Lazago Halidh Bistro

Appetizers

BISTRO SAMPLER... \$18

Combination of fried calamari, fried mozzarella and fondue

MUSSELS MARINARA... \$13

Black mussels sautéed in marinara sauce

BRUSCHETTA CLASSICA... \$9

Italian bread served with fresh tomatoes & basil

BISTRO CLAMS... \$13

Littleneck clams sautéed with garlic, served in red or white wine sauce

FONDUE... \$11

Fontina, ricotta cheese blended with white wine and served with Italian bread

PAN SEARED CALAMARI... \$13 @F

Pan sautéed in red or white wine sauce

MOZZARELLA TOMATOES... \$10

Mozzarella tomato, basil, olive oil and balsamic glaze with Artichokes... \$13

FRIED CALAMARI... \$13

Topped with parmigiano cheese

SHRIMP BRUSCHETTA... \$11

4 pieces of Italian bread topped with shrimp scampi

FRIED MOZZARELLA... \$10

Fresh mozzarella cheese, floured & fried until crisp, served with sauce for dipping

ANTIPASTO PLATTER... \$18

Assortment of traditional Italian meats, cheeses and marinated vegetables

SEAFOOD PLATTER... \$18

Scallops, shrimps and calamari lightly floured and fried.

FRIED SRIRACHA SHRIMP... \$13

Salads

CAESAR SALAD... \$6 (GF)

Romaine, tomatoes and Kalamata olives, sprinkled with parmigiano cheese and croutons

Add Chicken... \$5

Shrimp... \$6

Salmon... \$7

HOUSE SALAD... \$6



Mixed greens, red onions, olives, roasted red peppers, and tomatoes

CHICKEN BACON RANCH... \$12

House salad with bacon. chicken & ranch on the side

FRIED CALAMARI... \$16

Mixed greens, Calamari, tomato & onions

SPINACH SALAD... \$12 **GF**

Spinach, bruschetta tomatoes, gorgonzola, Kalamata olives and chicken

CAPRESE SALAD ... \$12 (GF)

Fresh sliced tomatoes. mozzarella and basil in a bed of mixed greens with balsamic drizzle

FRIED CHICKEN ASIAGO.. \$12

House salad with asiago chicken & mozzarella

ITALIAN CHEF... \$12 (GF)



House salad topped with prosciutto, salami and mozzarella

MEDITERRANEAN SALAD... \$12 (GF)



House salad with bruschetta tomatoes, crispy portobello mushrooms, prosciutto and parmigiano cheese

CAPRESE PASTA ... \$12

Rigatoni pasta mixed with diced fresh mozzarella. bruschetta tomatoes, fresh basil and olive oil

/Jasta

LINGUINE PRIMAVERA... \$15

Sautéed in garlic, broccoli, roasted red peppers, mushrooms and spinach in white wine sauce

GNOCCHI BISTRO... \$15 **(F)**

In a marinara sauce with garlic and basil topped with mozzarella cheese

LINGUINE PUTTANESCA... \$15 (GF) RIGATONI VODKA... \$15 (GF)



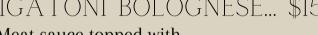


Sautéed in garlic, capers, Kalamata olives and mushrooms in marinara sauce

Sautéed fresh tomatoes, sundried tomatoes and a vodka blush sauce

4 P'S RIGATONI... \$15 **(GF)**







Prosciutto, peas, parmigiano and pesto cream sauce

Meat sauce topped with parmigiano cheese

Stuffed eggplant with

EGGPLANT PARMIGIANA... \$16

EGGPLANT ROLLATINI... \$16

Fried, served with linguine topped with tomato sauce and

Cheese tortellini tossed with

mushrooms and prosciutto in

mushrooms and ricotta served over a bed of linguine

mozzarella cheese

cream sauce

THREE CHEESE RAVIOLI... \$15(GF)



TORTELLINI BISTRO... \$15

Cheese stuffed ravioli tossed in a creamy blush sauce

SAUSAGE & PEPPERS... \$18 (GF)

Served in a Portobello mushroom Sausage, peppers and onions in marinara sauce cream sauce

FETTUCCINE ALFREDO... \$15 (GF)

LOBSTER RAVIOLI... \$17

MUSHROOM RAVIOLI... \$15

Creamy alfredo sauce with parmigiano cheese Add Chicken... \$5

Sautéed with garlic, fresh tomatoes and crab meat in a blush sauce

Shrimp... \$6

SPAGHETTI AND MEATBALLS... \$15

Served in our House tomato sauce

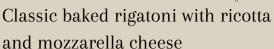
STUFFED SHELLS... \$15 **GF**

Ricotta stuffed shells with spaghetti sauce and melted mozzarella

LASAGNA CLASSICO... \$15

Layers of seasoned meat, cheese and sauce

PENNE AL FORNO... \$15 **(F)**



LINGUINE CARBONARA... \$15 (F)

Sautéed with prosciutto and olive oil with mushrooms, peas and a splash of white wine in a cream sauce

Chicken or Veal

CHICKEN VESUVIO... \$19 (F)

Broccoli, peas and a blush sauce topped with bruschetta tomatoes

PARMIGIANA...

Pan-fried, topped with mozzarella & tomato sauce Chicken... \$19 Veal... \$21

CACCIATORE... **(F)**

Sautéed garlic, roasted red peppers, mushrooms, rosemary in marinara sauce Chicken... \$19 Veal... \$21

MARSALA... **(F)**

Sautéed with portobello mushrooms, sun-dried tomatoes and sweet marsala wine sauce Chicken... \$19 Veal... \$21

CHICKEN FRANCESE.. \$20

Chicken eggwash cooked in garlic, white wine and lemon juice

PIZZAIOLA... **(GF)**

Tomatoes, olives, capers and herbs in a marinara sauce Chicken... \$19 Veal... \$21

PICCATA...

Pan-seared, topped with roasted peppers and mushrooms in a lemon-caper sauce Chicken... \$19 Veal... \$21

SU LETTO DI PATATE...

Onions, peppers on a bed of thinly sliced potatoes & cheese Chicken... \$19 Veal... \$21

SALTIMBOCCA... **GF**



Garlic, sage and white wine topped with prosciutto & mozzarella cheese Chicken... \$19 Veal... \$21

CHICKEN BELLAGIO... \$19

Alfredo pesto with a fried chicken cutlet topped with arugula and bruschetta tomatoes

STEAK ALLA GRIGLIA... \$23 **(F)**

Tender beef filet in a roasted garlic sauce topped with gorzonzola served over toasted bread, broccoli and fried polenta Add Shrimp... \$6

OSSO BUCO... \$22

Pork shank with mushrooms. broccoli, garlic, white wine, pork gravy served over rigatoni

FRIED CUTIFT

With Broccoli Chicken... \$19 Veal... \$21

CHICKEN SCAMPI... \$19 **(F)**

Garlic white wine sauce served over risotto. Topped with bruschetta tomatoes

BISTECCA FLORENTINE... \$22 (GF)



TDelmonico steak marinated in rosemary, garlic and black pepper served with broccoli and fried polenta Add Shrimp... \$6

T-BONE STEAK DINNER... \$28

Served with broccoli & polenta Add Shrimp... \$6

Dinner for Two

MEAT COLOSSEUM... \$50

Includes pork shank, Italian sausage, broccoli rabe & fried potatoes

SEAFOOD COMBO.... \$60

Includes mussels, clams, shrimp, scallops, tilapia & linguine in scampi sauce

TRI PASTA... \$48

Lasagna, 4 P's rigatoni & chicken parmigiana

MARE AND MONTI... \$58

Steak florentine, salmon, sautéed broccoli, sautéed mushrooms & fried potatoes

Geafood

SALMON PUTTANESCA... \$22 @F

Sautéed in garlic, capers, Kalamata olives, over rigatoni with bruschetta tomatoes

BAKED TILAPIA ... \$21 66

Tilapia topped with sautéed crab, garlic, white wine, tomato and basil served with fried polenta and asparagus

SHRIMP FRA DIAVOLO... \$20 🚱

Shrimp in our spicy marinara over linguini. Available gluten free

PAN SEARED SALMON... \$23 🙃

Sun-dried tomato hollandaise sauce served with fried polenta and asparagus

MUSSELS & CALAMARI... \$22 🐠

Garlic and olive oil with white wine served over a bed of linguine

LINGUINE & CLAMS... \$20 🔀

With your choice of red or white wine sauce

SEAFOOD FRA DIAVOLO... \$25 @ MUSSELS MARINARA... \$20@

Mussels, shrimps, scallops, crab and clams sautéed in a spicy marinara sauce, served over linguini

Mussels sautéed in white wine sauce, served in marinara, over linguini

SHRIMP SCAMPI... \$20**6**

Shrimp sautéed in a garlic white wine dabbed with cream sauce. over linguini. Topped with fresh tomatoes

SEARED SEA SCALLOPS... \$22 @

Fresh large sea scallops seared in a white wine sauce served over risotto

PARMIGIANO ENCRUSTED TILAPIA... \$23 @

Served with sautéed spinach and risotto

Mizza

PLAIN CHEESE... \$12

PLAIN CHEESE... \$14 @

TOPPINGS... \$2

Italian sausage, pepperoni, meatballs, Kalamata olives, mushrooms, onions, fresh tomatoes, broccoli, spinach, roasted peppers and marinated artichokes

White Mizza

WHITE... \$12

Mozzarella, garlic & olive oil

SPINACH... \$14

Spinach, tomatoes and ricotta on white

PIZZA CAMPAGNOLA... \$14

Broccoli rabe, Kalamata olives and roasted red peppers on white

TOMATO BASIL... \$13

Tomatoes, basil leaves and mozzarella

BROCCOLI... \$13

Broccoli, tomatoes and ricotta on white

QUATTRO FROMAGGI... \$14

Mozzarella, provolone, ricotta and parmigiano

TUSCANO PIZZA FLORENTINE... \$15

Marinated chicken, spinach, mushrooms and fresh tomatoes on white

Gourmet Bizza

MARGHERITA... \$13

Marinara sauce, fresh mozzarella, olive oil and basil BUFFALO CHICKEN... \$14

Grilled chicken, ranch and hot sauce

PIZZA MARINARA... \$12 Cheeseless pie with marinara sauce, olive oil, fresh garlic and basil

PIZZA DEL MARE... \$16 Shrimp, scallops, calamari, marinara sauce & mozzarella

BISTRO DELIGHT... \$15

Pepperoni, sausage, onions, peppers, mushrooms and bacon

FOUR SEASONS... \$14

Marinated artichokes, mushrooms, tomatoes & Kalamata olives

MEAT LOVER'S... \$15

Pepperoni, sausage, salami, bacon and extra cheese

Kids

CHEESE RAVIOLI... \$12

VERONICA PASTA... \$12

Gides

BROCCOLI RABE... \$6

ASPARAGUS... \$6

MARINATED ARTICHOKES... \$6

MEATBALL... \$1.75

SAUTÉED SPINACH... \$6