



STARTERS

ROCK SHRIMP AND VEGETABLE TEMPURA / Gulf Rock Shrimp, spicy lime dressing and organic tamari	\$14
PIZZA OF THE DAY / cooked in our Modena wood-fired oven	\$10
FLATBREAD OF CARAMELIZED ONIONS AND GORGONZOLA / gorgonzola, organic greens with lemon	\$10
PORTOBELLA AND TRUFFLE FLATBREAD / fontina cheese, mushroom puree, Alba truffle oil, and artichoke salad	\$10
INSALATA CAPRESE / fresh mozzarella and tomato with olive oil, basil leaves, shaved Parmigiano Reggiano, balsamic drizzle	\$12
CRISPY CALAMARI / voodoo cocktail and buttermilk dipping sauces	\$10
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
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
SOUP OF THE DAY	\$5

BE BURGER - 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. YELLOWSTONE GRASSFED ALL-NATURAL BEEF BURGER / on House Made Brioche Bun with Havarti Cheese, Bacon, Kosher Dill, Lettuce, Tomato – Choice: Shoestring Fries(GF) or Mac 'n Cheese (with Udi's gluten free bun, add \$1)	\$14
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LARGE SALADS AND PANINI

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
MIXED GREEN SALAD / with gorgonzola cheese, tomato, olive, celery, Armenian flatbread, and balsamic vinaigrette	\$9
EVA'S "SHEPHERD" GREEK SALAD / feta, cucumber, tomato, lemon, peppers, & romaine hearts	\$11
<i>With grilled MT Ranch beef and pita - \$18 With chicken and pita - \$16</i>	
ROASTED VEGETABLE PANINI / fresh mozzarella, bell peppers, tomatoes, portobella, and fries or mac 'n cheese	\$12

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

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 Italian pasta with cream, shallots, pancetta, parmesan, cracked pepper, & DeCecco spaghetti	\$12
<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
<i>Add shrimp - \$5</i>	
SCALLOP AND SHRIMP PASTA / bay scallops, tiger shrimp, dry vermouth, cream, spinach, & DeCecco spaghetti	\$17
PASTA RUSTICA / roasted tomato and basil marinara, braised garlic, capers, parmesan, DeCecco Mezzi Rigatoni	\$12
<i>Add \$3 with gratinée of goat cheese</i>	
CLASSIC MACARONI AND CHEESE / cream, parmesan, and DeCecco Mezzi Rigatoni Pasta	\$10

MAIN COURSES – (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	
PORK OF THE DAY / priced accordingly	
BEEF OF THE DAY / priced accordingly, cooked to order	
MARCHO FARMS VEAL PICCATA / Pennsylvania 4 oz. milk fed veal scallopini with lemon, capers, and parsley.	
<i>Purée of potatoes and day vegetable</i>	
SICILIAN CHICKEN / grilled cage-free all natural chicken breast with a pasta of housemade tagliatelle,	
Sicilian-style sun dried tomato pesto, broccolini, goat cheese, tomatoes, pine nuts, and shaved parmesan	\$24
GRILLED DUCK BREAST / Asian pasta with organic udon noodles, housemade hoisin, stir-fry vegetables, peanuts, wontons	\$23
GRILLED 12 oz. RACK OF N.Z. LAMB / Dijon mustard and rosemary sauce, organic spinach and lemon risotto	\$30
MOROCCAN COUSCOUS / with beef, chicken, and shrimp brochettes, curry, almonds, and dried fruits	\$25

DESSERTS

WARM CHOCOLATE CAKE / caramelized bananas, cappuccino cream	\$6
CRÈME BRÛLÉE / Tahitian vanilla bean	\$6
COCONUT-MASCARPONE CHEESECAKE / passionfruit coulis, toasted coconut	\$7
BAILEY'S IRISH CHOCOLATE CREAM / Bailey's Irish Cream®, Kahlua®, chocolate ice cream, toasted almonds	\$8

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.