Appetizers

9	CRAB CROQUETTES Cream cheese, panko, cilantro, tartar sauce, arugula.	12
12	BABY BACK RIBS Lemongrass marinated ribs, roasted garlic, soy, chile pepper, eggplant dip.	9
11 9	BUFFALO TENDERS Boneless chicken breast, Chef recipe hot sauce, cucumber, blue cheese crumble.	9
7	CAPRESE Beefsteak tomato, fresh mozzarella, basil, balsamic glaze.	8
13	ADD PROSCIUTTO	10

Panini's & Burgers

SOUP DU JOUR	5	PARMIGIANA 10	
ITALIAN WEDDING SOUP	5	Your choice of one of the following topped with marinara and provolone cheese	
CAMPO	8	CHICKEN • EGGPLANT • MEATBALL	
Mixed greens, roasted portobello mushrooms, grape tomatoes, olives, red onion, tossed with house Italian. ADD CHICKEN 5 • STEAK 7 • SALMON 9 • SHRIMP 7 • SCALLOPS 9		SAUSAGE CART 10 Grilled sweet Italian sausage with roasted peppers and provolone cheese	
CAESAR SALAD Romaine hearts, seasoned croutons, caesar dressing,	8	CHICKEN PESTO Grilled chicken, tomatoes, provolone cheese with a lemon pesto sauce	
shaved parmigiano.		ROASTED TURKEY 11	
ADD CHICKEN 5 • STEAK 7 • SALMON 9 • SHRIMP 7 • SCALLOPS 9		Roasted turkey, bacon, roasted peppers provolone cheese	
MEDITERRANEAN SALAD	13	and cranberry mayonnaise	
Mixed lettuce, tricolored pasta, sun dried tomatoes, black olives,		ROASTED VEGETABLE 9	
roasted red pepers, artichokes, croutons and fresh mozzarella		Roasted eggplant, tomatoes, peppers, zucchini, mozzarella and basil aioli	
and grilled chicken. Balsamic vinaigrette.		CAPRESE 9	
PECAN CRUSTED CHICKEN Mixed greens, tomatoes, goat cheese, caramelized vidalia onions,	13	Plum tomatoes, fresh mozzarella, basil, roasted garlic bread WITH PROSCIUTTO ADD 1.99	
raspberry vinaigrette.		BISTRO 20 VEGGIE BURGER 10	
CHAMPAGNE GLAZED GRILLED SALMON Champagne glazed salmon, mixed greens, baby spinach, tangerines,	17	Home made veggie burger, tomato, lettuce, onion, toasted bun, pickle with shoe string fries.	
almonds, dried cranberries, balsamic vinaigrette.		LOBSTER CLUB MKT	
BISTRO 20 LOBSTER Fresh Maine lobster, mixed greens, avocado, cucumbers,	MKT	Maine lobster salad, avocado, bacon, lettuce, tomato, toasted sourdough with shoe string fries.	
apples and balsamic vinaigrette. CLASSICO (PIZZA)	11	CLASSIC BURGER 10 Local Grass Fed Farms Burger, tomato, lettuce, onion, toasted bun,	
Tomato sauce, romano and mozzarella cheese.		pickles, with shoe string fries.	
ABRUZZESE (PIZZA) Tomato sauce, mozzarella, sweet sausage and roasted peppers.	12	BISTRO 20 BURGER 12 Local Grass Fed Farms Burger, caramelized onion, gorgonzola, portobello mushrooms, bacon, tomato, lettuce, toasted bun with shoe string fries.	

Pastas & Entrees

FUSILLI SICILIANA Vegetable caponata, tomato sauce, toasted bread crumbs, parmigiano.	14
PENNE ABRUZZESE Sweet Italian sausage, garlic, roasted peppers, parmigiano, spicy tomato sau	1 4 ce.
FUSILLI ALLA VODKA Sautéed chicken, bacon, green peas, shallots, vodka tomato cream sauce.	16
RIGATONI CON POLLO Roasted garlic, portobello, spinach, fresh tomato, chicken and parmigiano.	16
FRANCESCANA Savory beef tenderloin bolognese, wild mushrooms, fresh basil, tagliatelle pasta.	16
CALAMARI PUTTANESCA Roasted garlic, capers, black olives, tomato sauce, linguine pasta.	17
SHRIMP SCAMPI Roasted garlic, sweet wine lemon sauce, linguine pasta with parsley.	17
MUSHROOM & CHICKEN RISOTTO Sauteed chicken, shiitake and oyster mushrooms, roasted onions, green peas and parmigiano fondue, truffle oil.	17

ARANCINE

SHRIMP BRUSCHETTA

sweet wine sauce, tocaccia crostini. FRIED CALAMARI

EGGPLANT TOWER

tomato and red pepper coulis.

ITALIAN ANTIPASTO FOR 2

cheese, marinated vegetables and olives.

Bolognese risotto fritters, mozzarella, tomato fondue pesto.

Cherry peppers, marinara dip, lemon and hot peppers aioli.

Lightly breaded, layered with ricotta cheese, mozzarella,

Crisp mixed lettuce topped with imported Italian cured meats,

Soups, Salads & Pizza

Caramelized vidalia onion, tomatoes, spinach, lemon,

LOBSTER RAVIOLI Maine lobster stuffed ravioli in a roasted garlic pink cream sauce topped with parsley.	17
MARSALA Sauteed chicken or veal, portobello mushrooms, green apple, Marsala demi-glaze, toasted almonds. Served with a side of penne pasta.	17/20
PECAN CRUSTED HADDOCK Seared pecan crusted haddock over vegetable ratatouille, lemon tomato coulis	17
SALMON PRIMAVERA Lemon and dill aioli, artichokes, green peas, spinach, red onions, asparagus, fresh tomato and fingerling potatoes.	18
STEAK VERONA Bistro20's own marinated steak tips grilled to perfection. Served with rice pilaf and asparagus.	18
CLASSIC PARMIGIANA Your choice of one of the following topped with marinara and provolon Served with penne pasta. CHICKEN 16 • EGGPLANT 14 • VEAL 19	e cheese.

Grass fed beef from Maine

*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.

18% gratuity will be added to parties of 6 and more