

this menu prepared for you by:



bite boltTM

ANY restaurant - delivered lightning fast

bitebolt.com 805.328.5050

Dinner Menu is Served from 4pm
Tuesday thru Sunday

Antipasto – Tapas

~ **Coconut Shrimp** ~ \$11.95

with spicy apricot sauce

~ **Crispy Fried Calamari** ~ \$10.00

served with lemon chipotle aioli

~ **Jumbo Gulf Shrimp Cocktail** ~ \$13.95

with our spicy cocktail sauce

~ **Chef's Choice** ~ \$16.75

*three imported cheeses with seasonal fruit plate served with our
seasoned crustinis*

~ **Pumpkin Ravioli** ~ \$11.00

*Tender ravioli topped with gorgonzola cream sauce, sage and
walnuts*

~ **Clam Zuppa** ~ \$10.95

*Sautéed littleneck clams, shallots, garlic and red pepper flakes in a
savory broth*

~ **Steamed Mussels** ~ \$10.95

*New Zealand mussels with fennel, saffron lemongrass cream and
tomato*

~ **Seared Ahi** ~ \$13.95

*Coriander and sesame seared ahi over jasmine rice with ginger jus,
chive oil and chives*

~ **Seared Scallops** ~ \$12.95

with smoked tomato butter, roasted garlic Oil and basil chiffonade

~ **Antipasto** ~ \$13.95

*Assorted Italian meats and cheese with marinated vegetables,
olives and topped with crumbled gorgonzola drizzled with basil
olive oil and balsamic reduction*

Insalata

~ **Insalata di Casa** ~ \$6.95

*mixed fancy greens tossed with our house balsamic dressing,
roasted beets, goat cheese and hazelnuts*

~ **Insalata Caesar** ~ \$7.25

*romaine lettuce with our signature Caesar dressing home made
croutons & parmesan*

~ **Insalata di Spinachi** ~ \$7.95

*baby spinach with our house raspberry vinaigrette, mandarin
oranges, candied walnuts and gorgonzola*

~ **Insalata Caprese** ~ \$8.50

*bufala mozzarella roma tomatoes and fresh basil leaves with basil
infused olive oil and aged balsamic*

~ **Endive & Apple Salad** ~ \$8.75

*Endive, apple slices, bacon, gorgonzola, & candied walnuts,
tossed in a Honey Dijon vinaigrette*

~ **Stacked Tomato Salad** ~ \$ 8.00

*Stacked tomatoes, baby arrugula, sweet onions, and shaved Asiago
layered & topped with balsamic reduction*

Zuppa

~ **Minestrone** ~ Traditional Vegetable & pasta soup in a
tomato broth ~ cup \$4.95 bowl \$6.95

~ **Grilled Onion Chowder** ~ Marsala infused grilled onions in
a sweet cream soup ~ cup \$5.00 bowl \$7.00

~ **Soup of the Day** ~ market price

Pasta

~ **Pasta Primavera** ~ \$11.95

penne and fresh seasonal vegetables in a garlic white wine sauce

~ **Lasagna** ~ \$13.95

*meat or roasted vegetable filled lasagna topped with marinara,
parmesan and fresh basil chiffonade*

~ **Linguini a la Bolognese** ~ \$14.50

*made with our house made sausage and beef in a hearty tomato
sauce finished with cream*

~ **Grilled Vegetable Ravioli** ~ 14.95

goat cheese and caramelized shallots, roasted garlic and white wine fresh tomato basil sauce

~ **Seafood Risotto or Seafood Linguini** ~ \$24.50

roasted red pepper risotto or linguini with scallops, clam, mussels and shrimp in a light broth

~ **Linguini & Clams** ~ \$14.75

white wine sauce or red sauce

~ **Shrimp alla Tuscany** ~ \$17.95

jumbo shrimp sautéed with fresh tomato, capers, garlic & basil in a white wine sauce tossed with capellini

~ **Gnocchi** ~ \$15.50

tossed with chicken, squash, red peppers and leeks in a roasted garlic cream sauce

~ **Pasta with Meatballs or Sausage** - \$12.95

Piatti

~ **Chicken Picatta** ~ \$14.95

sautéed chicken breast cooked in caper, lemon wine sauce, shallots, served atop capellini with vegetable of the day

~ **Chicken Cacciatore** ~ \$14.95

chicken roasted with red wine, onions & spices served over linguini

~ **Eggplant Parmesan** ~ \$15.00

baked with two cheeses and served with linguini

~ **Pork Loin** ~ \$19.50

stuffed with gorgonzola and served atop roasted garlic mashed potatoes drizzled with fig port wine reduction and aged balsamic with steamed asparagus spears

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~ **Italian Pot Roast** ~ \$15.95

slow cooked beef with tomatoes, wine, onions & garlic, cooked to perfection and served over pasta

~ **Veal Scaloppini Marsala** ~ \$22.50

sautéed with mushrooms and marsala finished with a dash of cream served with vegetables and linguini

~ **Beef Tenderloin** ~ \$27.00

grilled filet mignon, served atop spinach and risotto & drizzled
with port wine reduction

~ **Steak of the Day** ~

Ask Server - Market Price

~ **Portobello Florentine** ~ \$17.50

marinated Portobello mushroom stuffed with sautéed spinach,
mushroom & pancetta, then topped with gruyere, served with
your choice of jasmine rice or capellini and drizzled with a
marsala cream sauce

~ **Ahi** ~ \$24.95

seared and served rare over risotto or jasmine rice with baby bok
choy drizzled with lemon aioli

~ **Roasted Salmon** ~ \$19.50

served atop jasmine rice with honey dijon glaze and
pomegranate reduction then topped with tobiko caviar

~ **Fish of the Day** ~

Ask Server - Market Price

Children's Delights

Ages 10 & Under

Pasta with butter & cheese \$7.50

Pasta with marinara sauce \$8.00

Add meatballs \$3.00

Mac & Cheese \$7.50

Fettuccine Alfredo \$8.50