.

Ind **\$9** Sml **\$13** Med **\$19** Lrg **\$23**



Pasta

Pastas include 1 Bistro Bites

Classics

- * **1 Bistro Lasagna Bolognese**
Tender lasagna noodles layered with a Meat sauce and a blend of cheeses, then topped with mozzarella cheese and baked to perfection.
Petite **\$9** Bistro Size **\$13**

Spaghetti & Meatballs
A mountain of spaghetti noodles smothered in Meat sauce and topped with meat balls.
Petite (3 meatballs) **\$8**
Bistro Size (6 meatballs) **\$13**

Linguine ai Quattro Formaggi
Alfredo made better! Linguine tossed in a decadent sauce of goat, mozzarella, asiago and parmesan cheeses.
Petite **\$8** Bistro Size **\$12**
Top with chicken, shrimp, or Italian sausage \$3

Three Cheese Ravioli
Cheese filled ravioli topped with your choice of Marinara or Meat sauce and parmesan cheese.
Petite **\$8** Bistro Size **\$12**

Spaghetti Carbonara
Spaghetti tossed in a rich creamy sauce with crisp bacon and parmesan cheese, garnished with green onions.
Petite **\$8** Bistro Size **\$12**

- * **Gnocchi**
Traditional potato dumplings tossed in a luxurious Tomato-cream sauce and topped with parmesan shavings.
Petite **\$7** Bistro Size **\$11**
Top with chicken, shrimp, or Italian sausage \$3

Pasta Your Way!

Choose Your Pasta
Linguine, Spaghetti, Farfalle, Penne

Choose Your Sauce
Alfredo, Meat Sauce, Pesto-cream, Marinara, Tomato-cream
Petite **\$7** Bistro Size **\$11**

Choose Your Toppings
Meatballs, Italian sausage, spicy chicken, baby shrimp, oven-roasted vegetables
\$3 each



Inspirations

Frutti de Mare
Mussels, shrimp, and calamari on linguine noodles tossed in your choice of Pesto-cream or Marinara sauce.
Petite **\$10** Bistro Size **\$14**

- * **Rattlesnake Linguine**
Fresh jalapeños and tomatoes tossed with linguine noodles in a Pepperjack Cheese sauce and topped with fried jalapeño bites.
Petite **\$9** Bistro Size **\$13**

- * **New Orleans Linguine**
Italian sausage, spicy chicken, shrimp and banana peppers tossed with linguine noodles and a choice of Alfredo or Tomato-cream sauce.
Petite **\$9** Bistro Size **\$13**

Roasted Vegetable Penne
Penne noodle, oven-roasted mushrooms, red onions, bell peppers and zucchini tossed together in your choice of rich Alfredo or classic Marinara sauce.
Petite **\$7** Bistro Size **\$11**

Pasta Milano
Spicy chicken, mushrooms and tomatoes tossed with farfalle noodles in a Garlic Cream sauce.
Petite **\$9** Bistro Size **\$13**

Portobello Ravioli
Ravioli stuffed with wild mushrooms, tossed in a rich Alfredo sauce, topped with diced tomatoes.
Petite **\$9** Bistro Size **\$13**

- * **Baked Seafood Penne**
Shrimp, scallops and crab tossed with penne in a creamy Asiago sauce and baked.
Petite **\$10** Bistro Size **\$14**

Note: An 18% gratuity is automatically added for any groups of 10 persons or more.

* 1 Bistro specialty items invented by our culinary team and perfected for your enjoyment!

Sandwiches

Sandwiches are oven-baked and served with your choice of fries or Garden Greens. Substitute Greek or Caesar Salad \$2

* 1 Bistro Dip

Marinara, pepperoni, salami, mushrooms and red onions oven-baked on a baguette with melted mozzarella cheese. Served with Meat sauce for dipping. \$9

Black Forest Formaggio

A heaping portion of shaved Black Forest ham paired with Honey Mustard sauce oven-baked on a baguette with a blend of melted cheddar and mozzarella cheeses. \$10

Italian Beef Steak

A heaping portion of shaved beef brisket with sautéed red and green peppers, red onions and mushrooms oven-baked on a baguette with a blend of melted cheddar and mozzarella cheeses. \$11

* The Classic Italian

Layers of pepperoni, Genoa salami and capicollo topped with lettuce, tomatoes, red onions and a splash of Raspberry Vinaigrette. Oven-baked on a baguette with melted mozzarella cheese. \$11

Chicken Parmesan Sandwich

Lightly breaded chicken breast topped with Marinara sauce and melted mozzarella cheese on a toasted onion bun. \$10

Italian Sausage and Pepper Sandwich

A spicy Italian sausage smothered in sautéed peppers and onions. Served on a warm oven-baked baguette with Marinara sauce. \$11

Lunch

Monday through Sunday from 11:00am to 2:30pm



Combos

Soup & Salad

Choice of Greek, Caesar or Garden Greens and a cup of soup. \$8

Soup & Sandwich

Half a 1 Bistro Dip, Black Forest Formaggio or Italian Quesadilla and a cup of soup. \$9

Salad & Sandwich

Half a 1 Bistro Dip, Black Forest Formaggio or Italian Quesadilla and Garden Greens. \$9

Pizza & Salad

Individual size, two-topping pizza with a side of Garden Greens. \$9

Spaghetti & Salad

Lunch size portion of spaghetti topped with Alfredo, Marinara, Tomato-cream or Meat sauce, sprinkled with parmesan cheese and served with Garden Greens. \$9

Substitute Greek or Caesar Salad \$2

Features

* 1 Bistro Featured Calzone

Ask your server about today's featured calzone. Served with your choice of a side of Garden Greens or fries. \$9.50

All-American Meat Lover's Pizza

Pepperoni, ground beef, Canadian bacon, and Italian sausage, with Meat sauce and mozzarella cheese. Served with Garden Greens. \$10

* 1 Bistro Lasagna Bolognese

Tender Lasagna noodles layered with Meat sauce and a blend of cheeses, topped with mozzarella cheese and oven-baked. Served with a side of Garden Greens or a cup of soup. \$10

Baked Penne ai Quattro Formaggi

Penne tossed in a rich sauce of asiago, goat and parmesan cheeses, topped with mozzarella cheese and oven-baked. Served with a side of Garden Greens or a cup of soup. \$9

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Finishing Touches

Sweet Selections

Chocolate Volcano Cake

Rich chocolate cake erupting with a center of warm chocolate lava. **\$6^{.75}**

* **Deep Fried Cheesecake**

'l Bistro's signature dessert – enough to share! Creamy New York style cheesecake wrapped in a tortilla shell, filled with apples; deep fried and topped with whipped cream and caramel sauce. **\$7^{.75}**

Ice Cream Sundae

Vanilla ice cream topped with chocolate, caramel or strawberry sauce, chopped nuts, crushed candies, and fresh whipped cream. **\$5**

* **'l Bistro Signature Ice Cream Sampler**

A decadent sampling of our gourmet hard ice cream. Your choice of Decadent Chocolate, Vanilla Bean, Cappuccino, and Seasonal Feature Flavor - or try one of each. **\$6**

Coffee with a Kick

Specialty hot drinks are made with freshly brewed coffee or Orange Pekoe tea and topped with fresh whipped cream. **\$5**

Cafè Italiano

Amaretto almond liqueur and Kahlua coffee liqueur.

French Kiss

Crème de cacao, irish cream and amaretto almond liqueur.

White Russian Coffee

Vanilla vodka, irish cream and Kahlua.

Gaelic Coffee

Irish whiskey, irish cream, crème de cacao sprinkled with green crème de menthe.

Buttercream Tea

Irish cream and Butterscotch Schnapps with freshly brewed Orange Pekoe tea. **\$2^{.50}**

Hot Drinks

Espresso drinks are a single shot. Add a second \$1

Cafè Cioccolato & Vanilla

Rich espresso combined with dark chocolate, steamed milk and topped with fresh whipped cream, caramel syrup and a dusting of cocoa. **\$3^{.75}**

Vanilla Latte

Bold espresso and smooth vanilla syrup combined with steamed milk and finished with fresh whipped cream. **\$3^{.75}**

Cafè Latte

Espresso shot blended with steamed milk. **\$3^{.75}**

Cappuccino

Espresso shot topped with a little steamed milk, milk foam and a dusting of cinnamon. **\$3^{.25}**

Espresso

2 oz of bold dark coffee with an enticing aroma and caramel undertones. **\$2^{.50}**

Specialty Teas

Selection of specialty teas, including decaffeinated and herbals, presented in a classic tea box. **\$2^{.75}**

Tea or Coffee

Orange Pekoe tea or house blend coffee. **\$2^{.50}**



