

## Carne

### **Penne Arrabiate**

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

12.25

### **Salsiccie Alla Frigentina**

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

12.75

### **Salsiccie Alla Vodka**

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

13.95

### **Aglio Arrostito e Funghi**

Sausage, chicken & farfalle pasta tossed in a roasted garlic and mushroom cream sauce.

14.25

### **Balsamico Di Maiale**

Rosemary crusted pork tenderloin topped with mushrooms sautéed in a balsamic reduction and caramelized onions. Served with a side of fettuccine Alfredo.

14.50

### **Filetto Di Gorgonzola**

Tenderloin tips sautéed in a creamy gorgonzola sauce.

Served with Fettuccine Alfredo.

15.50

### **Veal Alla Parmigiana**

Lightly breaded veal fried and baked with marinara sauce and mozzarella cheese.

Served with penne marinara.

19.5

### **Veal Marsala**

Thinly pounded veal top round flamed in Marsala wine with mushrooms and fresh herbs.

Served with fettuccine Alfredo.

19.5

### **Veal Piccata**

Thinly pounded veal top round sautéed in a butter, white wine lemon caper sauce.

Served with fettuccine Alfredo.

19.5

### **Veal Alla Panna**

Thinly pounded veal top round sautéed with mushrooms, fresh herbs and a brandy cream sauce. Served with fettuccine Alfredo.

19.5

## Frutti Di Mare

### **Gamberi Fra Diavolo**

Large shrimp sautéed in a fresh marinara sauce with crushed hot peppers, basil and oregano.

Served over a bed of linguine.

14

### **Gamberi Pesto**

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

14.5

### **Alfredo Gamberetti**

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

14.25

### **Penne Al Salmone**

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

14.95

### **Linguine Con Calamari**

Tender squid sautéed in olive oil, garlic, marinara, fresh herbs and crushed hot pepper.

Served over linguine pasta.

13

### **Tilapia Florentine**

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

14.5

### **Linguine Alla Vongole**

Clams sautéed with garlic, olive oil, and parsley.

Served over linguine with the choice of red or white wine sauce.

Sub white wine cream gorgonzola sauce add .75

14.5

# Harley's Italian Bistro

## Carry Out Menu

Harley's Italian Bistro

4221 N 7th Avenue

Phoenix, AZ 85013

602.234.0333

www.harleysbistro.com

Lunch T – F 11:00am - 2:00pm

Dinner Served Sunday - Thursday 5:00pm - 9:00pm

Friday & Saturday 5:pm - 10:00pm

Closed Monday

All carry out orders must be received one half hour before the end of the serving times listed above.

## Desserts

### **Homemade Cannoli**

5

### **Cheese Cake**

5.5

### **Chocolate Dipped Cannoli**

6

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

Spumoni,

Chocolate Hazelnut,

Pistachio Tartufo,

Lemon Strawberry Sorbet

6.5

### **Chocolate Lava Cake**

7

### **Homemade Tiramisu\***

6.5

### **Root Beer Float**

4.5

## Antipasto

### **Bistro Bread**

Our almost famous, must try, can't live without it!  
Garlic Cheesy Bread.  
Small 5 Large 7

### **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 reduction.  
8

### **Roasted Garlic Bruschetta**

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

### **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  
9.5

### **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

## Pasta

### **Spaghetti Marinara**

Spaghetti served with our  
homemade marinara sauce.  
Add meat sauce, meatballs or sausage 2.75 each.  
9.5

### **Fettuccine Alfredo**

Authentic homemade cream & butter reduction,  
no garlic or cheese is added.  
Made fresh daily. Add chicken 3  
10.75

### **Baked Ravioli**

Choice of beef or cheese filled pasta pockets  
topped with marinara sauce,  
mozzarella cheese and baked.  
11.5

### **Gnocchi**

Potato dumplings prepared in a  
cream pesto or basil rosata sauce.  
11.5

### **Melanzane Vesuvio**

Eggplant lightly floured and fried, then baked with  
mozzarella cheese, fresh herbs and rosata sauce.  
Served with penne marinara.  
12.75

### **Rigatoni Primavera**

Large tube pasta tossed with sautéed zucchini,  
yellow squash, bell peppers, eggplant,  
mushrooms and marinara sauce.  
11.5

### **Rigatoni Montanara**

Large tube pasta tossed with sautéed  
mushrooms & onions, seasoned with  
prosciutto and fresh herbs,  
then tossed in a cream tomato sauce.  
11.5

### **Tortellini Alla Panna**

Beef filled pasta with peas and Alfredo sauce.  
11.5

### **Penne Del Pastore**

Penne pasta tossed with onions, spinach,  
ricotta cheese and a touch of our  
fresh marinara.  
11.5

## Zuppe & Insalate

### **Soup of the Day**

Available October - May  
Cup 3.5 Bowl 4.5

### **Garden Salad**

Two varieties of crisp lettuce, onion,  
zucchini, carrots and red cabbage.  
Choice of balsamic vinaigrette, Italian or ranch.  
5

### **Caesar Salad**

Romaine lettuce tossed with Caesar dressing,  
parmesan cheese and homemade croutons.  
Small 5 Large 7

### **Chicken Caesar Salad**

Seasoned and grilled slices of chicken breast  
served on a tossed Caesar salad with  
parmesan cheese and homemade croutons.  
9.5

### **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 balsamic vinaigrette.  
10.5

### **Bistro Chicken**

Chicken sautéed with sun dried tomatoes,  
prosciutto, spinach, onion, garlic and tossed  
with rosata sauce and farfalle pasta.  
14.25

### **Fettuccine Della Casa**

Chicken sautéed with mushrooms, prosciutto,  
roasted red peppers, tossed with  
fettuccine and cream tomato sauce.  
14.25

### **Pollo Alla Pesto**

Chicken sautéed with garlic, prosciutto, mush-  
rooms,  
onions and tossed with our homemade  
cream pesto and farfalle pasta.  
14.25

### **Pollo Del Pastore**

Sautéed chicken, garlic, roasted red peppers,  
onions & spinach simmered in a chicken broth,  
served over a bowl of farfalle pasta.  
13.95

## Pollo

### **Pollo Alla Parmigiana**

Lightly breaded chicken breast fried and baked  
with marinara sauce and mozzarella cheese.  
Served with penne marinara.  
13.95

### **Pollo Marsala**

Thinly pounded chicken breast flamed in Marsala  
wine with mushrooms and fresh herbs.  
Served with fettuccine Alfredo.  
13.95

### **Pollo Piccata**

Thinly pounded chicken breast sautéed in butter  
and a white wine lemon caper sauce.  
Served with fettuccine Alfredo.  
13.95

### **Pollo Alla Panna**

Tender chicken breast sautéed with mushrooms,  
fresh herbs and a brandy cream sauce.  
Served with fettuccine Alfredo.  
14.25