



Chef Topple's Italian Bistro

Appetizers

(GFO) Warm Artichoke Fondue – Chunky Artichoke, Spinach, Garlic, Parmesan, Warm Crostini \$16

(GFO) Steamed Clams or Mussels – White Wine, Garlic Steamed Clams/ Mussels, Warm Crostini \$19

Local Shoemaker Bison Meatballs – Marinara Sauce, Parmesan Cheese \$18

Basket of Focaccia Bread – Balsamic and EVOO \$7

(GFO) Bistro Baked Brie – Garlic, Raspberry Jam, Apple, Warm Crostini \$16

Caprese Bruschetta – Warm Baguette, Pesto, Tomato, Fresh Mozzarella \$14

Charcuterie Board

(GFO) Cheese Platter – Chefs Choice of 3 Cheese, Grapes, Crackers, Candied Nuts \$22

(GFO) Combo Platter – Chefs Choice of 3 Meats and 3 Cheeses, Grapes, Candied Nuts, Crackers \$26

Salads

(GF) Tuscan Kale Spinach Salad – Apple, Ricotta Salata, Cranberry Vinaigrette, Candy Walnuts \$13

(GF) Beet Salad – Arugula, Burrata Cheese, Orange, Balsamic Vinaigrette \$13

Caesar Salad – Romaine Lettuce, Caesar Dressing, Croutons, White Anchovy \$13

Sandwiches and Flatbread

(GFO) French Dip Panini – Roast Beef, Swiss Cheese, Caramelized Onion, Horseradish Sauce \$16

(GFO) Turkey Panini – Smoked Turkey Breast, Spinach, Red Pepper, Pesto Mayo, Swiss Cheese, Potato Chips \$15

Carne Flatbread – Italian Sausage, Bacon, Salami, Marinara Sauce \$16

Fungi Flatbread– Assorted Mushroom, Truffle Cheese Sauce, Mozzarella \$15

Pasta

Pesto Crusted King Salmon – Tomato Orzo Pasta, Kalamata Olive Vinaigrette \$33

Chicken Lasagna – Chicken, Spinach, Mushroom, Ricotta, Parmesan, Cheese Sauce \$29

(GF) Chicken Piccata – Thin Chicken Breast, Parmesan Polenta, Lemon Caper Butter Sauce \$26

Wild Shrimp Scampi – Garlic Shrimp, Pasta, Tomato, Lemon Basil Olive Oil \$28

Fresh Tomato Angel Hair– Fresh Angel Hair, Burrata Cheese, Tomato Basil Vinaigrette \$23

Chicken Pesto Pasta – Penne Pasta, Chicken, Red Pepper, Cheese Pesto Sauce \$25

(GFO) Cioppino – Salmon, Calamari, Shrimp, Mussels, Calabrian Tomato Sauce, Garlic Bread \$29

(GF) Cheese Tortellini – Cheese Tortellini, Asparagus, Tomato, Parmesan Sauce \$21

Pasta of the Day – Please ask your server for Today's Creation \$21

(GF) = GLUTEN FREE (GFO) = GLUTEN FREE OPTION

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

Please stop and look at our amazing collection of retail priced bottles of wine on our wine wall

Wine By the Glass

Please enjoy this handpicked wine by glass list, 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>Essenza, Pinot Grigio- Sicily, Italy</i>	<i>12</i>
<i>Matchbook, Chardonnay - California</i>	<i>12</i>
<i>Zonin, Prosecco - Veneto, Italy</i>	<i>10</i>
<i>Do Epic Shit, Sauvignon Blanc - Columbia Valley, Washington</i>	<i>12</i>
<i>Risata, Moscato d' Asti - Piedmont, Italy</i>	<i>12</i>

RED BY GLASS

<i>Masseria Li Veli, Contrade, Puglia, Italy</i>	<i>12</i>
<i>Les Jamelles, Pinot Noir - Pay's Doc, France</i>	<i>12</i>
<i>San Valentino, Sangiovese-Merlot, Emilia Romagna, Italy</i>	<i>12</i>
<i>Kiona Vineyards, Estate Cuvee, Red Blend, Sanke River Valley, Idaho</i>	<i>12</i>
<i>G3, Cabernet Sauvignon, Columbia Valley, Washington</i>	<i>12</i>

NON-ALCOHOLIC WINES

<i>Ariel, by J Lohr, Cabernet Sauvignon, Non-Alcoholic, California</i>	<i>10</i>
<i>Ariel, by J Lohr, Chardonnay, Non-Alcoholic, California</i>	<i>10</i>
<i>Mionetto, Prosecco, Alcohol Removed, Veneto, Italy</i>	<i>10</i>

DRAFT/ CANNED BEER/ CIDER/ CANNED COCKTAILS

<i>Please ask for our 2 beers on tap</i>	<i>8</i>	<i>Bistro Mule, Ask for Flavor</i>	<i>8</i>
<i>Cider, please ask for our flavors</i>	<i>8</i>	<i>Assorted Canned Cocktail</i>	<i>8</i>
<i>Copper Line Amber Ale</i>	<i>7</i>	<i>44th North Huckleberry Vodka</i>	<i>8</i>
<i>Bud Light</i>	<i>6</i>	<i>Sipin Pretty Sour, Pale Ale</i>	<i>7</i>
<i>Pfriem, IPA</i>	<i>7</i>	<i>Jack and Coke</i>	<i>8</i>
<i>Pfriem, Tropical Hazy IPA</i>	<i>7</i>	<i>Non-Alcoholic Beer Available</i>	<i>7</i>
<i>Melvin, Heyzeus, Mexican Lager</i>	<i>7</i>	<i>Mountain Man, Scotch Ale</i>	<i>7</i>
<i>Lush, IPA</i>	<i>8</i>	<i>Zonker, Stout</i>	<i>7</i>

OTHER SOFT DRINKS BEVERAGES

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