

TRADITIONAL

Classic Pastas

BOLOGNESE <i>Homemade Italian meat sauce simmered in red wine and marinara over penne pasta</i>	20
ARRABBIATI <i>Italian sausage, spicy garlic marinara, crushed red pepper, penne.</i>	19
+ It's spicy.	
MARINARA RAVIOLI <i>Cheese ravioli with house marinara, parmesan</i>	18

Baked Dishes

BAKED PENNE <i>Penne with marinara, ricotta, and mozzarella, baked until golden.</i>	19
+ Add: Broccoli +5 / Sausage +6 / Chicken +6	
EGGPLANT PARMIGIANA <i>Crisp breaded eggplant with marinara, mozzarella, and linguine.</i>	19
MANICOTTI <i>Pasta stuffed with an Italian blend of ricotta cheese, topped with mozzarella cheese, and marinara sauce</i>	19
EGGPLANT ROLLATINI <i>Rolled and stuffed eggplant with ricotta & mozzarella, baked in marinara over ravioli.</i>	19

BISTRO CREATIONS

GABRIELLA <i>Chicken breast, garlic, onions, artichokes & roasted red peppers in white wine sauce over linguine</i>	22
PESTO TORTELLINI <i>Cheese tortellini in a homemade pesto cream sauce</i>	20
MEDITERRANEAN PRIMAVERA <i>Cherry tomatoes, mushrooms, peas, broccoli, roasted peppers & onions in basil-olive oil broth over linguine.</i>	19

FROM THE SEA

FRUTTI DI MARE <i>Mussels, clams, calamari, shrimp, cherry tomatoes, basil, in a white wine pomodoro sauce over linguine</i>	28
SCAMPI AL VINO BIANCO <i>Sautéed shrimp and cherry tomatoes with fresh herbs & garlic served in white wine sauce over angel hair</i>	24
LINGUINE ALLE VONGOLE <i>Tender whole and chopped clams sautéed with garlic</i>	22
+ served in a white wine or marinara sauce	

INSALATE & ZUPPE

<i>House-Made Dressings: Italian • Balsamic • Ranch • Roasted Shallot • Blue Cheese • Caesar • Oil & Vinegar</i>	
+ Chicken 3 / 6 • Shrimp 6 / 9 • Salmon 9	
RUSTIC <i>Mixed greens, candied pecans, Anjou pears & bleu cheese with roasted shallot vinaigrette.</i>	15
ADRIATIC <i>Mixed greens, cherry tomatoes, red onion, cucumbers, Kalamata olives, roasted red peppers & feta.</i>	13
SPINACH <i>Fresh spinach, hard-boiled egg, bacon, onion & mushroom with balsamic vinaigrette.</i>	13
IB HOUSE <i>Mixed greens, red onion, cherry tomatoes, cucumbers, olives & carrots.</i>	11
CAESAR <i>Romaine, shredded parmesan, and housemade Caesar dressing & croutons</i>	11
CAPRESE <i>House fresh mozzarella, tomato, basil, olive oil, balsamic glaze, salt & pepper.</i>	11
ZUPPE	4 / 8
+ Pasta e Fagioli or Tomato Basil Bisque	

ITALIAN BISTRO SIGNATURES

★ CHICKEN PARMIGIANA	
<i>Breaded chicken, marinara, mozzarella, and linguine</i> 20	
★ LASAGNA NAPOLITANA	
<i>Layered pasta with seasoned ground beef baked with homemade marinara and blended Italian cheeses</i> 19	
★ FETTUCCINE ALFREDO	
<i>Scratch-made Parmesan cream sauce over fettuccine</i> 18	
+ Add: Chicken 6 / Broccoli 5 / Shrimp 9 / Salmon 9 +	
👉 BISTRO SPAGHETTI & MEATBALLS	
<i>Homemade all-beef meatballs & marinara</i> 18	
+ House favorite. +	

CHICKEN & VEAL

CHICKEN CARBONARA <i>Grilled chicken in creamy sauce with bacon & green peas over fettuccine</i>	24
POLLO A LA ROSA <i>Velvety A la Rosa pink cream sauce, garlic, parmesan, penne pasta</i>	23
+ Choice of: Blackened or Grilled Chicken	
MARCO POLLO <i>Chicken breast sautéed with spinach, prosciutto & mozzarella in sherry wine sauce over angel hair. Veal +7</i>	22
PICCATA <i>Chicken sautéed with garlic, capers, white wine & butter sauce over linguine. Veal +7</i>	21
MARSALA <i>Sautéed chicken with mushrooms in Marsala wine sauce over linguine. Veal +7</i>	21

ANTIPASTO PLATTERS

HOT ANTIPASTO <i>Breaded shrimp, ravioli, mozzarella sticks & calamari</i>	22
+ spicy or mild marinara	
COLD ANTIPASTO <i>Prosciutto, Genoa salami, auricchio provolone, balsamic marinated eggplant, fresh mozzarella, roasted peppers, kalamata olives & mixed greens</i>	18

SHAREABLES

JUMBO WINGS	6pc - 11 / 9pc - 15 / 12pc - 18
+ Medium • Hot • BBQ • Teriyaki	
CALAMARI <i>Hand-breaded and served with spicy or mild marinara</i>	15
MOZZARELLA STICKS <i>Hand breaded in house</i>	10
+ Served with marinara	
FRIED RAVIOLI <i>Breaded and flash-fried</i>	10
+ Served with marinara	
BRUSCHETTA <i>Diced tomato, basil and onion marinade over Italian baguette with melted homemade fresh mozzarella</i>	10
MOZZARELLA GARLIC BREAD	6
+ Served with marinara	
GARLIC KNOTS <i>6 Knots of dough baked and tossed in garlic, olive oil & Italian spices</i>	5
+ Served with marinara	

BEST DINNER WINNER!



Add a Side Salad, Caesar, or cup of soup to any entrée +4

Gluten Free Pasta +3