***Bistro Verde Spring 2015***

**Starters**

Caesar Salad $4

*romaine with housemade dressing and croutons*

Soup $4

*Italian sausage with white beans and escarole in a tomato broth*

Arancini $4

*mozzarella stuffed fried risotto balls with housemade marinara sauce*

Fritto Misto $5

*assorted vegetables, herbs, and calamari fried in a light batter with a lemon caper sauce*

Antipasto Platter $6

*assorted marinated vegetables, meats, and cheeses*

**Entrées**

Grilled Polenta $7

*with a creamy mushroom ragu*

Balsamic Glazed Pork chop $10

*with grilled radicchio and garlic and lemon roasted potatoes*

Tagliatelle and Meatballs $9

*with housemade noodles, beef and pork meatballs, and tomato sauce*

Prosciutto Wrapped Chicken Breast $9

*stuffed with pears and Gorgonzola with whipped potatoes, asparagus, and Port Wine Reduction*

Seafood Risotto $11

*creamy arborio rice with shrimp and bay scallops*

**Desserts**

*Selections change daily. See server for details.*

$3.50

**Drinks**

 Coffee, Iced Tea, Hot Tea $1.50 Coke, Diet Coke, Sprite $1

Cappuccino, Latte, Espresso $2 Frappe $2.50 Iced Latte or Coffee $2

*Chocolate or Vanilla Flavoring $.50 each*

*Prepared and Served by Culinary Arts, Baking and Pastry, and Hospitality Students. In lieu of tips, please share your thoughts on your experience here on the comment card left by the server.*