

# Appetizers

**Shrimp Opreganati.....8**

Jumbo shrimp rolled in seasoned bread crumbs, with white wine lemon oregano sauce.

**Bistro Mussels.....8**

Half shell green lip mussels steamed with tomato, basil, garlic in white wine butter sauce.

**Bistro Crab Cakes.....8**

**Calamari Diavola.....8**

Calamari sautéed in a spicy marinara sauce

**Calamari Friti.....8**

Crispy fried calamari with marinara.

**Crab Stuffed Mushrooms.....8**

**Stuffed Artichoke Hearts.....8**

Filled with cream cheese and a mixture of herbs

**Toasted Ravioli.....7**

Toasted beef ravioli served with marinara sauce

**Mediterranean Antipasto Plate... 10**

Blend of olives, cheese and italian meats.

**Bistro Bruschetta.....8**

Rustic pizza bread topped with fresh tomato, garlic, red onion and basil.

**Baked Olives and Feta Cheese... 7**

Olives and feta cheese baked in our special marinara sauce.

## From the Garden

Add Chicken.....4

Add Shrimp.....5

**House Salad.....4**

Tomato wedges, cucumber, and onions on a bed of fresh lettuce..

**Bistro Salad.....8**

Sliced grilled chicken breast stuffed with sundried tomato pesto on top of crisp lettuce, with artichoke hearts, tomato wedges, red onion rings, cucumber slices and topped with sundried tomato pesto.

**Greek Salad.....5**

Lettuce mixture topped with feta cheese crumbles, tomatoes, black olives, cucumber and red onion slices with our signature Greek dressing.

**Caesar Salad.....4**

Romaine lettuce tossed with parmesan, tomato, and baked croutons. Served with our signature Caesar dressing.

**Spinach Salad.....5**

Gorgonzola cheese, sliced red onion, toasted almonds and pine nuts served with baby spinach.

**Home Made Dressings**

Sun Dried Tomato Vinaigrette  
Signature Greek w/Feta  
1000 Island Ranch

Cranberry Vinagrette  
Caesar  
Italian Vinagrette

**Soup of the Day**

Ask your server about the Chef's Choice Today

Cup..... 3

Bowl... 4

# Entrees

All entrees are served with a house salad along with the starch and vegetable of the day.

## From The Grille

### **Bistro Filet.....Market price**

Two 4 oz. filet medallions topped with succulent crab meat and sherry cream sauce.

### **Filet Italiano.....Market price**

8 oz filet stuffed with prosciutto and mozzarella encrusted in seasoned bread crumbs and topped with marsala sauce.

### **Filet Pappato.....Market price**

8 oz filet rolled in crushed peppercorns and smothered in Gorgonzola cognac cream sauce.

### **8 oz. Creekstone Filet.....Market price**

Wrapped in apple wood smoked bacon

### **12 oz. Creekstone Ribeye..Market price**

Kentucky's finest angus beef grilled to perfection.

## Seafood

### **Stuffed Salmon.....22**

Stuffed with a crab meat and lemon butter sauce.

### **Grilled Salmon.....17**

Fresh and grilled to perfection.

### **Stuffed Calamari.....17**

Fresh calamari stuffed with a tomato and garlic bread crumb mixture baked in white wine tomato sauce

### **Baked Tilapia.....18**

Baked with garlic, capers, and a white wine lemon sauce.

### **Bistro Shrimp.....18**

Sautéed in fresh mushrooms, artichokes and a sherry cream sauce.

## Veal

### **Bistro Veal.....20**

Veal medallions, artichoke hearts, mushrooms with a sherry cream sauce

### **Veal Spadini.....20**

Tender veal medallions stuffed with apple wood smoked bacon stuffing served over a bed of risotto

### **Veal Piccata.....20**

Veal medallions sautéed with mushrooms, capers white wine butter lemon sauce over linguine pasta

### **Veal Marsala.....20**

Veal medallions sautéed in a fresh mushroom blend and sweet marsala sauce

## Chicken

### **Chicken Spadini.....17**

Chicken breast stuffed with apple wood smoked bacon served over a bed of risotto

### **Chicken Bolognese.....17**

Fresh boneless breast topped with prosciutto, provolone and a white wine sauce

### **Chicken Parmesan.....17**

Breaded chicken breast with provolone cheese and marinara sauce

### **Bistro Chicken.....17**

Fresh breast of chicken sautéed in capers, olives, roasted red peppers, and mushrooms in a white wine tomato sauce

# Pastas

## **Linguine Tottomare.....15**

Pasta tossed with clams, shrimp, mussels, calamari and mushrooms in a light white wine sauce with a touch of marinara.

## **Tortellini Alla Pana.....13**

Tortellini in a cream sauce tossed with fresh green peas, mushrooms and prosciutto ham.

## **Penne Ricotta.....13**

Fresh spinach, ricotta cheese, and pine nuts tossed in garlic sauce and penne pasta.

## **Capellini Mediterranean..... 13**

Delicate angel hair pasta with portabella mushrooms, black olives, roasted red peppers, and capers tossed in marinara sauce.

## **Fettuccini Alfredo**

Shrimp.....15

Chicken.....13

## **Shrimp Scampi.....15**

Jumbo shrimp tossed with linguine in a tomato, basil, garlic butter sauce.

## **Shrimp Clam Risotto.....13**

Shrimp and baby clam sauteed in roasted red peppers and rice finished with marinara sauce.

## **Beef Cannelloni.....12**

Pasta tubes stuffed with beef and baked in a marinara cream sauce.

## **Penne Rustica.....15**

Penne tossed in prosciutto ham, chicken, and shrimp, topped with au gratin sauce and fresh parmesan and then baked.

## **Clam Pasta.....12**

Linguine tossed with clams and a garlic wine butter sauce.

## **Beef Ravioli.....12**

Jumbo beef ravioli served in spicy marinara cream sauce.

## Pizza

## **Chicago Style.....13**

Thick Chicago delight loaded with your choice of toppings \$1 each.

## **Bistro.....10**

Fresh tomatoes, artichoke hearts, capers, basil, shredded parmesan, provolone and mozzarella.

## **Tomato Florentine..... 12**

Prosciutto, tomatoes, mushrooms, spinach, and roasted garlic.

## **Diavalo.....12**

Tender angus beef tips, mushrooms, caramelized onions and spicy burgundy red wine sauce.

## **Margarita.....10**

Tomato, fresh basil garlic and provolone cheese.

## **Build your own pizza.....9**

Choice of toppings \$1 each.

Toppings: Mushroom, tomato, artichokes, spinach, onions, prosciutto, chicken, sausage, steak, capicola, and roasted red peppers, pepperoni.

## Desserts

Cassata Cake.....5

Baklava.....5

Canolli.....4

Spumoni.....4

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**Calamari Friti.....8**

Crispy fried calamari with marinara.

**Crab Stuffed Mushrooms.....8**

**Stuffed Artichoke Hearts.....8**

Filled with cream cheese and a mixture of herbs

**Bistro Mussels.....8**

Half shell green lip mussels steamed with tomato, basil, garlic in white wine butter sauce.

**Toasted Ravioli.....7**

Toasted beef ravioli served with marinara sauce

**Mediterranean Antipasto Plate... 10**

Blend of olives, cheese and italian meats.

**Bistro Bruschetta.....8**

Rustic pizza bread topped with fresh tomato, garlic, red onion and basil.

**Baked Olives and Feta Cheese... 7**

Olives and feta cheese baked in our special marinara sauce.

## From the Garden

*Add Chicken..... 4*

*Add Shrimp..... 5*

**House Salad.....4**

Tomato wedges, cucumber, and onions on a bed of fresh lettuce..

**Bistro Salad.....8**

Sliced grilled chicken breast stuffed with sundried tomato pesto on top of crisp lettuce, with artichoke hearts, tomato wedges, red onion rings, cucumber slices and topped with sundried tomato pesto.

**Greek Salad.....5**

Lettuce mixture topped with feta cheese crumbles, tomatoes, black olives, cucumber and red onion slices with our signature Greek dressing.

**Caesar Salad.....4**

Romaine lettuce tossed with parmesan, tomato, and baked croutons. Served with our signature Caesar dressing.

**Spinach Salad.....5**

Gorgonzola cheese, sliced red onion, toasted almonds and pine nuts served with baby spinach.

**Blackened Salmon..... 12**

Crispy wedges of romaine, plump tomatoes, red onions, and fresh gorgonzola cheese drizzled with balsamic cranberry vinaigrette and topped with grilled Cajun salmon.

## Lunch Combos

**Soup and Grilled Four Cheese Sandwich.... 8**

**Chef's Choice ½ Sandwich and Soup.....7**

**Pasta Marinara and Soup or Salad.....7**

**Soup and Salad.....6**

### **Soup of the Day**

*Ask your server about the Chef's Choice Today*

*Cup..... 3*

*Bowl... 4*

# Pastas

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Tortellini in a cream sauce tossed with fresh green peas, mushrooms and prosciutto ham.

## **Penne Ricotta.....9**

Fresh spinach, ricotta cheese, and pine nuts tossed in garlic sauce and penne pasta.

## **Capellini Mediterranean.....9**

Delicate angel hair pasta with portabella mushrooms, black olives, roasted red peppers, and capers tossed in marinara sauce.

## **Fettuccini Alfredo**

Shrimp.....12

Chicken.....10

## **Shrimp Scampi.....12**

Jumbo shrimp tossed with linguine in a Tomato, basil, garlic butter sauce.

## **Shrimp Clam Risotto.....10**

Shrimp and baby clam sauteed in roasted red peppers and rice finished off with marinara sauce.

## **Beef Cannelloni.....12**

Pasta tubes stuffed with beef and baked in a marinara Cream sauce.

## **Penne Rustica.....13**

Penne tossed in prosciutto ham, chicken, and shrimp, topped with au gratin sauce and fresh parmesan and then baked.

## **Clam Pasta.....9**

Linguine tossed with clams and a garlic wine butter sauce.

## **Beef Ravioli.....9**

Jumbo beef ravioli served in spicy marinara cream sauce.

## Pizza and Calzones

### **Chicago Style.....13**

Thick Chicago delight loaded with your choice of toppings 1.5 each.

### **Bistro.....10**

Fresh tomatoes, artichoke hearts, capers, basil, shredded parmesan, provolone and mozzarella.

### **Tomato Florentine.....12**

Prosciutto, tomatoes, mushrooms, spinach and garlic

### **Diavolo.....12**

Tender angus beef tips, mushrooms, caramelized onions and a spicy burgundy red wine sauce.

### **Margarita.....10**

Tomato, fresh basil garlic and provolone cheese.

### **Build your own pizza.....9**

### **Spinach Calzone.....10**

Stuffed with ricotta cheese, spinach, and mushrooms.

### **Meat Lovers Calzone.....10**

Filled with savory pepperoni, sausage, and ham with our pizza sauce and mozzarella provolone cheese blend.

### **Veggie Calzone.....10**

Chef's choice of veggies with our pizza sauce and blend of mozzarella and provolone.

Choice of toppings 1.5 each.

Toppings: Mushroom, tomato, artichokes, spinach, onions, prosciutto, chicken, sausage, steak, capicola, and roasted red peppers, pepperoni.

## Sandwiches and Wraps

Served with pasta of the day or fries.

### **Portabella Sandwich.....8**

Portabella mushrooms, egg plant, roasted red peppers with sundried tomato pesto eoli

### **Bistro Sandwich.....8**

Prosciutto, mozzarella, tomato, basil and sundried tomato pesto eoli

### **Catch of the Day.....9**

Ask your server for fresh fish of the day

### **Chicken Parmesan Sandwich.....8**

Breaded chicken breast with provolone and marinara sauce.

### **Sausage Sandwich.....8**

Italian sausage, caramelized onions, red pepper and herbs

### **Italian Cold Cut.....8**

Capicola, pepperoni, provolone, lettuce, tomato and onions

### **Portabella BLT.....8**

Grilled portabella mushroom, bacon, lettuce and tomato topped with sun dried tomato mayo.

### **Black and Blue Ribeye Sandwich..12**

Tender hand cut ribeye seasoned with Cajun spices and topped with gorgonzola cheese, lettuce, tomato, and onion.

### **Bistro Burger.....7**

½ pound 100% angus beef dressed your way.

### **Artesian Hot Brown.....8**

Our version of this KY classic. Rustic bread topped with thinly sliced chicken, prosciutto, tomato, and parmesan cheese sauce.

### **Chicken Caesar Wrap.....8**

Grilled chicken, romaine lettuce, tomato, Caesar dressing.

### **Grilled Vegetable Wrap.....8**

Grilled artichoke hearts, portabella mushrooms, roasted red peppers, tossed in fresh greens, with Greek Feta dressing.