

# The Bistro

## Antipasti

**Marinated Olives** 8

**House Pickled Giardiniera** 12

**Fried Calamari** 17  
marinara, pickled delicata squash

**Meatballs** 20

**Burrata + Autumn Squash Salad** 17

## Pizza

**Margherita** 16  
tomato, basil, mozzarella

**Brussels + Pancetta** 19  
onion, mozzarella

**Meatball** 20  
mozzarella, arugula

## Plates

**New Jersey Black Bass** 36  
artichoke, parmesan

**10oz NY Strip Steak** 48  
stuffed portobello, chicory salad

## 3 Course Thanksgiving Dinner

### First

**Brussel Sprout Salad**  
candied apples, thyme,  
pistachio vinaigrette

or

**Bucatini "Cacio e Pepe"**  
alba truffle supplement +\$25

### Second

{SERVED FAMILY STYLE}

**Turkey Dinner**  
crispy fingerling potatoes,  
panzanella, carrots agrodolce,  
cranberry sauce, turkey jus

### Dessert

**Chocolate Budino**

or

**Olive Oil Cake + Citrus**

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\$65 per person  
with Wine pairing – \$100 per person

roast turkey dinner for  
children 11 & under \$25 per person  
{tax & service charge not included}

## Bottled Beer

**Moretti** 9

**Fat Tire** 9

**Moretti La Rossa** 9

**Sierra Nevada Hazy IPA** 9

**Dogfish 90 Minute IPA** 10

## Draft Beer

**Peroni** 9

**Yuengling** 9

**FOH** 9

**Coors Light** 9

## Seltzer

**White Claw** 9

**Lime** or **Black Cherry**

## Hemp Infused Seltzer

**Lemon + Raspberry** 13

**Blackberry, Blueberry + Basil** 13

**Cucumber, Lime + Mint** 13

**Blood Orange, Ginger + Mint** 13

## Specialty Cocktails

**Fiore Bianco** 15

josh prosecco, lillet blanc, suze

**Primavera** 15

gray whale gin, elderflower,  
lime, honey + mint

**Limoncello Drop** 15

pallini limoncello, ketel one vodka, lemon

**Italian Spring Spritz** 15

pamplemousse liqueur,  
josh prosecco, grapefruit

**Padrino** 18

glenlivet 14 year scotch, disaronno,  
sweet vermouth

**Immigrato Italiano** 15

redemption bourbon, cynar, sweet vermouth

## Sangria

**Rosso Sangria** 15

aperol, cointreau liqueur,  
lillet rosé, pamplemousse liqueur,  
cape mantelle shiraz cabernet

**Rosa Sangria** 15

aperol, cointreau liqueur,  
lillet rosé, pamplemousse liqueur,  
peyrassol rosé

## Sparkling Wine

**Prosecco** 13 | 48

jeio, veneto, brut, italy

**Prosecco Rosé** 15 | 56

jeio, veneto, brut, italy

## White Wine

**Dry Riesling** {Organic} 14 | 52

pacific rim, columbia valley,  
washington state

**Chenin Blanc** 13 | 48

m.a.n family, free-run steen,  
coastal region, south africa

**Pecorino** 13 | 48

umani ronchi, vellodoro, marche, italy

**Pinot Grigio** {Organic} 13 | 48

era, veneto, italy

**Cortese** 14 | 52

ccoppo, gavi, la rocca, piedmont, italy

**Chardonnay** {Un-oaked} 13 | 48

carmel road, monterey, california

**Lugana** 14 | 52

buglioni, veneto, italy

## Rosé

**Blend** 11 | 40

reyrassol, la croix des templiers, france

**Blend** 15 | 56

château gassier, esprit,  
côtes de provence, france

## Red Wine

**Montepulciano d'Abruzzo** 12 | 44

umani ronchi, podere, abruzzo, italy

**Pinot Noir** 14 | 52

mcanis, north coast, california

**Chianti Classico** {Organic} 16 | 60

volpaia, tuscan, italy

**Malbec** 12 | 44

terrazas de los andes, reserva,  
mendoza, argentina

**Cabernet Sauvignon** 16 | 60

routestock, napa, california

**Cabernet Sauvignon** 18 | 68

earthquake, lodi, california

**Syrah** 15 | 56

6th sense, lodi, california

## Dessert Wine

**Moscato d'Asti** 10

nivole, michele chiaro, piedmont, italy

**Zibbibo** {500ml} 16

nika nika, passito di pantelleria, sicily, italy

**Brachetto d'Aqui** 14 | 52

boglioni, piedmont, italy