



TWENTIES

ITALIAN BISTRO



BREAKFAST

MENU

Starters

Greek Yogurt Parfait 6
honey vanilla yogurt, berries, almond granola

Steel Cut Oatmeal 8
brown sugar, nuts, raisins

Fruit plate 11
assortment of seasonal fruit

Assorted Cereals 8

From the Griddle

All griddle items served with maple syrup, choice of applewood smoked bacon, sausage or turkey bacon

Belgian Waffles 14

Buttermilk Pancakes 16

Challah French Toast 16

Favorites

All favorites served with breakfast potatoes

Build Your Own Omelet 15
choice of toast

Choose 1 from each group below:

Meats: *bacon, ham, sausage or turkey bacon*

Vegetables: *spinach, tomatoes, mushrooms, onions or peppers*

Cheese: *american, cheddar, swiss, provolone or feta*

Additional items: \$1 each

Classic Omelet 12
choice of toast

Eggs Benedict 14
with canadian bacon on english muffin

California Style Eggs Benedict 16
with tomato & avocado

Two Eggs Any Style 14
choice of bacon, turkey bacon or pork sausage, choice of toast

Steak & Eggs 22
two eggs any style, NY Strip Steak, choice of toast

Beverages

Orange, cranberry, apple juice 6

Assorted Hot Tea 4

Coffee 4

Milk 5

Soft Drinks 4

Panna or Pellegrino 7

From the Bar

Mimosa 10

Bloody Mary 10

Sides

Applewood Smoked 7 or Turkey Bacon 8

Breakfast Potatoes 5

Fruit Cup 8

Pork Roll 7

Pork Sausage 7

Toast 5

*white, wheat, rye, english muffin or bagel
add cream cheese 7*



LUNCH/DINNER MENU

ANTIPASTI/APPETIZER

JERSEY SHORE OYSTERS 16
oysters on the half-shell, lemon & hot sauce

BLISTERED SHISHITO PEPPERS 14
oven roasted peppers, roasted herbs, black garlic, grilled flat bread

FRITTO DI CARCIOFI 15
fried artichokes, fresh herbs, breadcrumbs, lemon garlic aioli

DOLCE E PICCANTE SHRIMP 16
sweet & spicy, bed of citric arugula

PANCETTA DI MAIALE 16
pork belly pan-seared, creamy pesto sauce, balsamic glaze, pomodoro

ZUPPA/SOUP

LA MINESTRA 9
rosa she-crab soup

ZUPPA TOSCANA 8
tuscan soup

INSALATA/SALAD

DELLA CASA 14
mesclun, mandarin oranges, beets, candied walnuts, fontina cheese, balsamic dressing

CESARE 13
classic caesar, parmigiana, homemade croutons, anchovies, caesar dressing

BUFALA MOZZARELLA CAPRESE SALAD 14
heirloom Jersey tomatoes, fresh mozzarella, basil, extra virgin olive oil

Add: shrimp or crab meat 10; chicken 7

POLPO ARROSTITO 17
fire-roasted octopus, lemon garbanzo bean puree

PRINCE EDWARD ISLAND MUSSELS 15
sautéed mussels, spicy marinara or white wine spicy garlic sauce

POMODORI FRITTI 14
jersey tricolor heirloom tomatoes, stacked between fresh mozzarella, red chili pesto, aged balsamic glaze

CALAMARI FRITTI 16
crispy & seasoned, spicy marinara sauce

CONTORNI/SIDE DISHES

ASPARAGI ALLA GRIGLIA 9
grilled asparagus

BROCCOLI RABE 8
sautéed, olive oil, lemon & garlic

FUNGHI TRIFOLATI 9
wild mushroom, white wine & anchovy

MEATBALLS 13
homemade, pomodoro sauce

MIELE ARROSTITO CAROTA 8
honey-glazed carrots

PASTA 12
spaghetti, capellini, fettuccini, bucatini, or cheese ravioli

PATATINE FRITTI 8
steak fries

POLENTA 8
mascarpone & olive polenta

SALSICCIA 10
spicy italian sausage, peppers, onions

PRIMI/PASTA

CHEF'S CLASSIC 22
spaghetti & meatballs

ORECCHIETTE BROCCOLI RABE 25
italian sausage, spicy garlic rosa sauce, orecchiette pasta

RAVIOLI FARCATI SPINACI E FORMAGGIO 25
spinach, cheese ravioli, wild mushroom, lite pomodoro garlic sauce, shaved asiago cheese

CONCHIGLIE BOLOGNESE 23
conchiglie pasta, chef's original homemade sauce

PAPPARDELLE DELLA NONNA 23
homemade ribbon pasta, wild mushrooms, fresh herbs, sweet pepper demi sauce, sheep milk manchego cheese

ENTRÉES - MAIN COURSE

BISTECCA ALLA SICILIANA 37
12 oz. mid-west grilled sirloin, Jersey's farm-to-table blistered heirloom baby tomato, gorgonzola cheese butter

POLLO MARCELLA 29
chicken breast pan-seared, herb wild mushrooms, marcella wine sauce, fingerling potatoes, grilled asparagus

VITELLO CON SALSA 39
14 oz. veal chop farm raised, black truffle oil, fresh rosemary, shitake mushrooms, rich demi sauce

TAGLIATA ALLA GRANA PADANO 38
8 oz. filet mignon grilled, fresh arugula, shaved parmesan drizzle, black garlic herb butter

POLLO FRANCESE 27
organic chicken breast, francese batter, pan-seared, capellini, garlic-white-wine-lemon-butter sauce

EGGPLANT/CHICKEN/VEAL PARMIGIANA 22/23/25
herb seasoned breadcrumbs, homemade bucatini pasta

PESCE/FISH

BRANZINO FILET 35
pan-seared, lemon-butter-caper sauce, fresh herbs, creamy cranberry risotto

FRUTTI DI MARE MARCO POLO 37
pan-seared shrimp, scallops, New Zealand mussels & jumbo lump crab, capellini, rich rosa sauce

DOLCE E PICCANTE PESCE 32
salmon bites pan-seared, sweet & sassy fresh herb mix, fettuccine & creamy alfredo sauce

LINGUINE CON GAMBERI 35
shrimp sauteed, linguine, creamy pesto sauce

LOBSTER FRA DIAVOLO 38
brazilian lobster pan seared, vodka pomodoro blush sauce

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CHILDREN'S MENU

Ages 10 & under

CHEESE RAVIOLI AND MEATBALL 13

pomodoro sauce, parmesan cheese

FETTUCCINE ALFREDO 12

creamy alfredo sauce

CHICKEN TENDERS & PASTA 12

homemade spaghetti pasta

CHICKEN PARMIGIANA & PASTA 12

chicken breast, herb seasoned breadcrumbs, spaghetti pasta

SPAGHETTI AND MEATBALLS 13

pomodoro sauce

DOLCE/DESSERT

BROWNIE CALDO 11

*warm brownie, vanilla gelato, whipped cream,
chocolate sauce*

TRIO GELATI 12

mascarpone, pistachio, strawberry

CANNOLIS 10

fried pastry dough, sweet creamy filling, ricotta cheese

TORTA TIRAMISU 12

tiramisu