•••••• <i>j</i>	Appe	tizers	• • • • • •
ARANCINE Bolognese risotto fritters, mozzarella, tomato fondue pesto	9	CRAB CROQUETTES Cream cheese, panko, cilantro, tartar sauce, arugula.	12
SHRIMP BRUSCHETTA Caramelized vidalia onion, tomatoes, spinach, lemon sweet wine sauce, focaccia crostini.	12	BABY BACK RIBS Lemongrass marinated ribs, roasted garlic, soy, chile pepper eggplant dip.	9
FRIED CALAMARI Cherry peppers, marinara dip, lemon & hot peppers aioli.	11	BUFFALO TENDERS Boneless chicken breast, Chef's recipe hot sauce, cucumber, blue cheese crumble.	9
SPICED MUSSELS Sauteed PEI mussels in fresh tomato sauce, onion, roasted garlic, peperoncino.	10	CAPRESE Beefsteak tomato, fresh mozzarella, basil, balsamic glaze. ADD PROSCIUTTO 10	8
EGGPLANT TOWER Lightly breaded, layered with ricotta cheese, mozzarella, tomato & red pepper coulis.	9	BARBABIETOLE CON CAPRINO Roasted yellow and red beets, Vermont warm goat cheese, mixed greens, honey Italian dressing.	11
ITALIAN ANTIPASTO FOR 2 Crisp mixed lettuce topped with imported Italian cured mean cheese, marinated vegetables and olives.	13 its,	mined greens, noney number dressing.	
····· Soi	ips &	Salads	• • • • • •
SOUP DE JOUR Soup of the day	5	BABY SPINACH Vermont goat cheese, grape tomatoes, dried cranberries, grape tomatoes, grape to g	10 anny
ITALIAN WEDDING SOUP	5	smith apples, balsamic vinaigrette.	
CAMPO Mixed greens, roasted portobello mushroom, grape tomato olives, red onion, tossed with our house italian dressing.		PECAN CRUSTED CHICKEN Mixed greens, tomato, goat cheese, caramelized vidalia onic raspberry vinaigrette.	1 <u>4</u> ons,
ADD CHICKEN 5 • STEAK 7 • SALMON 9 • SHRIMP 7 • SCA CAESAR SALAD	9	CHAMPAGNE GLAZED GRILLED SALMON Champagne glazed salmon, mixed greens, baby spinach, tangerine, almond, dried cranberries, balsamic vinaigrette.	18
Romaine hearts, seasoned croutons, caesar dressing, shave parmigiano. ADD CHICKEN 5 • STEAK 7 • SALMON 9 • SHRIMP 7 • SCA		BISTRO 20 LOBSTER Fresh Maine lobster, mixed greens, avocado, cucumbers,	MKP
INSALATA ATHENA Mixed lettuce, marinated tomatoes, roasted olives, cucumbred onions, feta cheese and Greek dressing. ADD CHICKEN 5 • STEAK 7 • SALMON 9 • SHRIMP 7 • SCA	9 er, LLLOPS 9	apple and balsamic vinaigrette.	
But	rgers	& More	••••
CLASSIC BURGER	11	• PIZZA •	
Local Grass Fed Farms burger, tomato, lettuce, onion, toast served with shoe string fries.	ed bun	CLASSICO Tomato sauce, romano and mozzarella cheese.	11
BISTRO 20 BURGER	14	MARGHERITA Tomato sauce, fresh mozzarella and basil.	11
Local Grass Fed Farms burger, caramelized onion, gorgonzola, portobello mushroom, tomato, lettuce, toasted bun with shoe string fries.		BBQ CHICKEN	14
BISTRO 20 VEGGIE BURGER	10	Fresh tomato, bacon, mozzarella, chicken and BBQ sauce.	
Home made veggie burger, tomato, lettuce, onion, toasted pickle with shoe string fries.		RUSTICA Caramelized onions, roasted portobello, goat cheese and mozzarella.	14
BUILD YOUR OWN BURGER ADD BACON, MUSHROOM, SAUTÉED ONIONS .50 EACH CHEDDAR, SWISS, AMERICAN OR PROVOLONE CHEESE 1 EACH		ABRUZZESE Tomato sauce, mozzarella, sweet sausage and roasted peppe	12 ers.
LOBSTER CLUB Maine lobster salad, avocado, bacon, lettuce, tomato, toaste sourdough with shoe string fries.	MKP ed		

• • • • • • • •	Pas	ta
FUSILLI SICILIANA Vegetable caponata, tomato sauce, toasted bread crumbs, parmigiano.	16	CALAMARI PUTTANESCA 17 Roasted garlic, capers, black olives, tomato sauce, linguine pasta.
GNOCCHI SORRENTINA Potato gnocchi dumpling, tomato sauce, fresh mozzarella and ADD MEATBALLS 3	15 basil.	TAGLIATELLE FRUITTI DI MARE Sautéed shrimp, mussels, calamari, scallops, roasted shallots, light spicy tomato sauce.
PENNE ABRUZZESE Sweet Italian sausage, garlic, roasted peppers, parmigiano,	16	SHRIMP SCAMPI Roasted garlic, sweet wine lemon sauce, linguine pasta with parsley
FUSILLI ALLA VODKA Sautéed chicken, bacon, green peas, shallots, vodka tomato cream sauce.	17	MUSHROOM & CHICKEN RISOTTO 20 Sauteed chicken, shiitake and oyster mushrooms, roasted onions, green peas and parmigiano fondue, truffle oil.
RIGATONI CON POLLO Rogsted garlic, portobello, spinach, fresh tomato, chicken	16	RISOTTO POSITANO 24 Scallops, shrimp, spinach, tomato concasse, creamy lobster broth.
and parmigiano. FRANCESCANA Savory beef tenderloin bolognese, wild mushrooms, fresh basil, tagliatelle pasta.	18	Maine lobster stuffed ravioli in a roasted garlic pink cream sauce topped with parsley.
	Entr	ees
CLASSIC PARMIGIANA 15/16, Eggplant, chicken or veal, marinara sauce, provolone.	/22	SALMON PRIMAVERA Lemon and dill aioli, artichokes, green peas, spinach, red onions,

Served with penne pasta.

18/22 BELLINO

Sautéed chicken or veal, roasted artichokes, red peppers, oyster, shiitake mushrooms and basil, in a sweet wine sauce. Served with a side of penne pasta.

MARSALA
Sauteed chicken or veal, portobello mushroom, green apple,
Marsala demi-glaze, toasted almonds. Served with a side of penne pasta.

CLASSIC PICCATA
Sauteed chicken or veal, shallots, spinach, capers, lemon sauce.
Served with a side of penne pasta. 18/22

NORTH END BAKED SCROD OR SCALLOPS 20/24 Your choice topped with seasoned bread crumbs then baked with lemon basil butter and basil. Served with rice pilaf and asparagus.

PECAN CRUSTED HADDOCK Seared pecan crusted haddock over vegetable ratatouille, lemon tomato coulis.

FRENCH FRIES

asparagus, fresh tomato and fingerling potatoes.

RACK OF LAMB
Vin brûlée and blueberry sauce, asparagus, warm cannellini salad.

STEAK VERONA
Bistro20's own Local Grass Fed Farms marinated steak tips grilled to perfection. Served with rice pilaf and asparagus.

SIRLOIN STEAK 10 OZ
Local Grass Fed Farms Sirloin, topped with shaved pecorino romano cheese. Served with Gorganzola and carmelized onion stuffed baked potato and asparagus.

FILETTO DI MANZO
Local Grass Fed Farms herb marinated tenderloin, cauliflower au gratin, fingerling potatoes, dijon mustard demi-glaze. 28

BRANZINO CILENO Seared Chilean sea bass, orange cinnamon citrus reduction, parsnip puree, sautéed baby spinach. 28

ADD YOUR CHOICE OF CAESAR OR CAMPO SIDE SALAD W/ ANY PASTA OR ENTRÉE \$4

Sides **ASPARAGUS** ROASTED FINGERLING POTATOES 5 PASTA WITH MARINARA OR GARLIC & OIL SAUTÉED SPINACH 5 VEGETABLE PRIMAVERA 5 4



Grass fed beef from Maine

All sides are available with the purchase of an entree. 18% gratuity will be added to parties 6 or more. *Consuming raw or uncooked meats, poultry or seafood may increase your risk of food borne illness.

*Please inform your server if anyone in your party has food allergies. Gluten free pasta available upon request.

20