IL MENU DIPINTO

"the painted menu"

VERDE GIALLO ROSSO AZZURRO

'l Bistro is pleased to offer our Painted Menu for group dining. These four menu options are perfectly suited for Groom's Dinners, Company Parties, Birthdays, Family Gatherings... Celebrations of all kinds!

Choose from a seemingly endless selection of classic favorites and hip inventions created by our talented culinary team in surroundings inspired by al fresco dining in an old town square.

Full of color, energy and life, 'l Bistro Mediterranean Eatery is the place good food is made to be enjoyed!

* Something special in mind? 'l Bistro is happy to work with you to create a custom menu for groups of twenty or more.

VERDE ✳ green

Two Course Dinner option includes Garden Greens and 'l Bistro Bites, our signature handmade breadsticks.

Choose ONE from the following Pastas and Entrées:

✳ **'l Bistro Lasagna Bolognese**
Tender lasagna noodles layered with a Meat sauce and a blend of cheeses, then topped with mozzarella cheese and baked to perfection.

Linguine ai Quattro Formaggi
Alfredo made better! Linguine tossed in a decadent sauce of asiago, ricotta, feta, and parmesan cheeses.

Three-Cheese Ravioli
Cheese filled ravioli topped with choice of Marinara or Meat sauce and melted mozzarella cheese.

✳ **Gnocchi**
Traditional potato dumplings tossed in a luxurious Tomato-cream sauce and topped with parmesan shavings.

The Chef's Choice Dessert Trio can be added for an additional cost.

Beverages not included.
✳ *'l Bistro specialty items invented by our culinary team and perfected for your enjoyment!*

'l Bistro

GIALLO ✳ yellow

Three Course Dinner Option includes Garden Greens and 'l Bistro Bites, our signature handmade breadsticks.

Choose ONE from the following Pastas and Entrées:

✳ **Baked Penne ai Quattro Formaggi**
Penne tossed in a rich sauce of asiago, ricotta, and parmesan cheese, topped with mozzarella cheese and oven-baked.

✳ **'l Bistro Lasagna Bolognese**
Tender lasagna noodles layered with a Meat sauce and a blend of cheeses, then topped with mozzarella cheese and baked to perfection.

Spaghetti & Meatballs
A mountain of spaghetti noodles smothered in Meat sauce and topped with meat balls.

Pasta Milano
Spicy chicken, mushrooms and tomatoes tossed with farfalle noodles in a Garlic Cream sauce.

Dessert

Mini Cheesecakes
Creamy New York style cheesecake topped with whipped cream and caramel sauce.

The Chef's Choice Dessert Trio can be added for an additional cost.

Beverages not included.
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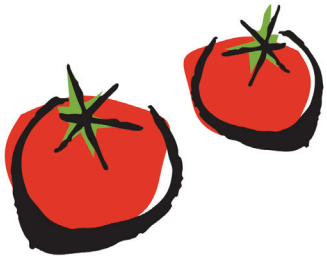
'l Bistro

ROSSO ✳ red

Three Course Dinner Option includes Garden Salad and 'l Bistro Bites, our signature handmade breadsticks.

Choose ONE from the following Entrées:



✳ **New Orleans Linguine**
Italian sausage, spicy chicken, shrimp and banana peppers tossed with linguine noodles and a choice of Alfredo or Tomato-cream sauce.

Portobello Ravioli
Ravioli stuffed with wild mushrooms, tossed in a rich Alfredo sauce topped with diced tomatoes.

Chicken Parmigiana
A succulent chicken breast lightly breaded, fried and baked with Marinara sauce and mozzarella cheese. Served on a bed of linguine.

✳ **Baked Seafood Penne**
Shrimp, scallops and crab tossed with penne in a creamy Asiago sauce and baked.

Veal Marsala
Lightly breaded veal scaloppini in a savory sauce of mushrooms, garlic and Marsala wine. Served with Linguine Alfredo.

Dessert

Choose ONE from the following desserts:

Tiramisu

Lemon Parfait

Fresh Fruit Torte

The Chef's Choice Dessert Trio can be added for an additional cost.

Beverages not included.

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'l Bistro

AZZURRO ✳ blue

Four Course Dinner option served family-style. Served in large portions to share.
All dishes are refillable at no extra charge.

Choose ONE Appetizer, Salad and Dessert:

Appetizer
✳ 'l Bistro House-Baked Bruschetta
Breaded Ravioli
Chipotle Petals

Salad
Classic Caesar
Taverna Greek
Garden Greens

Entrées *Choose TWO Entrées:*
Veal Marsala ($3 extra per person)
Chicken Parmigiana ($3 extra per person)
✳ 'l Bistro Lasagna Bolognese
Seafood Penne
Pasta Milano
✳ Three-Cheese Ravioli with Marinara sauce
Portobello Ravioli with Alfredo sauce
Baked Penne with Pesto Cream sauce
Gnocchi with Tomato-cream sauce

Dessert
✳ Chocolate Volcano Cake
Ice Cream (Vanilla Bean, Cappuccino Blast or Decadent Chocolate)

Beverages not included.
✳ *'l Bistro specialty items invented by our culinary team and perfected for your enjoyment!*

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