

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

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

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

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

Pollo

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, mushrooms,
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 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

Low Carb Choice - Sub vegetable of the day for any pasta side \$1

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

Aglione 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

Desserts

Homemade Cannoli
5

Chocolate Dipped Cannoli
6

Chocolate Lava Cake
7

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

For our guests under 12

Spaghetti Marinara 5

Spaghetti & Meatball 6

Spaghetti & Meat Sauce 6

Fettuccine Alfredo 6

Fettuccine Alfredo & Chicken 7

Chocolate Sundae 4

Beverages

Espresso
3

Cappuccino or Latte
3.5

Cafe Mocha
4

Soda, Iced Tea, Lemonade,
Root Beer
2.5

Pellegrino Sparkling Water
3

Bottle Beer

Bud/Bud Light, Coors Light, Miller Lite, Ultra, Heineken,
Amstel Light, New Castle, Corona, Blue Moon,
Peroni, Moretti, Fat Tire, 1554 Black Ale,
O'Douls & Buckler

House Cocktails

Italian Ice

Vodka, Blue Curacao, Raspberry Liqueur, Sour Mix

Italian Margarita

Amaretto, Tequila, Triple Sec and Sour Mix

Negroni

Gin, Campari and Sweet Vermouth

Italian Nut

Malibu Rum, Amaretto, Orange Juice & Grenadine

Italian Screwdriver

Vodka, Galliano and Orange Juice

Italian Sunrise

Vodka, Campari, Limoncello, OJ and Sour Mix

Cokello

Limoncello, Rum and RC Cola

Pink Cello

Limoncello, Vodka and Cranberry Juice

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 \$1.50.

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.

Dipping oil & gift cards are available.

Thank You!

Wines by the Glass and Carafe

CR Cellars Chianti

Salmon Creek Cellars

Pinot Grigio, Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Noir

Glass 5.5 Half Carafe 13 Carafe 24

Whites by the Glass and Bottle

Anterra Pinot Grigio Delle Venezie, Italy.....6/23
Delicate and fruity with elegant floral notes.

Villa Pozzi Pinot Grigio, Italy.....6.5/25
Crisp citrus & white peach flavors with a soft finish.

Bivio Pinot Grigio IGT, Italy.....8/29
Fresh green apple, bright citrus and clean mineral flavors.

Brancott Sauvignon Blanc, New Zealand.....8/29
Ripe capsicum, gooseberry, mango & passionfruit flavors.

Ironstone Obsession Symphony, California.....7/27
Full fruit flavors that finish crisp and clean.

St. Francis Chardonnay, California.....7/27
Ripe fruit, butterscotch and pineapple flavors.

Noble Vines 446 Chardonnay, California.....8/29
Flavors of peach, coconut and hints of toasty vanilla spice.

Kendall Jackson Chardonnay, California.....9/32
Pineapple and mango flavors with aromas of apples and pears.

Snoqualmie Riesling, Washington.....7/27
Crisp with aromas of spicy pear and dried apricots.

New Age Rose, Bianchi Vineyards, Argentina.....6/23
Wild raspberry aromas, sweet red fruit and violet taste.

Reds by the Glass and Bottle

McManis Merlot, California.....7/27
Notes of Vanilla, Hazelnut, Milk Chocolate and Caramel.

Avalon Napa Valley Merlot, California.....8.5/30
Crème Brulee and brown sugar with ripe berry aromas.

Santa Rita Reserve Merlot, Chile.....29
Ripe black fruit, sweet plum & spicy vanilla notes.

Napa Station Merlot, Napa Valley, California.....35
Black cherry & blackberries with hints of dark chocolate.

Avalon California Cabernet Sauvignon.....6.5/25
Juicy blue and black fruit flavors with subtle oak.

337 Cabernet Sauvignon, Lodi, California.....9/32
Black cherry, blackberry, cassis & black pepper spice.

Napa Ridge Cabernet Sauvignon, California.....30
Black cherry followed by dark chocolate-raspberry truffle.

Guenoc California Zinfandel...7.5/29
Dry, balanced, with a soft and elegant body.

Plungerhead Lodi Zinfandel, California.....30
Raspberry liquor, cocoa, blackberry cobbler & cinnamon.

Castello di Querceto DOCG Chianti, Italy...6.5/25
Dry, balanced, with a soft and elegant body.

Santa Christina Sangiovese, Italy.....7/27
Simple, fruity wine with hints of cocoa and licorice.

Falesco Vitiano Cabernet/Merlot/Sangiovese, Italy.....8/29
Bouquet of raspberry jam, molasses, and cinnamon.

Graffigna Centenario Malbec, Argentina.....8.5/30
Floral aromas of crushed rose petals and violets.

Septima Malbec, Argentina.....28
Ripe plums, raspberry, strawberry & licorice with hints of mocha.

McManis Petite Syrah, California.....8/29
Succulent jammy fruit, soft tannins & oaky finish.

La Merika Pinot Noir, California.....8/29
Cherry, strawberry jam, red licorice with hints of rhubarb.

Mark West Pinot Noir, California.....31
Cherry and raspberry with a touch of vanilla spice.

Layer Cake Primitivo, Italy.....32
Jammy black cherries, plums, truffles, tar & espresso.

Terrabianca Campaccio, Toscana, Italy.....40

This Super Tuscan has a perfectly balanced body of dark berry fruit, a hint of cocoa and toasted almond with a tanned leather aroma. 70% Sangiovese, 30% Cabernet Sauvignon.