BISTRO di MARINO

Four Courses For $35 per person

First Course

Artichoke Fritti
Lightly fried, served over gorgonzola cream sauce

Ricotta Fritters
Served with basil pesto aoli

Apple Pecan Gorgonzola Salad
Gorgonzola, dried cranberries, apple cider maple vinaigrette

Caesar Augustus Salad
Arugula, fresh mozzarella, roasted peppers, croutons

Second Course

Pumpkin Ravioli sage brown butter sauce
Gnocchi Gorgonzola homemade gnocchi, gorgonzola cream
Rigatoni Bolognese white truffle oil, pecorino romano

Third Course

Pollo Franchese
Egg battered, roasted peppers and asparagus, homemade mozzarella, lemon caper white wine sauce

Walnut Encrusted Salmon
Apple cider demi, fresh fall kale saute, garlic mashed.

Stuffed Flounder
Stuffed with red peppers and spinach, garlic wine.

Pork Loin Saltimbocca
Prosciutto and homemade mozzarella, sage wine, fresh fall kale saute, garlic mashed.

Fourth Course

Inquire about our delicious assortment of fresh desserts!