



Olive The World

Bistro -

A tasting experience

Choose your Extra Virgin Olive Oils and Balsamic's to create your own tasting sensation!



Daily Tapas

Bruschetta.....4

Olive Medley....4

Dates Wrapped in Bacon,
Stuffed with Gorgonzola
Cheese...5

Manchego Cheese with
Truffle Honey...5

Eggplant Caponata...5

Fig and Walnut
Tapenade over Soft Cream
Cheese...4

Sticky Pine Nuts and
Artichokes with Lemon
and Honey....6

Bay Scallops Sautéed in a
Butter Tarragon Crumb..6

Gambas (Gulf Pink
Shrimp) Sautéed in a
Parsley Garlic Pesto....8

What are Tapas?

Tapas are a variety of small savory Spanish dishes, often served as a snack with drinks, or with other tapas as a meal.

Starters

Charcuterie Board:
a selection of cured meats
and cheeses
Sm 12.95
Lg 18.95

Chef's Selection Cheese
Board with Dried Fruit...11.95

Hummus and Chips: House
Made Hummus with Chips
and Veggies
Sm 4.95 Lg 6.95

Sautéed Mussels
Choose Wine & Butter or Our
Own Marinara 12.95

Clams & Mussels Medley
Choose Wine & Butter or Our
Own Marinara 12.95

Soups & Stews: See our Daily
Specials Board....3.95 to 7.95

The Bistro Chicken Pot Pie

Our traditional creamy chicken pot pie made in house with herbs and spices and covered with our own buttery dough top, includes a side salad. 12.95

Salads

Spring Mix Side: Spring Mix,
Grape Tomatoes, Carrots,
Cucumbers 3.50

Arugula Side: Arugula, Grape
Tomatoes, Pine Nuts,
Parmigiano Shavings 3.95

Insalata Caprese: Tomato,
Mozzarella and Fresh Basil
Sm 4.95 Lg 7.95

Calabrian Chef: Prosciutto,
Soppressata, Mortadella,
Provolone on Organic Spring
Mix with Carrots, Cucumbers,
Grape Tomatoes 9.95

Smoked Salmon: Organic
Spring Mix with Artichokes,
Tomatoes, Cucumbers, Capers
9.95

Mediterranean Quinoa Salad:
Chickpeas, Baby Spinach with
Cucumbers and Dried
Cranberries 8.95

Arugula & Chèvre Goat

Cheese: with Candied Pecans,
dried Mission Figs and Roasted
Turkey 9.95

Panini

Warm pressed Panini sandwiches made with locally baked Ciabatta rolls.

Caprese: The Classic. Mozzarella, Tomato with House Made Basil Pesto 8.95

Mimmo's Favorite: Prosciutto di Parma, Mozzarella and Tomato with House Made Sundried Tomato Tapenade 9.95

Lauropoli: Soppressata, Provolone, Artichokes, Arugula, with House Made Black Olive Tapenade 9.95

Cosenza: A taste of southern Italy. Prosciutto, Mortadella, Soppressata, Provolone, Tomato, Baby Arugula with House Made Sundried Tomato Tapenade 9.95

Alaskan: Smoked Salmon, Mozzarella, Arugula with House Made Basil Pesto 9.95

Costello: Roasted Turkey Breast, Smoked Mozzarella, Arugula with House Made Parsley Pesto 8.95

Chicken Parmigiano: Bistro seasoned Chicken Cutlet with our house made marinara sauce, Mozzarella and Parmigiano....9.95

Fresh Linguini Pasta

Pesto: A Genoa Original, Pesto, Arugula and Parmigiano Shavings 9.95

Linguini & Marinara Sauce: 9.95

Linguini & Alfredo Sauce: 9.95

Bistro Meatballs & Marinara: The Classic, topped off with aged Parmigiano cheese 11.95

Salmon: A Mediterranean Favorite, Smoked Salmon, Artichokes, Green Olives, Baby Spinach, Capers 12.95

Shrimp Pesto: Gulf Pink Shrimp and house pesto sautéed with Arugula and topped with Parmigiano. 17.95

Shrimp & Artichokes: Gulf Pinks sautéed in a lemon, wine and butter reduction and topped with Parmigiano. 18.95

Shrimp & Scallop Alfredo: Gulf Pinks and Bay Scallops 19.95
-add a 1/2 Lobster Tail...25.95
-add a whole Lobster Tail...31.95

Mussels: A traditional Belgian dish. Sautéed Mussels in white wine with garlic and herbs. 14.95

Littleneck Clams sautéed with cherry tomatoes and greens with a lemony wine reduction over linguini...16.95

NOTE: All of the above can be prepared with Gluten Free Fettuccini, add 2.00

The Bistro New Englander

North Atlantic Lobster salad served chilled in a "Crusty Breads" Focaccia served on a bed of Organic Greens. 15

Ravioli

Classic Cheese with house made Marinara Sauce and Aged Parmigiano Shavings 9.95

Gorgonzola, Spinach & Pine Nut with sautéed Greens and Gorgonzola 10.95

Wild Mushroom & Truffle with Portobello Marsala Sauce and topped with Parmigiano 11.95

Creamy Lobster with sautéed Arugula and topped with Parmigiano..... 12.95

Braised Beef with our own Cognac Cream Sauce.....12.95

Gnocchi

Gorgonzola Gnocchi: Soft as Pillows, filled with Gorgonzola and served with sautéed greens. 9.95

Lasagna

Lasagna and Side Salad: Our house made vegetarian lasagna 12.95 Add a side of Meatballs & Marinara: 4.95

Extras

Additional Bread Slice.....0.75

Small Bread Bowl (3 pieces).....2.00

Crostini Bowl (4 pieces).....1.50

Extra Parmigiano Cheese.....0.50

Extra Sauce.....1.00

Additions

Side of Meatballs and Marinara...4.95

Add sautéed Scallops to any dish or salad....6

Add a Gulf Pink Shrimp Skewer to any dish or salad.....8.00

Add Chicken Cutlet to any dish or salad...4.95

Chicken Cutlets over Linguini

Chicken Alfredo

Linguini tossed in a creamy Parmigiano-Reggiano sauce 16.95

Chicken and Artichoke

Artichokes sautéed with greens in a lemony wine reduction over linguini 16.95

Chicken Cognac

Linguini coated in our own Cognac cream sauce 16.95

Chicken Marsala

Portobello Mushroom and Marsala Sauce with aged Parmigiana cheese shavings 16.95

Chicken Parmigiana

Our house marinara sauce topped with Mozzarella and aged Parmigiana cheese shavings 16.95

Add a second cutlet portion to the above: 4.95

Bistro Ready to go Meals

Instead of Home Delivery Meal Kits or Supermarket Kits, try a Bistro Kit!

Ever drive home from work and wonder what to cook for dinner...but you didn't have all of the ingredients and you did not want to deal with shopping first? Simply call the Bistro and place your dinner order with us and stop on by to pick it up. You can choose to have your meal prepared by us and pick it up warm or take a meal kit home to prepare on your own.

We supply you with all of the ingredients you'll need!

Desserts

Holi Moli Cheesecakes

A variety of alternating flavors such as Chocolate Guinness, Champagne Raspberry, Dulce de Leche, Original, Hibiscus, Turtle Peanut Butter-Chocolate Chip, Peppermint Patty
5.25 - 5.95

Cheese Board

Chefs Assortment with dried fruits and crostini's
11.95

Bistro Creme Brûlée

5.75

Ultra Premium Ice Cream, Gelato & Sorbet

Ask your server for todays flavors

1 scoop: 2.50

2 scoops: 4:50

3 scoops: 6.50

Includes cake cone

Add Waffle Cone: .50

Add Waffle Bowl: .75

Ice Cream Floats!

Create an Old Fashioned Float!

Just add a craft soda or beer from our drink menu to create your favorite like:

Root Beer - Vanilla Ice Cream

Ginger Ale - Chocolate Ice Cream

Blood Orange - Vanilla Ice Cream

Orange Mango Spindrift - Mango Sorbet

Root Beer - Espresso Ice Cream

Adult (21+) Ice Cream Floats

Prosecco - Limoncello Sorbet

Belgian Chocolate Beer - Chocolate Ice Cream

Belgian Kriek Beer - Dark Chocolate Ice Cream

Belgian Framboise Beer - Vanilla Ice Cream

Hard Root Beer - Vanilla Ice Cream

Serving Craft Beer and Wines, available for Take-Out as well.



NON-ALCOHOLIC DRINKS

- **LORINA French Soda** \$3.25 each
- Pink Lemonade - France
- Lemonade - France
- Blood Orange - France
- **SPRECHER SODA, WI** \$3.25 each
- Ginger Ale
- Root Beer
- Cola
- **UNSWEETENED ICE TEA** \$2.00 each
- Cranberry - Hibiscus
- **WATER-France** \$2.95 each
- Perrier
- **SPINDRIFT Water, MA** \$2.95 each
- Blackberry
- Cucumber
- Grapefruit
- Orange Mango
- **KOMBUCHA 221bc TEAS** \$4.95 each
- Ginger - Sarasota
- Grapefruit Basil Bee Pollen - Sarasota
- Orange Turmeric Cinnamon - Sarasota
- Berry Hibiscus - Sarasota

Bistro Catering

Catering available for all occasions at home or in the office. Birthday parties, dinner gatherings, office celebrations and more!

We can do any size gathering, no order is too small or too large.

Call us to set a time where we can review your culinary needs.

ALCOHOLIC DRINKS

BEER

- Barista Chocolate Quad BE \$7.50
- St. Louis Framboise - BE \$6.95
- St. Louis Kriek - BE \$6.95
- Wittekerke - BE \$4.95
- Downtown Brown - CA \$4.95
- Oak Wizard Brown Ale - MI \$4.95
- Bavik - BE \$4.95
- Hefeweizen 330ml - DE \$4.95
- Hefeweizen 500ml - DE \$5.95
- Sprecher Hard Ginger Beer \$4.95
- Sprecher Hard Root Beer \$4.95

RED WINE

- Pinot Noir - CA \$6.95 GL \$23 BTL
- Chianti - Italy \$6.95 GL \$23 BTL
- Cabernet
- Sauvignon-CA \$7.95 GL \$24 BTL
- Bordeaux, France \$24 BTL

WHITE WINE

- Pinot Grigio - IT \$5.95 GL \$21 BTL
- Chardonnay - FR \$8.95 GL \$25 BTL
- Riesling - DE \$12.95 GL \$30 BTL
- Chablis - FR \$12.95 GL \$40 BTL

ROSÉ WINE

- Listan Negro Rosado -
- Canary Islands \$12.95 GL \$40 BTL

SPARKLING

- Prosecco - IT \$6.95 BTL

EPPA SANGRIA

- Red Sangria - CA \$7.95 GL \$23 BTL
- White Sangria - CA \$7.95 GL \$23 BTL

PORT

- Cockburn - Portugal \$8.95 GL

All Beer and Wine bottles are also available as a retail purchase to enjoy at home. See our retail price list in the Market.

