Traditional

18" LARGE 14.5 – \$1.95 Per Topping –

14" MEDIUM 11.5 - \$1.75 Per Topping -

SICILIAN 16.5

10" PERSONAL 7.5

TOPPINGS

Pepperoni • Sausage • Meatball • Green Peppers • Mushrooms • Red Onion Roasted Red Peppers • Spinach • Artichoke Hearts • Whole Peeled Tomato • Ham Broccoli • Salami • Sun-Dried Tomato • Prosciutto • Banana Peppers • Pesto Basil • Feta • Bacon • Pineapple • Black or Kalamata Olives • Fresh Mozzarella Grilled or Breaded Chicken • Marinated or Breaded Eggplant

Shrimp (Extra Charge)

C BISTRO DESIGNER *I*

SUPREME 12 / 19 / 23 Pepperoni, Sausage, Onions, Meatballs, Mushrooms & Green Peppers

> MEAT LOVERS 11 / 16 / 20 Pepperoni, Sausage, Meatball & Ham

CROSTADA 10 / 15 / 19 Mozzarella, Garlic & Olive Oil, Crumbled Homemade Italian Sausage, Chopped Whole Peeled Tomatoes & Fresh Basil

PARMIGIANA 10 / 15 / 19 Breaded Chicken or Eggplant, Marinara Sauce & Mozzarella

MARGHERITA 10 / 15 / 19 Homemade Fresh Mozzarella, Pizza Sauce, Tomatoes & Basil Just Like The Queen Likes It

MOMMA MIA! 11 / 16 / 20 Mozzarella, Ricotta, Parmesan, Garlic, Olive Oil, Roasted Red Peppers, Prosciutto. Black Olives & Fresh Basil

WHITE 10 / 15 / 19 Mozzarella, Ricotta, Parmesan, Garlic & Olive Oil Topped with Tomatoes & Fresh Basil

CHACHI 11 / 16 / 20 Garlic & Olive Oil Base, Mozzarella, Homemade Crumbled Italian Sausage, Green Peppers & Marinara Sauce Finished with Fresh Mozzarella & Basil

> HAWAIIAN 10 / 15 / 19 Pineapple, Bacon & Ham

PESCATORE 14 / 21 / 26 Chopped Clams, Shrimp & Italian Seasonings Over a Garlic & Olive Oil Base

> GIARDINA 10 / 16 / 20 Mushroom, Green Peppers, Roasted Red Peppers & Onions

> > TERIYAKI 10 / 15 / 18 Teriyaki, Chicken, Broccoli, & Mozzarella

CR STROMBOLI & CALZONE

STROMBOLI 9.75 / 19 Mozzarella & Any Three Pizza Toppings • Additional Toppings \$1.25 / \$1.75

CHEESE CALZONE 8.75 Mozzarella, Ricotta & Grated Parmesan • Additional Toppings \$1.25

© VEGGIE PIZZA

RUSTICA 11 / 16 / 20 Eggplant, Artichoke Hearts, Tomato, Onions & Fresh Basil Over a Mozzarella & Garlic Olive Oil Base

COMMENTATORE 11 / 16 / 20 Tomatoes, Kalamata Olives, Marinated Eggplant, Garlic & Feta Cheese

VEG-OUT 12 / 17 / 21 Garlic & Olive Oil Base - Tomato, Green Peppers, Mushrooms, Onions, Spinach & Mozzarella

GREEK 12 / 17 / 21 Spinach, Tomato, Red Onion, Kalamata Olives, Feta & Mozzarella Cheese Over a Garlic & Olive Oil Base

CHICKEN PIZZA

BBO CHICKEN & RED ONION 10 / 15 / 18 Grilled BBQ Chicken, Red Onion & Mozzarella

BUFFALO 10 / 15 / 18 Grilled Or Breaded Chicken In a Buffalo Hot Sauce & Mozzarella

PESTO CHICKEN 10 / 15 / 19 Pesto Chicken, Tomatoes, Red Onions Over Mozzarella, Garlic & Olive Oil

FRANCO NUCCI 11 / 16 / 20 Tomatoes, Fresh Homemade Mozzarella, Grilled Chicken, Shredded Mozzarella, Garlic & Olive Oil with Fresh Basil

> COWBOY 12 / 17 / 21 Grilled Chicken in a Spicy Bbq Sauce with Jalapenos, Bacon, Red Onion, Mozzarella & Cheddar Cheese

PICANTE CHICKEN 11 / 16 / 20 Taco Seasoned Grilled Chicken, Jalapeno, Tomato, Onions, Cheddar & Mozzarella

BRUSCHETTA CHICKEN 11 / 16 / 20 Garlic Olive Oil Base - Grilled Chicken Topped with Bruschetta Mix & Mozzarella Cheese



MEAT 27 Pepperoni, Meatball, Sausage, Ham & Moz-zarella Cheeses Topped with Poppy Seeds & Served with a Side of Marinara

VEGGIE 27 Mushroom, Green Peppers, Roasted Red Pep-pers, Onions & Mozzarella Topped with Sesame Seeds with a Side Of Marinara



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Monday - Thursday llam - 9pm Friday & Saturday 11am - 9:30pm Sunday 10am - 9pm Sunday Brunch 10am - 2pm

Check out our Pick 2 Menu on our website!

C APPETIZERS *D*

CALAMARI 10.5 Hand Breaded & Served with Spicy or Mild Marinara

MOZZARELLA STICKS 7.5

Hand Breaded in House – Served With Marinara –

COLD ANTIPASTO 11.5

Prosciutto, Genoa Salami, Auricchio Provolone, Balsamic Marinated Eggplant, Fresh Mozzarella, Roasted Peppers, Kalamata Olives & Mixed Greens

JUMBO WINGS (6pc) **7.99** (9pc) **10.99** (12pc) **12.99** (Naked or Breaded) Seasoned in House, Served with Celery & Your Choice of Ranch or Bleu Cheese – Medium, Hot, Bbq, Teriyaki –

CAPRESE 8 Homemade Fresh Mozzarella, Tomato, Fresh Basil & Olive Oil, Balsamic Glaze, Sprinkled with Salt & Pepper

> **GARLIC BREAD 4** Homemade Bread

– Add Mozzarella \$1 –

BRUSCHETTA8 Diced Tomato, Basil & Onion Marinade Over Toasted Garlic Italian Bread with Melted Homemade Fresh Mozzarella

> **FRIED RAVIOLI 7.5** Breaded Ravioli Flash Fried & Served with Marinara

HOT ANTIPASTO 12.5 Breaded Shrimp, Ravioli, Mozzarella Sticks & Calamari with a Spicy or Mild Marinara

GARLIC KNOTS 3.5 Knots Of Dough Baked & Tossed in Garlic & Italian Spices – Served With Marinara –

MAC N CHEESE 7 Italian Style White Cheese (Asiago, Mozzarella & Parmesan)

SOUP & SALAD D

Add Protein: Chicken \$2 / \$4 - Shrimp \$4 / \$6 Homemade Dressings: Italian. Balsamic, Ranch, Roasted Shallot, Lemon Vinaigrette, Blue Cheese, Oil & Vinegar

HOUSE 4 / 7 Mixed House Greens, Red Onions, Cherry Tomatoes, Cucumbers, Olives & Carrots

> CAESAR 4.25 / 7.5 Romaine, Croutons & Shredded Parmesan

RUSTIC SALAD 7 / 11 Mixed Greens, Candied Pecans, Anjou Pears & Bleu Cheese Crumbles Tossed in a Roasted Shallot Vinaigrette

ADRIATIC 5.5 / 9.5

Mixed Greens, Cherry Tomatoes, Red Onion, Cucumbers, Kalamata Olives, Roasted Red Peppers & Feta Cheese

SPINACH SALAD 5.5 / 9.5

Fresh Spinach, Hard Boiled Egg, Bacon, Onion & Mushroom

DAILY SOUPS 3.95 / 6 - Cup / Bowl -

© ITALIAN SPECIALTIES Gluten Free Pasta Available • Add A Side Salad or a Caesar Side Salad for \$2

CHICKEN PARMIGIANA (LUNCH) 10.5 (DINNER) 15

Served with Marinara, Mozzarella & Linguine – (Veal \$2 / \$4) –

PRIMAVERA (LUNCH) 10 (DINNER) 14 Cherry Tomatoes, Mushrooms, Peas, Broccoli, Roasted Red Peppers & Önions in a Basil & Olive Oil Tomato Broth Over Linguine

> BAKED PENNE (LUNCH) 9 (DINNER) 13 Penne Pasta, Marinara, Ricotta & Mozzarella - (Sausage \$2 / \$4) -

LASAGNA NAPOLITANA (LUNCH) 11 (DINNER) 15 Layered Pasta with Seasoned Ground Beef Baked with Homemade Marinara & Blended Italian Cheeses

SPAGHETTI & MEATBALLS (LUNCH) 9 (DINNER) 13 Homemade All Beef Meatballs & Marinara

EGGPLANT PARMIGIANA (LUNCH) 10 (DINNER) 14 Breaded Eggplant Marinara & Mozzarella Served with Linguine

FETTUCCINE ALFREDO (LUNCH) 9 (DINNER) 13 Made From Scratch Alfredo - (Broccoli \$2 / \$3, Chicken \$2 / \$4, Shrimp \$4 / \$6) -

RAVIOLI MARINARA (LUNCH) 8.5 (DINNER) 12 Cheese Ravioli with Homemade Marinara

MANICOTTI (LUNCH) 9 (DINNER) 13 Pasta Stuffed with an Italian Blend Ricotta Cheese, Topped with Mozzarella Cheese & Marinara Sauce

EGGPLANT ROLLATINI (LUNCH) 10 (DINNER) 14 Rolled Eggplant Stuffed with Ricotta & Mozzarella Cheese, Topped With Marinara Over Cheese Ravioli

PESTO TORTELLINI (LUNCH) 10 (DINNER) 13.5 Cheese Tortellini in a Pesto Cream Sauce - (Chicken \$2 / \$4, Shrimp \$4 / \$6) -

ARRABIATTI (LUNCH) 10 (DINNER) 14 Homemade Hot Italian Sausage in a Spicy Garlic & Crushed Red Pepper Marinara with Penne Pasta & Finished with Parmesan Cheese - It's A Spicy!!

BOLOGNESE (LUNCH) 10 (DINNER) 14 Homemade Italian Meat Sauce Simmered in Red Wine & Marinara Over Penne Pasta

> PENNE A LA ROSA (LUNCH) 9 (DINNER) 13 Penne Pasta Served with our Homemade La Rosa Pink Sauce - (Broccoli \$2 / \$3, Chicken \$2 / \$4, Shrimp \$4 / \$6) -

C SEAFOOD *M* Add A Side Salad or a Caesar Side Salad for \$2

LINGUINE WITH CLAM SAUCE (LUNCH) 12 (DINNER) 17 Tender Whole & Chopped Clams Sautéed with Garlic Served in a White Wine or Marinara Sauce

SHRIMP SCAMPI (LUNCH) 12 (DINNER) 18 Sautéed Shrimp in Fresh Herbs & Garlic Served with Tomatoes & a White Wine Sauce Over Angel Hair Pasta

SEAFOOD FRA DIABLO (LUNCH) 14 (DINNER) 20 Mussels, Clams, Calamari & Shrimp Simmered in a Spicy Marinara Served Over Linguine

FRUTTI DI MARE (LUNCH) 13 (DINNER) 19 Clams, Mussels, Shrimp, Cherry Tomatoes, Fresh Basil & White Wine Pomodoro Sauce with Linguini

CRICKEN & VEAL 20

Add A Side Salad or a Caesar Side Salad for \$2

GABRIELLA (LUNCH) 10.5 (DINNER) 16 Chicken Breast with Sautéed Garlic, Onions, Artichoke Hearts & Roasted Red Peppers in a White Wine Sauce Over Linguine

PICCATA (LUNCH) 10.5 (DINNER) 16 Chicken Or Veal - Sautéed With Garlic, Capers, White Wine & Butter Sauce Served Over Linguine - (Veal \$2 / \$4) -

MARSALA (LUNCH) 10.5 (DINNER) 16 Chicken or Veal With Mushrooms & Marsala Wine Sauce Served with Linguine - (Veal \$2 / \$4) -

CHICKEN CARBONARA (LUNCH) 11.5 (DINNER) 17 Grilled Chicken in a Creamy Sauce with Bacon & Green Peas Over Egg Washed Fettuccine & Parmesan

MARCO (LUNCH) 10.5 (DINNER) 16 Chicken Breast Sautéed With Spinach, Prosciutto & Mozzarella in a Sherry Wine Sauce Over Angel Hair Pasta

THREE CHEESE CHICKEN (CHICKEN) 13 (VEAL) 18 Seasoned & Seared Chicken Breast, Roasted Tomato, Onion, Zucchini, Fresh Homemade Mozzarella, Fresh Basil, Tortellini & White Wine Sauce Topped with Asiago

Signature SANDWICHES

Served With Your Choice Of Homemade Fries, Chips, Pasta Salad & Fruit Medley

PARMIGIANA HERO 10 Chicken, Eggplant, Veal, Meatball, Sausage & Peppers or Shrimp - (Veal \$2 / Shrimp \$4) -

ITALIAN COMBO 10 (Hot or Cold) Ham, Salami, Pepperoni, Provolone, Lettuce, Tomato, Onion & Balsamic Vinaigrette

VEGGIE HERO 9.5 Grilled Zucchini, Mushroom, Roasted Red Peppers & Onions with Mozzarella

MEDITERRANEAN EGGPLANT 9.5 Fried Eggplant Topped with Roasted Red Peppers, Mushroom, Artichoke Hearts & Drizzled with Oil & Vinegar

PHILLY CHEESE 10 Steak or Chicken, Onions, Green Peppers, Mushrooms & Melted Provolone

PESTO CHICKEN SANDWICH 10 Pesto Rubbed Chicken Breast, Prosciutto Di Parma, Caramelized Onion, Roasted Red Pepper, Balsamic Glaze & Goat Cheese on our Homemade Baguette

THE ITALIAN CLUB 10 Genoa Salami, Prosciutto, Slow Roasted Turkey, Marinated Tomato, Shredded Lettuce, Sliced Mozzarella, Chevre, Garlic & Basil Aioli

TURKEY BRUSCHETTA 10 Slow Roasted Turkey Breast, Sun-Dried Tomato & Roasted Garlic Salsa, Caramelized Onion, Fresh Homemade Mozzarella

CHICKEN CAPRESE 10 Italian Seasoned Roasted Chicken, Fresh Homemade Mozzarella, Sliced Tomato, Balsamic Glaze

> **ITALIAN GRILLED CHEESE 8** Mozzarella, Ricotta, Roasted Garlic, Fresh Basil **Prices Subject to Change**