

## Antipasto

### **Bistro Bread**

Our almost famous, must try, can't live without it!  
Garlic Cheesy Bread.  
Small 4.5 Large 7

### **Mozzarella in Carrozza**

Mozzarella cheese floured and lightly fried.  
Served with a touch of marinara.  
7

### **Calamari Fritti**

Tender squid lightly floured and fried. Served with  
marinara or cocktail sauce. Try both sauces add .50  
9

### **Caprese**

Sliced fresh mozzarella, tomatoes,  
olives, basil and olive oil.  
9

### **Bella Napoli**

Roasted red peppers, sliced fresh mozzarella, artichoke  
hearts, black olives, fresh basil and olive oil.  
9

### **Calamari Fra Diavolo**

Tender squid sautéed in oil, garlic, tomato,  
fresh herbs and crushed hot pepper.  
9

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## Bruschetta

### **Bruschetta**

Toasted baguette topped with a mix of diced  
tomatoes, fresh basil, garlic and olive oil.  
7

### **Sundried Tomato Bruschetta**

A mixture of sundried tomatoes, roasted garlic,  
four cheeses: cream, goat, parmesan, ramano, fresh basil and  
drizzled with our homemade balsamic vinaigrette.  
8

### **Roasted Garlic & Cream Cheese Bruschetta**

Our homemade roasted garlic, cream cheese,  
parmesan/ramano spread over a baguette and  
topped with diced tomatoes, fresh basil and olive oil.  
8

### **Mediterranean Bruschetta**

Kalamata olives, ricotta cheese, diced tomatoes, oregano,  
salt, pepper, fresh basil and a drizzle of olive oil.  
8

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## Zuppe & Insalate

### **Soup of the Day**

Available October - May  
Cup 3.5 Bowl 4.5

### **House Salad**

Two varieties of crisp lettuce, onion,  
zucchini, carrots and red cabbage.  
Choice of balsamic vinaigrette, Italian & ranch.  
4.25

### **Caesar Salad**

Romaine lettuce tossed with Caesar dressing,  
parmesan cheese and homemade croutons.  
Small 5 Large 6.5

### **Chicken Caesar Salad**

Seasoned and grilled slices of chicken breast served  
on a tossed Caesar salad with parmesan  
cheese and homemade croutons.  
9

### **Shrimp Caesar Salad**

Shrimp sautéed with garlic and olive oil served  
on a tossed Caesar salad with parmesan  
cheese and homemade croutons.  
11

### **Salmon Caesar Salad**

Salmon dusted in flour, pan fried & served  
on a tossed Caesar salad with parmesan  
cheese and homemade croutons.  
13

### **Emperors Special Blend**

An assortment of garden greens with slices of  
grilled chicken breast, roasted red peppers,  
provolone cheese, goat cheese, artichoke  
hearts, tomato and choice of Italian  
dressing or balsamic vinaigrette.  
10

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To insure quality, all items are made to order. Your patience is appreciated.

## Pasta Entrees

### **Spaghetti Marinara**

Spaghetti served with our homemade marinara sauce.  
Add meat sauce, meatballs or sausage 2.25 each.  
9

### **Fettuccine Alfredo**

Authentic homemade cream & butter reduction, no garlic  
or cheese is added. Made fresh daily. Add chicken 3  
10

### **Baked Ravioli**

Ricotta and parmesan cheese filled pasta pockets topped  
with marinara sauce, mozzarella cheese and baked.  
10.5

### **Gnocchi**

Potato dumplings prepared in a  
cream pesto or basil rosata sauce.  
10.5

### **Rigatoni Primavera**

Large tube pasta tossed with sautéed zucchini, yellow squash,  
bell peppers, eggplant, mushrooms and marinara sauce.  
10..5

### **Rigatoni Montanara**

Large tube pasta tossed with sautéed mushrooms and  
onions, seasoned with prosciutto and fresh herbs,  
then tossed in a cream tomato sauce.  
10.5

### **Tortellini Alla Panna**

Beef filled pasta with homemade Alfredo sauce.  
10.5

### **Penne Del Pastore**

Penne pasta pan tossed with onions, spinach, ricotta  
cheese and a touch of our fresh marinara.  
10.5

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## Bistro Classics

### **Penne Arrabiate**

Sweet Italian sausage sautéed with olive oil, garlic, marinara  
sauce, crushed red pepper and tossed with penne pasta.  
11.25

### **Pollo Alla Parmigiana**

Lightly breaded chicken breast fried and baked with marinara  
sauce and mozzarella cheese. Served with penne pasta.  
13.5 Sub Veal Cutlet 16.75

### **Pollo Alla Panna**

Tender chicken breast sautéed with mushrooms, fresh herbs  
and a brandy cream sauce. Served with fettuccine Alfredo.  
13.75 Sub Veal Cutlet 17

### **Melanzane Vesuvio**

Eggplant lightly floured and fried, then baked with  
mozzarella cheese, fresh herbs and rosata sauce.  
Served with penne marinara.  
12

### **Pollo Marsala**

Thinly pounded chicken breast flamed in Marsala wine with  
mushrooms and fresh herbs. Served with fettuccine Alfredo.  
13.5 Sub Veal Cutlet 16.75

### **Pollo Piccata**

Thinly pounded chicken breast sautéed in butter and a white  
wine lemon caper sauce. Served with fettuccine Alfredo.  
13.5 Sub Veal Cutlet 16.75

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## Bistro Specialties

### **Salsiccie Alla Frigentina**

Sweet Italian sausage sautéed with olive oil, garlic, onion,  
red and green peppers and tossed with penne marinara.  
12

### **Salsiccie Alla Vodka**

Sweet Italian sausage sautéed in a vodka gorgonzola  
cream sauce with roasted red peppers, mushrooms,  
onions and tossed with farfalle pasta.  
13

### **Pollo Alla Pesto**

Chicken sautéed with garlic, prosciutto, mushrooms,  
onions and tossed with our homemade  
cream pesto and farfalle pasta.  
13.75

### **Bistro Chicken**

Chicken sautéed with sun dried tomatoes, prosciutto,  
spinach, onion, garlic and tossed with  
rosata sauce and farfalle pasta.  
13.75

### **Fettuccine Della Casa**

Chicken sautéed with mushrooms, prosciutto, roasted red  
peppers, tossed with fettuccine and cream tomato sauce.  
13.75

### **Scampi Alla Bernardo**

Shrimp sautéed with bacon, mortadella and mushrooms  
in a brandy basil rosata sauce.  
Served over fettuccine.  
14.5

### **Pollo Del Pastore**

Chicken sautéed in olive oil, garlic, roasted red peppers, onions. Then simmered  
in a chicken broth with spinach and served over a bowl of farfalle  
pasta and a touch of fresh grated parmesan cheese.  
13.5

## Seafood Entrees

### **Linguine Con Calamari**

Tender squid sautéed in olive oil, garlic, tomatoes, fresh herbs and crushed hot pepper. Served over linguine pasta.  
12.75

### **Scampi Fra Diavolo**

Large shrimp sautéed in a fresh tomato sauce with crushed hot peppers, basil and oregano. Served over a bed of linguine.  
13.75

### **Scampi Alla Pesto**

Large shrimp sautéed with garlic, prosciutto, mushrooms, onions and tossed with our homemade cream pesto and farfalle pasta.  
14.25

### **Scampi Alfredo**

Large shrimp sautéed in garlic and olive oil and served over fettuccine Alfredo.  
14

### **Penne Al Salmone**

Salmon chunks sautéed with spinach, prosciutto, fresh herbs, parmesan cheese with penne pasta in a cream tomato sauce.  
14.5

### **Salmone in Umido**

Salmon fillet poached in white wine with capers, artichokes, mushrooms and fresh herbs. Served with fettuccine Alfredo.  
14.5

### **Sole Florentine**

Lightly floured sole sautéed in a white wine lemon caper sauce. Served on a bed of sautéed spinach with fettuccine Alfredo.  
15

### **Linguine Alla Vongole**

Fresh little neck clams sautéed with garlic, olive oil, and parsley. Served over linguine with the choice of red or white wine sauce.  
14.5

## Sandwiches

All sandwiches are served with a choice of French fries or side salad.

### **Grilled Chicken Caesar**

Seasoned and grilled chicken breast topped with romaine, our signature Caesar dressing, tomato and parmesan cheese.  
9

### **Chicken Parmesan**

Lightly breaded chicken breast fried and baked with tomato sauce and mozzarella cheese.  
9.5

### **Italian Sausage**

Sweet Italian sausage grilled with onions and green peppers.  
9

### **Classic Toasted Meatball**

Our homemade meatballs covered with marinara sauce, mozzarella cheese and baked.  
9

### **Eggplant**

Eggplant lightly floured and fried, then baked with mozzarella cheese, marinara sauce.  
9

### **Panino Classico**

Ham, salami, provolone cheese, fresh mozzarella, roasted red peppers, lettuce and tomato. Served with balsamic vinaigrette.  
9.5

## For our guests under 12

### **Spaghetti Marinara 5**

Add meat sauce, meatball or sausage 1 each

### **Fettuccine Alfredo 6**

Add chicken 1.25

### **Ravioli 6**

Add meat sauce 1

### **Chicken Wings 6.5**

### **Breaded Chicken Tenders 5.5**

## Desserts

### **Homemade Cannoli**

5

### **Chocolate Dipped Cannoli**

6

### **Chocolate Lava Cake**

6.5

### **Homemade Tiramisu\***

6.5

### **Cheese Cake**

5.5

### **Berto's Ice Cream**

Spumoni,  
Chocolate Hazelnut,  
Pistachio Tartufo,  
Lemon Strawberry Sorbet  
6.5

### **Root Beer Float**

4.5

## Draft Beer

New Belgium Fat Tire & 1554 Black Ale,  
Peroni Birra Superiore,  
Blue Moon Belgian White Wheat Ale,  
Bud Light

## Beverages

### **Espresso**

2.5

### **Cappuccino or Latte**

3

### **Cafe Mocha**

3.5

### **Soda, Iced Tea, Lemonade, Root Beer**

2

## Hand Tossed Brick Oven Pizza

Pizza is available Dinners Thursday - Sunday

<b>Cheese Pizza</b>	<b>Small (12") 10</b>	<b>Large (16") 13</b>
<b>Extra Toppings</b>	<b>1.5</b>	<b>2</b>
<b>Specialty Toppings</b>	<b>2.5</b>	<b>3.5</b>

**Sauce Choices: Tomato, Alfredo, BBQ**

### **Extra Toppings:**

Sweet Italian Sausage	Extra Cheese	Tomato
Bacon	Green Peppers	Sautéed Mushrooms
Pepperoni	Onions	Fresh Basil
Ham	Fresh Garlic	Artichoke Hearts
Roasted Red Peppers	Black or Green Olives	Pineapple

### **Specialty Toppings:**

Homemade Meatballs	Chicken	Shrimp
Prosciutto	Fresh Mozzarella	Pesto Sauce
Grilled Eggplant	Grilled Zucchini	Goat Cheese

**Calzone** 11 **extra ingredients .95**  
Ricotta, mozzarella, salami, ham, tomato slices and tomato sauce.

**Stromboli** 11 **extra ingredients .95**  
Salami, pepperoni, ham, mozzarella, sliced tomato and tomato sauce.

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## Bistro Specialty Pizza

### **Capricciosa**

Light tomato sauce, fresh mozzarella, prosciutto, goat cheese, tomato, parmigiano, green olives, basil & oregano.  
Small 17 Large 22

### **Pizza Romana**

Traditional white pizza. Lightly brushed with olive oil then topped with tomato and three cheeses ricotta, parmigiano and mozzarella.  
Small 14 Large 17

### **Pizza Del' Ortolano**

Vegetarian white pizza with pesto sauce, fresh mozzarella, grilled eggplant, grilled zucchini, tomato, fresh basil & oregano.  
Small 17 Large 22

### **Margherita**

Fresh mozzarella, tomato sauce, fresh basil, sliced tomato & oregano.  
Small 14 Large 18

### **Pizza Alla Cleopatria**

White pizza with pesto sauce, fresh mozzarella, roasted red peppers, tomato & artichoke hearts.  
Small 16 Large 20

### **Bistro BBQ**

Grilled chicken, tangy BBQ sauce, bacon & onions.  
Small 14 Large 17

### **The Alfredo**

Grilled chicken, our homemade Alfredo sauce and sautéed spinach.  
Small 12 Large 16

~ No Substitutions Please ~

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For parties of 8 or more, an 18% gratuity may be added to your bill.

Please no separate checks for parties of 8 or more.

Split plate charge \$1.5.

Please give us advanced notice if would like to bring your own special dessert.

A service fee of \$1 per person will be added to your bill for plating.

\*The FDA requires us to warn that consuming raw egg and meats may contribute to food born illness.

We reserve the right to refuse service to anyone.

Thank You!