

[...salads continued]

Insalata Caprese

Homemade fresh mozzarella layered with fresh plum tomatoes and fresh basil. \$7/\$7

Caesar Salad

Classic Bistro made caesar dressing, tossed with croutons and romaine lettuce \$6/\$6. With chicken \$7/\$7. With shrimp \$8/\$8.

Insalata Fagioli

Arugula, cold cannellini beans, fresh plum tomatoes, grilled shrimp tossed in a lemon and extra virgin dressing. \$10

Insalata Mediterranean

Arugula tossed with fresh plum tomatoes, grilled shrimp and jumbo crab meat in a lemon and extra virgin dressing. \$12/\$12

■ PANNINI/SANDWICHES

All served with homemade Bistro Fries.

Bistro Burger

8 oz. cobe beef burger, grilled pancetta, smoked mozzarella, sauté Bermuda onions, roasted red peppers, mayo. \$12

Pannini Grille

Grilled chicken breast, melted fresh mozzarella, plum tomato slices, with arugula, lemon extra virgin. \$8

Pannini Salmon

Smoked salmon, goat cheese, plum tomato slices, avocado mayo. \$12

Pannini Abruzzi

Prosciutto diParma, soprosata, fresh mozzarella, roasted peppers, fresh basil, sun dried tomato pesto. \$8

Bistro Crab Cake

Bistro-made crab cake, romaine leafs, spicy remulade sauce. \$12

Pannini Steak

Grilled filet mignon, sauté Bermuda onions, portobello mushroom, horseradish mayo. \$12

■ PASTA

Pasta Choices

Penne, cappellini, farfalle, linguine, rigatoni, orecchiette and ziti

Pasta Pomodoro

Choice of pasta, in a pork braised tomato sauce. \$10/\$17

Penne Vodka

Braised prosciutto in a pink cream sauce with a touch of vodka. \$10/\$17

Penne Pancetta

Braised pancetta in a tomato basil cream sauce. \$10/\$17

Orecchetti con Broccoli Rabe

Little ear pasta tossed with broccoli rabe, spicy sausage and fresh Pecorino Romano cheese in a garlic olive oil. \$10/\$17

Cappellini Bambino

Angel hair pasta tossed with fresh spinach, sun dried tomatoes, shrimp and crab meat in a garlic white wine sauce. \$12/\$19

Linguine Clam

Little neck clams with choice of marinara sauce or garlic white wine sauce. 10/\$17

Gnocchi Pomodoro

Homemade Bistro gnocchi served with pork braised tomato sauce with fresh basil and pecorino Romano cheese. \$10/\$17

Gnocchi Stefano

Homemade Bistro gnocchi, served with fresh basil pesto cream sauce with fresh roasted peppers. \$10/\$17

Lasagna Josephine

Bistro made sausage, basil, and fresh mozzarella. Lasagna served with house tomato sauce. \$10/\$17

All entrees are served with a house vegetable and choice of a side. Chef's recommendations are in red.

1 Side of ziti with tomato sauce **2** Side of linguini pesto **3** Side of penne vodka **4** Garlic mashed potatoes **5** Roasted potatoes

■ POLLO/CHICKEN

Pollo Marsala

Chicken breast topped with wild mushrooms in a marsala wine sauce. **1** \$12/\$18

Pollo Cutlet Parmigiana

Pan fried chicken cutlet topped with melted mozzarella and house tomato sauce. **3** \$12/\$18

Pollo Italia

Chicken breast topped with artichokes and fresh tomato in a garlic white wine sauce. **2** \$12/\$18

Pollo Saltimbocca

Chicken breast topped with prosciutto and fresh mozzarella in a sage wine sauce served over fresh spinach sauté. **5** \$12/\$18

Pollo Grille

Grilled chicken breast served with a tomato and red onion bruschetta. **1** \$12/\$18

■ VITTELO/VEAL

Veal Milanese

Pan fried veal cutlet topped with arugula and diced tomato in a lemon and extra virgin olive oil dressing. **1** \$12/\$18

Vittello Saltimbocca

Veal medallions topped with prosciutto and fresh mozzarella in a sage wine sauce over fresh spinach sauté. **5** \$12/\$18

Vittello Gino

Veal medallions served with crab meat and asparagus tips in a lemon cream sauce. **4** \$14/\$19

Vittello Michaelo

Veal medallions served with sun dried tomatoes and shrimp in a sherry wine sauce. **4** \$14/\$19

Veal Cutlet Parmigiana

Pan fried veal cutlet topped with fresh mozzarella and tomato sauce. **3** \$12/\$18

■ PESCE/FISH

Monkfish Pizzaiola

Monkfish simmered with garlic capers and olives in our homemade marinara sauce. **2** Market Price

Sea Bass con Lobster

Sea bass with shrimp, lump crabmeat and sun dried tomatoes in a lobster cream sauce. **4** Market Price

Pesce del Giorno

Ask your server about our daily fish special. Market Price

■ CARNE/MEATS

Filet Franco

10 oz. Filet mignon topped with asparagus tips and lump crab meat in a mustard cream sauce. **4** Market Price

Veal Chop Abbruzzi

12 oz. Veal chop topped with prosciutto and melted sharp provolone over broccoli rabe. Served with demi glace. **5** Market Price

Carne del Giorno

Ask your server about our daily meat special. Market Price



ANTIPASTI/APPETIZERS

Calamari Dorati

Fresh calamari, lightly fried w/ spicy tomato sauce. \$8/\$8

Mussels SanMarino

Steamed mussels with choice of marinara sauce or garlic white wine sauce. \$7/\$7

Zuppetta di Napoli

Mussels and little neck clams with fresh tomato in a garlic white wine sauce. \$7/\$7

Shrimp Pancetta

Jumbo shrimp wrapped with crispy pancetta, served with a mustard cream sauce. \$8/\$8

Scallops Abruzzi

Day boat scallops wrapped with crispy prosciutto di parma served with sun-dried tomato pesto. \$8/\$8

Eggplant Romano

Eggplant lightly fried, rolled with melted smoked mozzarella and fresh basil served with house tomato sauce. \$7/\$7

Fagioli con Sausage

Cannellini beans sautéed with broccoli rabe and spicy Italian sausage. \$8/\$8

Artichokes Fritti

Fresh artichokes lightly fried, served with gorgonzola cream sauce. \$7/\$7

Antipasto Marino Freddo

Fresh homemade mozzarella, tomato, prosciutto, soprosatta. Roasted peppers, sun dried tomatoes, marinated artichokes, mixed olives, gorgonzola, and sharp provolone.

2 Person \$8 – 4 Person - \$16

2 Person \$8 – 4 Person - \$12

Antipasto Marino Caldo

Fried calamari, shrimp pancetta, eggplant romano, broccoli rabe sauté.

2 Person \$8 – 4 Person - \$16

2 Person \$8 – 4 Person - \$12



ZUPPE DEL GIORNO

Soup

Ask your server about our homemade soup of the day.



INSALATA/SALADS

Insalata Pollo

Spring mix, grilled chicken breast, fresh mozzarella, plum tomatos, yellow tomatos, balsalmic & extra virgin dressing. \$8

Insalata Gorganzola

Arugula, pear slices, candied walnuts, gorganzola cheese in a honey white balsalmic dressing. \$8/\$7

[salads continued inside...]

COLLINGSWOOD'S FIRST "GOURMET BUFFET"

Our "gourmet buffet" includes an assortment of delicious appetizers, salads, entrees, and fresh fruit desserts from our menu with daily specials made exclusively for the buffet.

ONLY \$10

Monday - Saturday
11:30 AM - 3:00 PM



5:00 PREFIXED MENU

Enjoy three courses with multiple selections for each course.

ONLY \$19.95

Monday - Friday
Must arrive between
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BISTRO^{di}MARINO

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Prices are Lunch/Dinner. Paninis served at lunch only.
All entrees come with complimentary miniature Cannolis
and Basil Pesto for bread.

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