

# EUROPA

Bistro

## ANTIPASTI

Antipasto Classico 10  
Traditional Italian cold cuts and assorted marinated vegetables

Polenta Gorgonzola 11  
House-made polenta in a creamy gorgonzola sauce with walnuts

Melanzane alla Parmigiana 11  
Layered eggplant oven roasted in marinara sauce & mozzarella

Sautéed Calamari 10  
Calamari sautéed in a plum tomato sauce, white wine, garlic & olive oil

Zucchini Fritti 9  
Pan fried fresh zucchini with goat cheese, drizzled with balsamic vinegar served with crostini

Caprese 9  
Sliced tomato layered with fresh mozzarella and basil, drizzled with extra virgin olive oil

## INSALATA

House Salad 5  
Crisp Romaine, carrot, tomato, with a choice of lemon or balsamic vinaigrette.

Caesar 7  
Crisp Romaine tossed with Parmesan, & croutons in our signature house-made dressing  
Entrée Size Add Chicken 12 Add Shrimp 14  
*\*Caesar dressing contains raw egg, consuming raw or undercooked foods may cause food borne illness.*

Insalata di Mare 15  
Poached fresh mixed seafood dressed with parsley, extra virgin olive oil and lemon juice tossed over fresh spinach

Arugula Pear Salad 14  
Sliced pears, candied walnut & gorgonzola with arugula in a citrus dressing

Insalata di Spinaci 16  
Wilted fresh spinach with roasted garlic, olive oil & lemon juice topped with shrimp

Duck Salad 18  
Pan seared breast of duck, fresh arugula, red beet & goat cheese crostini

## ZUPPA

Lentil Soup 6  
Tender lentils simmered in a savory vegetable stock with celery, carrots, and onion

Tomato Basil 6  
A rich & creamy tomato soup with fresh basil

Crab Bisque 9  
A delectable bisque with crab in a creamy tomato purée

## PANINI

Meatball Sandwich 12  
House-made meatballs baked in marinara sauce & mozzarella served open face on a toasted ciabatta roll

Chicken Parmesan Sandwich 13  
Sautéed chicken breast in olive oil then baked with marinara sauce & mozzarella on a toasted ciabatta roll

Italian Sausage Sandwich 13  
House-made sausage sautéed with garlic, olive oil, spinach, roasted pepper & mushrooms topped with goat cheese served on an oven toasted baguette

Philly Steak Sandwich 15  
Sautéed New York steak with caramelized onions, mushrooms, & red peppers on an oven toasted baguette with provolone cheese

Pork Sandwich 12  
Thin sliced pork loin sautéed with artichoke, sun dried tomato, gorgonzola cheese & arugula with roasted pepper vinaigrette on a toasted ciabatta roll

Panino Amalfitano 13  
Sautéed shrimp, with garlic olive oil on a toasted baguette with fresh sliced tomato, lemon juice, mayonnaise & romaine lettuce

Caprese Sandwich 10  
Sliced fresh tomato layered with fresh mozzarella and basil, drizzled with extra virgin olive oil and balsamic vinegar on a ciabatta roll

Pollo Pesto 10  
Oven roasted chicken breast, house-made pesto, and provolone cheese on a ciabatta roll.

Vegetariano 10  
Eggplant, artichoke hearts, sun-dried tomato, basil, caramelized onion, & olives drizzled with olive oil and served on Como bread

Gift Certificates

Catering

Cooking Classes

# EUROPA

Bistro



## PASTA RISOTTO GNOCHI

Gluten-Free Pasta available!

*Pasta-Gnocchi-Risotto Served with choice of soup or salad add 2*

Risotto Pollo Gorgonzola 13  
Arborio rice in a creamy gorgonzola sauce with chicken breast and sun dried tomatoes

Risotto Pomodoro 12  
Toasted arborio rice with onion, white wine, basil, shrimp in a Roma tomato sauce

Risotto Milanese e Vegetali 12  
Toasted arborio rice with zucchini, asparagus, caramelize onions in cream saffron lemon sauce

Fettuccine al Granchio 12  
Succulent crab sautéed with garlic, white wine & olive oil in an artichoke cream tomato sauce

Penne Funghi 12  
Mushrooms, Italian sausage and sun dried tomato in a rosemary cream sauce

Linguine Pesto 11  
Fresh pasta tossed in house-made pesto sauce

Gnocchi Sorrentina 12  
Delectable potato dumplings in tomato sauce & topped with fresh mozzarella.

Beef Stew 12  
Beef slow roasted with rosemary, carrot, celery, onions in a red wine tomato sauce served over a choice of polenta or house-made pasta

Spinach or Cheese Ravioli 12  
Handmade Ravioli in a cream or tomato sauce.

Fettuccini Salmone 13  
Fresh fettuccini, smoked salmon & asparagus in a cream lemon sauce.

Lasagna Tradizionale 12  
Layered homemade lasagna with meat sauce, béchamel sauce, Parmesan and mozzarella cheese

Spaghetti 4 Ways 11  
Our house-made spaghetti served with your choice:  
Homemade Italian Meatballs in tomato sauce,  
Homemade Italian sausage, Alfredo's Bolognese sauce, or Simply marinara

Spinach Manicotti 11  
Fresh pasta filled with spinach, ricotta, & mozzarella then baked in tomato sauce

Linguini Napoli 15  
Sautéed clams in garlic, olive oil and fresh parsley or a plum tomato sauce

## CARNE E PESCE

Pork loin 14  
Center cut pork loin in a rosemary, mushroom & white wine sauce over our homemade fresh fettuccine

Salmone Mostarda 15  
Sautéed salmon filet with artichoke & sun dried tomato in a mustard cream sauce

Chicken Piccata 10  
Chicken breast sautéed in lemon caper sauce over sautéed spinach and roasted potatoes

## PIZZA

Pizza Margherita 14  
Plum tomatoes, extra virgin olive oil, basil and fresh mozzarella.

Pizza Capricciosa 15  
Italian sausage, garlic, spinach, roasted peppers and fresh mozzarella.

Pizza Greca 15  
Eggplant, olives, sun-dried tomatoes & feta cheese.

Pizza Pollo 15  
Pesto cream sauce with chicken, artichoke hearts, sun dried tomatoes, mozzarella & fresh parsley

Pizza Pear 15  
Prosciutto, sliced fresh pear, gorgonzola cheese, fresh arugula & extra virgin olive oil

## DOLCE

Tiramisu  
Coconut Cake  
Chocolate Cake  
Creme Brûlée  
Ice cream & Sorbet

## BERE

Coke, Sprite, Root beer  
Lemonade, Iced Tea,  
Coffee, Hot Tea, Espresso  
3.25  
Cappuccino, Café Latte  
3.75  
Sparkling Mineral Water  
4.75

Gift Certificates

Catering

Cooking Classes