



Chef Topple's Italian Bistro

Appetizers

- Warm Artichoke Fondue – Chunky Artichoke, Spinach, Garlic, Parmesan, Warm Crostini \$13***
- Steamed Clams or Mussels – White Wine, Garlic Steamed Clams/ Mussels, Warm Crostini \$18***
- Local Shoemaker Bison Meatballs – Marinara Sauce, Parmesan Cheese \$18***
- Basket of Focaccia Bread – Balsamic and EVOO \$6***
- Bistro Baked Brie – Garlic, Raspberry Jam, Apple, Warm Crostini \$14***
- Caprese Bruschetta – Warm Baguette, Pesto, Tomato, Fresh Mozzarella \$13***

Charcuterie Board

- Cheese Platter – Chefs Choice of 3 Cheese, Grapes, Crackers, Candied Nuts \$26***
- Combo Platter – Chefs Choice of 3 Meats and 3 Cheeses, Grapes, Candied Nuts, Crackers \$20***

Salads

- (GF) Tuscan Kale Spinach Salad – Apple, Ricotta Salata, Cranberry Vinaigrette, Candy Walnuts \$13***
- (GF) Beet Salad – Arugula, Burrata Cheese, Orange, Balsamic Vinaigrette \$12***
- Caesar Salad – Romaine Lettuce, Caesar Dressing, Croutons, White Anchovy \$12***

Flatbread

- Carne – Italian Sausage, Bacon, Salami, Marinara Sauce \$16***
- Fungi – Assorted Mushroom, Truffle Cheese Sauce, Mozzarella \$15***

Pasta

- Pesto Crusted King Salmon – Orzo Pasta, Roasted Tomato, Kalamata Olive Dressing \$31***
- The Bistro Lasagna – Italian Sausage Ragu, Ricotta, Parmesan, Marinara Sauce \$29***
- (GF) Chicken Piccata – Thin Chicken Breast, Parmesan Polenta, Lemon Caper Butter Sauce \$26***
- Shrimp Scampi – Garlic Shrimp, Pasta, Tomato, Lemon Basil Olive Oil \$28***
- Beef Tenderloin Gnocchi – Beef Strips, Tomato, Gorgonzola Cream, Potato Gnocchi \$31***
- Mushroom Pasta – Fettuccini Pasta, Mushrooms, Truffle Parmesan Sauce \$22***
- Chicken Pesto Pasta – Penne Pasta, Chicken, Red Pepper, Cheese Pesto Sauce \$24***
- Cioppino – Salmon, Calamari, Shrimp, Mussels, Spicy Calabrian Tomato Sauce, Garlic Bread \$28***
- (GF) Cheese Tortellini – Cheese Tortellini, Asparagus, Tomato, Parmesan Sauce \$21***
- Pasta of the Day – Please ask your server for Today's Creation \$21***

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

20% GRATUITY ADDED TO GROUPS OF 6 OR MORE/AND UNSIGNED CHECKS



Chef Topple's Italian Bistro

Wine By the Glass

Please enjoy these handpicked wine by glass curated by Chef Topple of Italian and American Wines, or please feel free to browse our wall of wine, for an extensive wine collection

WHITE BY GLASS

<i>La Bastarda, Bianco Di Toscana - Tuscany, Italy</i>	10
<i>Angeline, Chardonnay - California</i>	10
<i>Zonin, Prosecco - Veneto, Italy</i>	10
<i>Emmolo, Sauvignon Blanc - California</i>	10
<i>Saracco, Moscato d' Asti - Piedmont, Italy</i>	12

RED BY GLASS

<i>Masseria Li Veli, Passamante Puglia, Italy</i>	12
<i>Toso, Malbec - Mendoza, Argentina</i>	10
<i>Rosa Dell Olmo, Barbera D Asti, Italy</i>	10
<i>Kiona Vineyards, Estate Cuvee, Red Blend, Sanke River Valley, Idaho</i>	12
<i>G3, Cabernet Sauvignon, Columbia Valley, Washington</i>	10

NON-ALCOHOLIC WINES

<i>Waterbrook, Clean Cabernet Sauvignon, Non-Alcoholic, California</i>	10
<i>Seaglass, Sauvignon Blanc, Non-Alcoholic, California</i>	10
<i>Mionetto, Prosecco, Alcohol Removed, Veneto, Italy</i>	10

DRAFT/ CANNED BEER/ CIDER/ CANNED COCKTAILS

<i>Please ask for our 2 beers on tap</i>	8	<i>Bistro Mule, Ask for Flavor</i>	8
<i>Cider, Please ask for our flavor</i>	7	<i>Gin Cocktail</i>	8
<i>90 Shilling</i>	7	<i>44th North Huckleberry Vodka</i>	8
<i>Bud Light</i>	5	<i>Sipin Pretty Sour, Pale Ale</i>	8
<i>Lagunitas, IPA</i>	6	<i>Jack and Coke</i>	8
<i>Freemont Dark Star, Stout</i>	6	<i>Non-Alcoholic Beer Available</i>	7
<i>Unita, Lime Pilsner</i>	6	<i>Uinta, Was Angels, Lager</i>	6
<i>Tierra Madre</i>	7	<i>Mountain Man, Scotch Ale</i>	7
<i>Lush, IPA</i>	8	<i>Zonker Stout</i>	7

OTHER SOFT DRINKS BEVERAGES

<i>Canned Coke Products</i>	3.50
<i>Pellegrino Sparkling Flavored Waters</i>	5.00
<i>Iced Tea</i>	4.00