MON-FRI: 11AM - 10PM SAT: 11AM-10PM

SAT: 11AM-10PM SUN:11AM-10PM



DINNER MENU

STARTERS

BISTRO SCAMPI 13

Sautéed shrimp and tomatoes in garlic white wine sauce with house made crostinis

OVEN BAKED WINGS 11

BBQ, buffalo, or house spiced with Parmesan herb butter

CHEF'S ANTIPASTO FOR 2 16

Daily assortment of cheese and meats

EGGPLANT ROLLATINI 11

Three cheese blend wrapped in breaded eggplant

BISTRO BITES 11

Chef's daily assorted mini calzones

MUSSELS 13*

Garlic white wine or fra diavolo sauce

CALAMARI 12

Fried calamari and banana peppers with chipotle aioli

GRILLED VEGGIE PLATTER 11

Chef's daily assortment of grilled veggies

SALMON or CRAB CAKES 13

Salmon or crab cakes with lemon caper aioli

SOUPS & SALADS

SOUP OF THE DAY 6

HOUSE B&B SALAD 10

Mixed greens, cucumbers, tomatoes, feta, and olives with white balsamic vinaigrette

ROASTED BEET SALAD 11

Mixed greens, roasted beets, Gorgonzola, white balsamic vinaigrette, and pistachios

BABY BLUE 11

Iceberg, tomatoes, and pancetta with house made blue cheese dressing

CAESAR 10*

Romaine with house made croutons Chicken 5 | Shrimp 7 | Salmon 12

FROM THE OVEN

PARMIGIANA

Topped with mozzarella and house sauce with linguine

Chicken 19|Eggplant 17|Veal 21

PAN JUS PORK CHOPS 26

Pan seared pork chops, with risotto and vegetable of the day

SALMON 23

Arborio rice crusted salmon, crispy potatoes, pesto, and vegetable of the day

PROSCIUTTO WRAPPED FILET MIGNON 32*

Prosciutto wrapped filet, mashed potatoes, and fig Gorgonzola butter

POTATO ENCRUSTED COD 26

Potato encrusted cod with creamed Brussels sprouts, pancetta, and carrots

SHRIMP SCAMPI 21

Sautéed shrimp, spinach, and cherry tomatoes in a garlic white wine butter sauce over linguine

SEAFOOD PESCATORE 30*

Lobster, shrimp, mussels, and calamari over tagliatelle with a spicy pomodoro sauce

BAKED MAC & CHEESE 15

House made cheese sauce baked with fresh ziti Add: Buffalo Chicken 5 | Lobster 10 | Pancetta 6

SPICY SAUSAGE 20

Italian sausage, with onions and peppers over roasted potato

BRAISED SHORT RIBS 25

Braised short ribs over mashed potatoes and vegetable of the day

BOLOGNESSE 24

House made Bolognesse sauce over chef's fresh pasta

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS. 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.



PIZZA

CLASSIC CHEESE 11

House made sauce and three cheese blend

MARGHERITA 14

Fresh mozzarella, tomato, and fresh basil

MUSHROOM TRUFFLE 16

Assorted mushrooms, goat cheese, and shaved Parmesan finished with truffle and arugula

BUFFALO CHICKEN 16

Buffalo chicken, three cheese blend, and blue cheese crumbles

PROSCIUTTO AND FIG 17

Prosciutto, fig, and Gorgonzola, topped with arugula

CHICKEN PANCETTA RANCH 16

Chicken pancetta and our three cheese blend topped with ranch

SHRIMP SCAMPI 19

Shrimp, tomato, spinach, and house scampi sauce

BRAISED SHORT RIB 19

Braised short rib, mashed potatoes, Gorgonzola, red onion, and Mozzarella with truffles

BBQ CHICKEN 16

BBQ chicken, three cheese blend, and BBQ sauce

B&B BACON BURGER PIZZA 17

Bacon, hamburg, lettuce, tomato, onion, ketchup and mayo

TOPPINGS

Pepperoni, Italian Sausage, Meatball, Pancetta, Chicken, Red Peppers, Onion, Tomato, Olives, Spinach, Mushrooms, And Eggplant

KIDS MENU

KIDDIE CHICKEN PARM

SPAGHETTI WITH MEATBALLS

PASTA WITH BUTTER AND CHEESE

KIDDIE MAC & CHEESE

CHICKEN FINGERS

GRILLED CHEESE

KIDDIE PIZZA

MEATBALL SLIDERS

ALL \$8.50

All come with Juice, Milk or Soda and Ice Cream

DRINK LIST

RASPBERRY LIME RICKEY

Titos-fresh raspberry-simple-lime \$11

B&B COSMO

Citrius & orange vodka- cranberry – lime \$10

ESPRESSO

Vanilla vodka- espresso- baileys \$11

BISTRO LEMON DROP

Citrus vodka- limoncello- fresh lemon \$11

LA PERA

Pear & cucumber vodka - St Germain Lemon –lime \$11

STANZA'S KISS

Grey goose kissed with lagavulin - blue cheese

STUFFED OLIVES \$12

BLUEBERRY GIMLET

Blueberry vodka- lime- blueberry puree \$11

STRAWBERRY MARGARITA

Tequila-fresh strawberry- lemon- lime \$11

LEMON BASIL BOURBON

Bourbon- basil-lemon \$11

BACON BLOODY

House bloody mary with bacon \$11



LUNCH MENU

PANINIS

TOMATO, MOZZARELLA AND PROSCIUTTO With pesto \$11

GRILLED CHICKEN

Cheese, bacon with ranch \$11

ROASTED TURKEY

Bacon, avocado with a basil aioli \$11

ITALIAN COLD CUTS

mozzarella, tomato and basil \$11

WRAPS & SANDWICHES

BUFFALO CHICKEN CUTLET

With lettuce, tomato and blue cheese \$12

B&B BURGER

With bacon, lettuce, tomato, onion and cheese \$14

CHICKEN CUTLET

With roasted red peppers, mozzarella and sliced tomatoes \$11 add prosciutto \$2

B&B CHOICE OF PARMS

Chicken - Eggplant - Meatball \$11

SAUSAGE, PEPPERS & ONIONS

With cheese \$10

CUCUMBER, TOMATO, FETA

With mixed greens wrap \$10 add chicken \$2

Sandwiches will be prepared with your choice of Brioche Bun, French bread or Wrap all come with fries or choice of side salad for \$1.50

KIDS MENU

KIDDIE CHICKEN PARM

SPAGHETTI WITH MEATBALLS

PASTA WITH BUTTER AND CHEESE

KIDDIE MAC & CHEESE

CHICKEN FINGERS

GRILLED CHEESE

KIDDIE PIZZA

MEATBALL SLIDERS

ALL \$8.50

All come with Juice, Milk or Soda and Ice Cream

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HOUSE BLENDED WHITE SANGRIA ...\$8.5/32

ANTERRA PINOT GRIGIO, VENETO... \$8.50/32

KELLEREI PINOT GRIGIO, TRENTINO...\$13/50

REX GOLLIATH CHARDONNAY, CA... \$8.50/32

J. LOHR RIVERSTONE CHARDONNAY, MONTEREY...\$11/40

SONOMA-CUTRER RUSSIAN RIVER CHARDONNAY...\$15/56

CAKEBREAD CHARDONNAY, NAPA...\$23/88

KATO SAUVIGNON BLANC, MARLBOROUGH NEW ZEALAND...\$9/34

J. LOHR FLUME CROSSING SAUVIGNON BLANC, MONTEREY...\$12/44

COTES MAS ROSE, FRANCE...\$11/42

CAYMUS CONUNDRUM WHITE BLEND OR ROSE, CA...\$13/50

REX GOLLIATH MOSCATO, CA...\$8/30

KUNG FU GIRL RIESLING, WA...10/38

TRIMBACH PINOT GRIS, ALSACE...\$16/60

MALVOLTI PROSECCO OR SPARKLING ROSE, ITALY...\$10/12

RED WINES

QUATTRO MANI, MONTEPULCIANO d ABRUZZO, ITALY..\$10/38

ZENI COSTALAGO VERONESE, VENETO...\$12/45

LUPAIA SUPER TUSCAN, TUSCANY...12/45

CASTELLANI CHIANTI CLASSICO RISERVA, TUSCANY...\$14/52

REX GOLLIATH PINOT NOIR, CA...8.50/32

BOEN PINOT NOIR, MONTEREY...\$14/54

BELLE GLOS PINOT NOIR, SANTA BARBARA...\$74

CYPRESS CABERNET SAUVIGNON, CA...\$9/34

J. LOHR SEVEN OAKS CABERNET SAUVIGNON, PASO ROBLES...\$12/46

DECOY BY DUCKHORN CABERNET SAUVIGNON, SONOMA...\$15/58

CAYMUS CABERNET SAUVIGNON, NAPA...\$140

QUEST RED BLEND, PASO ROBLES CA. ...\$16/58