

# BURRATA BISTRO

Olives  
Marinated in olive oil & herbs  
\$4.75

Focaccia  
With olive oil & balsamic  
\$4.75

Marcona Almonds  
Spanish roasted almonds  
\$5

Caponata  
Roasted vegetable tapenade  
served with crostini  
\$9.25

Artichoke Hearts with Aioli  
Fried baby artichokes with parmigiano  
\$10.5

Clams  
Sautéed with garlic, vermouth & tomatoes  
\$14.25

Pork Ricotta Meatballs  
Simmered in marinara sauce  
\$10.75

Prawns Sautéed  
With tomato, garlic, lemon & prosciutto  
\$15.25

Oysters  
Baked with bacon-lemon butter,  
topped with parmesan bread crumbs  
\$11.5

Calamari Napolitano  
Sautéed with tomatoes, olives & capers  
\$9.75

Goat Cheese  
with Marinara Sauce  
Baked cheese with candied garlic  
Served with crostini  
\$9.5

Rustic Chicken Liver Pâté  
with truffle oil & served with crostini  
\$8

Caesar Salad\*  
Whole leaf romaine with shaved parmigiano  
\$10.5

Burrata Summer  
Caprese  
Creamy mozzarella with oven roasted &  
fresh seasonal tomatoes, basil pesto  
\$12.5

Gorgonzola Salad  
Frisee, radicchio & romaine  
with croutons & candied bacon  
\$11.5

Beet Salad\*  
Marinated red & golden beets topped  
with valdeon & candied walnuts  
\$12.25

Tuscan Bean Soup \$7.75

Lasagna with Pesto & Sun  
Dried Tomato  
Handmade pasta layered with sun dried  
tomato & pesto, served on a marinara sauce  
\$16.75

Manicotti  
Handmade pasta wrapped around  
ricotta, mozzarella & baked in  
marinara & bechamel sauce  
\$16.75

Four Cheese Pasta  
Lumaconi pasta with Fontina,  
parmigiano, pecorino & aged cheddar  
\$16.25

Lasagna with Roasted  
Chicken & Spinach  
Handmade pasta layered with chicken, spinach  
& mascarpone, served on a marinara sauce  
\$17.75

Linguini Aglio e Olio  
Pasta with garlic, anchovy, crushed  
red pepper & olive oil  
\$14.25

Penne alla Puttanesca  
Sauce of tomato, anchovy, capers & olive  
\$16.75

Penne with Ragu Bolognese  
Classic beef, pork & tomato sauce  
\$16.75

Cannelloni  
Handmade pasta wrapped around pork &  
veal sauced with marinara & bechamel  
\$16.75

Clam Linguini  
\$19.5  
(Gluten Free add 3.00)

Roasted Half Chicken  
Boned chicken stuffed  
with rosemary mascarpone  
\$22.75

Linguini Pork Meatballs  
House made pork meatballs with linguini  
& roasted garlic tomato sauce  
\$20.75

Pork Piccata  
Scallopini wrapped with prosciutto & sage,  
with a lemon caper butter sauce  
\$20.75

Long Bone Short Rib  
Beef rib braised in cabernet,  
served on soft polenta  
\$29.5

Fish of the Day  
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Linguini con Scampi  
Wild prawns sautéed with spicy garlic,  
tomato & basil sauce  
or  
Tomato, garlic and lemon capers  
\$21