



STARTERS

WHITE SHRIMP AND VEGETABLE TEMPURA / spicy lime dressing and organic tamari	\$14
INSALATA CAPRESE / fresh mozzarella and tomato with olive oil, basil leaves, shaved Parmigiano Reggiano, balsamic drizzle	\$12
WISE GUY PIZZA / Salami, San Marzano marinara, artichokes, basil, fresh mozzarella	\$11
FLATBREAD OF CARAMELIZED ONIONS AND GORGONZOLA / gorgonzola, organic greens with lemon	\$11
THREE MUSHROOM PIZZA / portobella mushrooms, duxelles, alba truffle oil, asparagus, fontina	\$12
SICILIAN FLATBREAD / sun-dried tomato pesto, preserved artichokes, warm goat cheese and arugula salad	\$11
CRISPY CALAMARI / voodoo cocktail and lemon-garlic aioli dipping sauces	\$11
AHI TUNA TARTAR / raw tuna, soy and aleppo pepper, lemon aioli, sesame, pine nuts, and flatbread	\$12
BISTRO FRIES / buttermilk dressing and chipotle catsup	\$7
SOUP OF THE DAY	\$5

SANDWICHES AND BURGER – Choice: GF Shoestring Fries or Mac 'n Cheese (with Udi's gluten free bun, add \$1)

Add \$3 for a choice of soup of the day, Caesar salad, or \$4 for mixed green salad or red beet/gorgonzola salad

GRILLED 8 oz. BAR B GRASSFED ALL-NATURAL BEEF BURGER / on House Made Brioche Bun with Havarti Cheese, Bacon, Kosher Dill, Lettuce, Tomato	\$14
PASTRAMI PANINI / Double RR Ranch beef pastrami, caramelized onions, havarti cheese, grain mustard, slaw, dark rye	\$14
VEGETABLE PANINI / Basil pesto, tomatoes, fresh mozzarella, portobella mushroom, roast red bell, arugula, ciabatta	\$14

SALADS

CAESAR SALAD / romaine lettuce with Caesar vinaigrette, shaved parmesan, grilled ciabatta	\$5
RED BEET AND GORGONZOLA SALAD / with pistachio, mixed greens, and balsamic vinaigrette	\$9
MIXED GREEN SALAD / mesclun greens, olives, tomato, croutons, celery, gorgonzola	\$7
STEAK CAESAR / grilled local beef flank, Armenian flatbread, gorgonzola, romaine, Caesar vinaigrette, shaved parmesan	\$13
BISTRO ENZO ROMAINE / Caesar vinaigrette, shaved parmesan, Bermuda onions, and Armenian flatbread	\$8
EVA'S "SHEPHERD" GREEK SALAD / feta, cucumber, tomato, lemon, kalamata olives, peppers, pita, & romaine hearts	\$11
<i>With grilled MT Ranch beef flank - \$18 With cage-free chicken breast - \$16</i>	

A LA CARTE PASTA - Add \$3 for a choice of soup of the day, Caesar salad, or \$4 for mixed green salad or red beet/gorgonzola salad

PORTOBELLA MUSHROOM, FRESH MOZZARELLA, AND HOUSEMADE PASTA / tomato, marinara, artichoke, pesto/pine nuts	\$13
DeCECCO CARBONARA / classic pasta with cream, shallots, pancetta, parmesan, cracked pepper, & DeCecco spaghetti	\$13
<i>Add \$1 for organic local poached egg</i>	
ASIAN VEGETARIAN PASTA / hoisin-sake stir fry of vegetables with crisp tofu, peanuts and organic udon noodles	\$12
SCALLOP AND GIANT PRAWN PASTA / bay scallops, white wine, asparagus, cream, & DeCecco angel hair	\$17
PASTA RUSTICA / roasted tomato and basil marinara, braised garlic, capers, parmesan, DeCecco Mezzi Rigatoni	\$12
<i>Add \$4 for grilled Italian sausage Add \$3 with gratinée of goat cheese</i>	
CLASSIC MACARONI AND CHEESE / cream, parmesan, and DeCecco Mezzi Rigatoni Pasta	\$10
SANTA FE MAC & CHEESE / Southwest version w/ jalapeno, poblano, grilled cage free chicken breast, bacon, and angel hair	\$15

HOOVES, FEATHERS, FINS – Choice of soup of the day or Caesar salad; add \$1 for mixed green salad or red beet/gorgonzola salad

CATCH OF THE DAY / Bistro Enzo specialty	
MARCHO FARMS VEAL PICCATA / Pennsylvania 4 oz. milk fed sirloin veal scallopini with lemon, capers, and parsley purée of potatoes and asparagus	\$24
GRILLED DUCK BREAST / Asian pasta with organic udon noodles, housemade hoisin, stir-fry vegetables, peanuts, wontons	\$23
GRILLED AIRLINE CHICKEN / grilled cage-free chicken breast with lemon and asparagus risotto, balsamic drizzle, arugula	\$25
MOROCCAN COUSCOUS / with beef, chicken, and shrimp brochettes, curry, almonds, and dried fruits	\$25
GRILLED 12 oz. RACK OF N.Z. LAMB / Dijon mustard and rosemary sauce, asparagus and lemon risotto	\$30
"KOBE" STEAK FRÎTES / Grilled Snake River Farms 10 oz. Wagyu black label eye of ribeye, shoestring fries, Whole grain mustard sauce, arugula with lemon	\$37
ANGUS BEEF TENDERLOIN / Grilled 8 oz. bacon-wrapped tenderloin, balsamic-green peppercorn sauce, puree of potatoes, & broccolini	\$37

Our Caesar dressing is made with raw, pasteurized eggs, an ingredient in traditional Caesar recipes. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We accept Visa, MC, Amex & Discover.