

# Buono Bistrot



FUNCTION FACILITIES AVAILABLE FOR ALL OCCASIONS (MAX. 100 PEOPLE)

Welcome to  
Buono Bistrot... this is our  
kitchen. You are our guests,  
relax and enjoy your meal.

With over 30 years of experience, we have created a menu that combines classic  
comfort with a gourmet twist.

All of our meals are prepared from scratch; please be patient so we may provide you  
with the best dining experience possible. Your satisfaction is our desire.

Our goal is to provide good food, good service and a fair price. All of us at Buono  
Bistrot want you to come in hungry and leave happy!

Please check with your server for our "Chef Specials."

We suggest calling for reservations on weekends and holidays.

Enjoy!

GIFT CERTIFICATES AVAILABLE  
FULL LIQUOR LICENSE

Mon.-Thurs.: 11am-10pm  
Fri. & Sat.: 11am-1am  
Sun.: 12pm-9pm (dinner only)

# appetizers

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## Stuffed Portabella Mushrooms

Roasted mushrooms filled with spinach, crabmeat and mozzarella cheese • \$9

## Bruschetta

Grilled baguette topped with diced tomatoes, capers, black olives, fresh basil, garlic, balsamic vinaigrette and melted mozzarella cheese • \$8

## Iced Shrimp Cocktail

Five Jumbo shrimp served with house made cocktail sauce • \$12

## Mussels di Buono

PEI Mussels sautéed in your choice of white wine herb garlic or spicy Fra diavolo sauce • \$9

## Eggplant Rolatini

Thinly sliced eggplant stuffed with four cheeses and herbs topped with marinara sauce • \$9

## Calamari Freta

Crispy fried calamari served with cherry peppers and a side of marinara sauce • \$9

## Fried Zucchini and Tomato Napoleon

Crispy zucchini and roasted tomato served with candied garlic, rosemary and balsamic vinaigrette • \$10

## Oysters Florentine

Five fresh oysters stuffed with spinach, crabmeat and moist crushed cracker filling • \$12

## Shrimp Margarita

4 Jumbo shrimp dipped in lightly seasoned egg batter pan-seared and sautéed in a Grand Marnier sauce • \$12

# insalata

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## Antipasto Classico (serves 2)

Parma prosciutto, cappicola, imported Italian cold cuts, sweet roasted peppers, artichokes, olives, tomatoes, aged provolone over baby greens with balsamic vinaigrette • \$13

## Classic Caesar Salad (serves 2)

Crisp romaine lettuce, roasted croutons, grated cheese mixed with our homemade Caesar dressing • \$11

## Buono Panini Insalata

Tomato, roasted pineapple and mango, portabella mushrooms, dried cranberries, red onion, cucumber olives and goat cheese over a bed of mixed greens with balsamic vinaigrette • \$13

## Insalata de Casa

Tomato, red onion, cucumber, pepperoncini, sliced carrots on a bed of mixed greens with house dressing • \$7

## Pomodoro Caprese

Tomatoes, Buffalo mozzarella, fresh basil drizzled with extra virgin olive oil and a balsamic reduction • \$8

## Gorgonzola Salad

Fresh baby spinach topped with Gorgonzola cheese, roasted walnuts & caramelized onions.  
Served warm with balsamic vinaigrette • \$11

- Add Chicken \$3
- Add Tuna \$4
- Add Steak \$6
- Add Shrimp \$6

# zuppa (soup)

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## Roasted Vegetable Minestrone

Seasonal vegetables with classic Italian seasoning • \$3 / \$5

## Italian Wedding

Mini meatballs with roasted vegetables and spinach • \$3 / \$5

## Zuppa di Giorno

Chef's creation • \$3 / \$5

# pasta

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Add 1/2 House or Caesar salad to any entrée \$3

## Penne Putanesca

Sauteed onions, garlic, black olives, bell peppers and capers tossed in a red wine infused tomato sauce over penne pasta finished with grated Parmesan • \$16

## Fettucini Alfredo

Fettucini tossed with fresh creamy Alfredo sauce • \$16

## Fettucini Genovese

Fettucini tossed with sautéed julienne vegetables in a basil pesto sauce topped with shaved Parmesan • \$17

## Fettucini Primavera

Fettucini tossed with sautéed fresh vegetables in a white wine garlic cream sauce • \$16

## Linguini Carbonara

Linguini tossed with sautéed spring peas, onions and sweet cappicola topped with shaved Parmesan • \$17

## Chicken Broccoli Ziti

Chicken medallions sautéed with fresh broccoli in your choice of white wine garlic butter or creamy Alfredo sauce • \$17

## Gnocchi Gorgonzola

Tender potato gnocchi sautéed with wild mushrooms and spinach tossed in a Gorgonzola cream sauce • \$18

## Eggplant al Forno

Thinly sliced eggplant layered and baked, topped with house marinara sauce and mozzarella cheese finished with fresh basil • \$18

## Lobster Ravioli

Fresh Maine lobster meat ravioli sautéed with grape tomatoes, lobster meat, and scallions served in a vodka saffron cream sauce • \$28

*\*Wheat pasta available; ziti or spaghetti*

# risotto

Add 1/2 House or Caesar salad to any entrée \$3

## Vegetable Risotto

Sautéed seasonal vegetables sautéed with light cream and sun dried tomato herb butter blended with risotto • \$18

## Wild Mushroom Risotto

Sautéed wild mushroom and asparagus tips, blended with creamy risotto topped with fresh shaved truffles and Parmigiano cheese • \$21

## Beef Risotto

Sautéed portabella mushrooms, peas and roasted red peppers blended with fresh creamy risotto and topped with beef tenderloin medallions caramelized onion and candied garlic • \$22

## Shrimp Pesto Risotto

Sautéed shrimp and cherry tomatoes blended with creamy pesto and Asiago cheese served with fresh risotto • \$24

## Seafood Risotto

Fresh Maine lobster meat, tender shrimp, scallops and roasted red peppers, sautéed in truffle oil and saffron, blended with creamy risotto finished with fresh shaved Parmigiano cheese • \$27

# seafood

## Calamari and Mussels

Sautéed calamari and mussels in a spicy fra diavolo sauce over linguini • \$19

## Seafood Milano

Lobster meat, scallops and shrimp, sautéed with shallots, garlic, sweet roasted red peppers, asparagus tip in a rosa cream sauce over linguini • \$29

## Scallops Scampi

Pan seared diver scallops in a scampi or marinara sauce served over linguini • \$25

## Fruiti di Mare

Half lobster, clams, shrimp, calamari, scallops and mussels sautéed with garlic and olive oil. Served with scampi sauce or fra diavolo sauce over linguini • \$29

## Shrimp Pesto

Shrimp sautéed with julienne vegetables in a creamy pesto sauce over cappellini • \$25

## Baked Haddock

Lightly breaded baked haddock served with herb potatoes and julienne vegetables • \$18

## Seafood Casserole

Baked haddock, shrimp and scallops topped with seasoned cracker crumbs and lemon butter sauce. Served with mashed potatoes and julienne vegetables • \$23

## Salmon a la Buono

Pan seared salmon served in a fresh lemon dill cream sauce with mashed potatoes and julienne vegetables • \$23

## Shrimp Scampi

Five jumbo shrimp sautéed with garlic, fresh basil in chardonnay white wine sauce over linguini • \$23

# specialties

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Add 1/2 House or Caesar salad to any entrée \$3

## Saltimbocca ala Romano

Pan seared in a sage, pancetta, garlic white wine sauce and topped with spinach, prosciutto and mozzarella

chicken \$18 • veal \$21

## Margarita

Dipped in egg batter sautéed in a dried apricot Grand Marnier sauce

chicken \$18 • veal \$21

## Piccata

Pan seared medallions with a lemon caper white wine sauce

chicken \$17 • veal \$19

## Parmigiano

Lightly breaded pan seared cutlets topped with a fresh tomato sauce and mozzarella cheese served over linguini

chicken \$17 • veal \$19

## Francese

Medallions dipped in egg batter and sautéed with a white wine lemon sauce over angel hair pasta

chicken \$18 • veal \$21

## Bistro Chicken

Chicken breast stuffed with provolone, crabmeat and spinach lightly drizzled with pesto cream sauce served with vegetable risotto • \$20

## Bistro Veal

Veal stuffed with provolone and prosciutto, sautéed in a mushroom marsala wine sauce • \$23

## Rosario

Breaded cutlets topped with prosciutto, provolone, mushroom and scallions served in a brandy modeira cream sauce

chicken \$18 • veal \$21

## Marsala

Sautéed wild mushrooms finished in a sweet Marsala wine sauce.

chicken \$17 • veal \$19

## Buono Land and Sea

Sautéed medallions with shrimp, lobster meat, wild mushrooms, sun dried tomato, garlic and basil served with a light tomato sauce

chicken \$22 • veal \$26

*\*Most specialties served with roasted potatoes and fresh sautéed julienne vegetables.*

# carne

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Add 1/2 House or Caesar salad to any entrée \$3

## Pork Chop Milano

Grilled center cut pork chop topped with mulled cider gravy and served with spinach, mashed potato and fresh apple chutney • \$20

## House Bistro Tips

Grilled steak tips with mushrooms, peppers and onions served with garlic mashed and fresh au jus • \$22

## Steak a la Toscano

16 oz Braveheart\* Black Angus steak served with caramelized-onion-truffle mashed potatoes • \$25

## House New York Sirloin

16 oz Braveheart\* Black Angus steak seasoned served with mashed potatoes • \$23

## Grilled Rib Eye

16 oz Braveheart\* Black Angus Rib Eye finished with a roasted garlic herb butter served with cheddar horseradish mashed potatoes • \$26

## New Zealand Rack of Lamb

Herb roasted rack of lamb in a port wine reduction served with spinach, portabella mushrooms, and mashed potatoes • \$28

## Lamb Osso Bucco

Braised lamb shank traditionally prepared served with creamy vegetable risotto • \$23

*\*Braveheart Black Angus cattle are specially selected to deliver only the finest beef.  
Our beef cattle are humanely raised in the Midwest on an all vegetarian,  
corn-based diet for superior flavor and tenderness.*

# sides

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Broccoli • \$4

Asparagus • \$6

Julienne Vegetables • \$5

Sautéed Spinach • \$5

Roasted Potatoes • \$5

Mashed Potatoes • \$4

Vegetable Risotto • \$6

Meatballs (2) • \$5

Pasta with marinara • \$2