



STARTERS

ROCK SHRIMP AND VEGETABLE TEMPURA / spicy lime dressing and organic tamari	\$12
PIZZA OF THE DAY / cooked in our Modena wood-fired oven	\$10
FLATBREAD OF CARAMELIZED ONIONS AND GORGONZOLA / Wisconsin gorgonzola, organic greens with lemon	\$10
PORTOBELLA AND TRUFFLE FLATBREAD / fontina cheese, mushroom puree, Alba truffle oil, and artichoke salad	\$10
INSALATA CAPRESE / fresh mozzarella and tomato with olive oil, basil leaves, shaved Wisconsin "manchego", balsamic drizzle	\$12
CRISPY CALAMARI / voodoo cocktail and buttermilk dipping sauces	\$10
AHI TUNA TARTAR / soy and aleppo pepper, lemon aioli, sesame, and flatbread	\$12
BISTRO FRIES / buttermilk dressing and chipotle catsup	\$7
CAESAR SALAD / romaine lettuce with anchovy-caper vinaigrette, shaved parmesan, grilled ciabatta	\$5
RED BEET AND GORGONZOLA SALAD / with pistachio nuts, mixed greens, and balsamic vinaigrette	\$9
MIXED GREEN SALAD / mesclun greens, olives, tomato, croutons, celery, gorgonzola	\$7
SOUP OF THE DAY	\$5

BE BURGER - Add \$3 for a choice of soup of the day, Caesar salad, or \$4 for mixed green salad or red beet/gorgonzola salad

Grilled 8 oz. Agnew Ranch Aged Ground Sirloin Burger on Ciabatta Bun with Fontina Cheese, Bacon, Kosher Dill, Lettuce, Tomato	\$13
Choice of: Vidalia Onion Rings, Shoestring Fries, or Mac 'n Cheese (Agnew Ranch is located on the Sweet Grass Creek near Big Timber)	

LARGE SALADS AND PANINI

STEAK CAESAR / grilled beef flank, caramelized onions, gorgonzola, romaine, Caesar vinaigrette, flatbread	\$13
BISTRO ENZO ROMAINE / Caesar vinaigrette, shaved parmesan, Bermuda onions, and Armenian flatbread	\$8
MIXED GREEN SALAD / with gorgonzola cheese, tomato, olive, celery, flatbread, and balsamic vinaigrette	\$9
EVA'S "SHEPHERD" GREEK SALAD / feta, cucumber, tomato, lemon, peppers, & romaine chiffonade	\$11
With grilled beef and pita - \$16 With chicken and pita - \$15	
ROASTED VEGETABLE PANINI / fresh mozzarella, bell peppers, tomatoes, portobella, and fries or mac/cheese	\$12
Add \$3 for a choice of soup of the day, Caesar salad, or \$4 mixed green salad	

A LA CARTE PASTA - Add \$3 for a choice of soup of the day, Caesar salad, or \$4 for mixed green salad or red beet/gorgonzola salad

PORTOBELLA MUSHROOM, FRESH MOZZARELLA, AND HOUSEMADE PASTA / vine ripened tomato, marinara, grilled artichoke	\$13
DeCECCO CARBONARA / classic Italian pasta with cream, shallots, pancetta, parmesan, cracked pepper, and DeCecco spaghetti	\$12
Add \$1 for organic local poached egg	
ASIAN VEGETARIAN PASTA / hoisin-sake stir fry of vegetables with crisp tofu, peanuts and organic udon noodles	\$12
Add shrimp - \$4	
SCALLOP AND SHRIMP PASTA / Newfoundland bay scallops, tiger shrimp, dry vermouth, cream, spinach, and DeCecco spaghetti	\$16
PENNE RUSTICA / roasted tomato and basil marinara, braised garlic, capers, a touch of cream, parmesan, and penne pasta	\$12
Add \$3 with gratinée of goat cheese	
CLASSIC MACARONI AND CHEESE / cream, parmesan, and DeCecco pasta	\$10

MAIN COURSES - (Choice of soup of the day, Caesar salad, add \$1 for mixed green salad or red beet/gorgonzola salad)

CATCH OF THE DAY / Bistro Enzo specialty	
PORK OF THE DAY / priced accordingly	
BEEF OF THE DAY / priced accordingly	
GRILLED DUCK BREAST / Asian pasta with organic udon noodles, housemade hoisin, stir fry of vegetables, peanuts, crisp wontons	\$22
CHICKEN ARRABIATA / grilled Minnesota chicken breast stuffed with prosciutto di Parma and fresh mozzarella, served with DeCecco spaghetti tossed with tomato, pancetta, red chili - with grilled portobello and artichoke	\$24
GRILLED 12 oz. RACK OF N.Z. LAMB / Dijon mustard and rosemary sauce, organic spinach and lemon risotto	\$28
VEAL PICCATA / pan seared with housemade tagliatelle and basil, broccolini, lemon and caper pan sauce, Wisconsin "manchego"	
Single - \$17 Double - \$24	
MOROCCAN COUSCOUS / with beef, chicken, and shrimp brochettes, curry, almonds, and dried fruits	\$24

DESSERTS

WARM CHOCOLATE "POPOVER" / caramelized bananas, cappuccino cream	\$6
CRÈME BRÛLÉE / Tahitian vanilla bean	\$6
ITALIAN RICOTTA CHEESECAKE / candied lemon, red berries in aged balsamic vinegar	\$6
BAILEY'S IRISH CHOCOLATE CREAM / Bailey's Irish Cream®, Kahlua®, chocolate ice cream, toasted almonds	\$8

*Our Caesar dressing is made with raw, pasteurized eggs, an ingredient in traditional Caesar recipes.
A 18% gratuity will be added for parties of 8 or more—No separate checks—Visa, MC, Amex & Discover.*