

STARTERS

ANTIPASTO

GENEROUS ASSORTMENT FOR FRIENDS & FAMILY! SOPRESSATA, GENOA SALAMI, PROSCIUTTO HAM, CHEESE AND RELISH ASSORTMENT WITH CAPRESE SALAD.

FRITTO MISTO

CRISPY CRAB CAKES, CALAMARI AND FLASH FRIED GARDEN VEGETABLES SERVED WITH LEMON DIJON AIOLI.

MEATBALLS

TWO HOUSE-MADE MEATBALLS WITH PORK, VEAL, BEEF AND OUR HOMEMADE FRESH MOZZARELLA AND PARMESAN CHEESE, SMOTHERED IN OUR SIGNATURE RED SAUCE.

ITALIAN SAUSAGE

ITALIAN SAUSAGE LINKS IN SIGNATURE RED SAUCE ACCOMPANIED WITH MOZZARELLA CHEESE BREAD.

STUFFED MUSHROOMS

MUSHROOM CAPS STUFFED WITH ITALIAN SAUSAGE, HERBS AND PARMESAN, TOPPED WITH A CREAMY ALFREDO SAUCE AND PARMESAN.

SHRIMP SCAMPI

FOUR JUMBO SHRIMP IN GARLIC BUTTER SAUCE, SERVED WITH GRILLED CROSTINI.

CRAB CAKES

FRESH MARYLAND CRAB COMBINED WITH A PEPPER AND CHEESE BLEND, FRIED AND SERVED WITH ROASTED RED PEPPER AIOLI AND LEMON.

CROSTINI

BRUSCHETTA: A BLEND OF FRESH ROMA TOMATOES, BASIL, GARLIC AND AGED BALSAMIC ON GRILLED ITALIAN BREAD.

OR

CAPRESE: SLICES OF HOUSE MOZZARELLA, FRESH ROMA TOMATOES AND BASIL ON GRILLED ITALIAN BREAD DRIZZLED WITH A REDUCTION OF BALSAMIC AND EXTRA VIRGIN OLIVE OIL.

MUSSELS

SAUTÉED FRESH PRINCE EDWARD ISLAND MUSSELS SERVED WITH A LEMON PEPPER AND GARLIC BUTTER SAUCE WITH GRILLED CROSTINIS.

OR

SICILIAN STYLE WITH FRESH OREGANO IN A SPICY TOMATO BROTH WITH CRUSHED RED PEPPERS AND BASIL WITH GRILLED CROSTINIS.

PROSCIUTTO WRAPPED SCALLOPS

GIAANT SEA SCALLOPS WRAPPED IN PROSCIUTTO WITH GARLIC CREAM AND MUSHROOM DUXELLE.

CALAMARI

FRIED SQUID SERVED WITH OUR SIGNATURE RED SAUCE.

ITALIAN

SUNDAY GRAVY*

BUCCATINI PASTA TOSSED WITH GRANDMA'S SUNDAY GRAVY AND TOPPED WITH HOUSE-MADE MEATBALLS AND ITALIAN SAUSAGE.

STUFFED SHELLS*

ITALIAN SAUSAGE AND RICOTTA STUFFED JUMBO SHELLS WITH HOUSE-MADE MARINARA AND PARMESAN.

GNOCCI*

SOFT HOUSE-MADE POTATO DUMPLINGS TOSSED WITH GARLIC CREAM SAUCE.
CAN BE TOPPED WITH: VEGETABLES, CHICKEN, ITALIAN SAUSAGE, SHRIMP OR LOBSTER
ADD: FRESH MOZZARELLA

MUSSELS ARRABIATA*

FRESH PRINCE EDWARD ISLAND MUSSELS AND ITALIAN SAUSAGE WITH SPICY PEPPERS AND SAGE IN HOUSE-MADE MARINARA, TOSSED WITH FUSSILI PASTA.

TORTELLINI GORGONZOLA

FRESH SPINACH, ROASTED WALNUTS, GORGONZOLA CHEESE AND RED PEPPERS TOSSED IN A CREAMY PARMESAN SAUCE WITH FRESH ROMA TOMATOES AND GRILLED CHICKEN.

FETTUCCINE ALFREDO

HOUSE-MADE PARMESAN CHEESE SAUCE TOSSED WITH FETTUCCINE.
CAN BE TOPPED WITH: VEGETABLES, CHICKEN, ITALIAN SAUSAGE, SHRIMP CARBONARA OR LOBSTER

SPICY CHICKEN PENNE

RED PEPPERS AND SUN-DRIED TOMATOES WITH PENNE PASTA TOPPED WITH BLACKENED CHICKEN IN PESTO CREAM SAUCE.

CAPPELLINI POMODORO

ROMA TOMATOES IN FRESH BASIL, GARLIC AND OLIVE OIL AND SERVED OVER ANGEL HAIR PASTA.
CAN BE TOPPED WITH: VEGETABLES, CHICKEN, ITALIAN SAUSAGE, SHRIMP OR LOBSTER
ADD: FRESH MOZZARELLA

FAMOUS SPAGHETTI

A BLEND OF VEAL, PORK AND GROUND BEEF MIXED WITH OUR SPECIAL BLEND OF HERBS AND FRESH MOZZARELLA ON A BED OF SPAGHETTI AND TOSSED WITH A RICH HOMEMADE SAUCE AND PARMESAN CHEESE.

MUSHROOM RAVIOLI

ROASTED SHIITAKE, PORTOBELLO AND BUTTON MUSHROOMS IN RED OR WHITE SAUCE.

ALL ENTREES INCLUDE SALAD CHOICE:

TRADITIONAL HOUSE

MIXED GREENS WITH TOMATOES, CUCUMBERS AND CROUTONS SERVED WITH HOUSE-MADE ITALIAN DRESSING.

CAESAR

CRISP ROMAINE HEART WRAPPED WITH A CROUTON AND FRESH GRATED PARMESAN ON HOUSE DRESSING. *Additional cost*

MIXED GREENS

MIXED GREENS WITH HOUSE CURED DUCK PROSCIUTTO AND PEARS DRIZZLED WITH SHERRY VINAIGRETTE AND TOPPED WITH GOAT CHEESE AND HERB CROUTONS. *Additional cost*

ENTREES

CHAMPAGNE CHICKEN

ROASTED BREAST OF CHICKEN WITH CHAMPAGNE CREAM SAUCE, PENNE PASTA AND SEASONAL VEGETABLES.

FILET

8 OZ PRIME BEEF TENDERLOIN SEARED AND OVEN ROASTED TO YOUR SPECIFICATION SERVED WITH FOREST MUSHROOM RAGOUT AND TRUFFLED POLENTA.

LAMB CHOPS*

THREE DOUBLE LOIN LAMB CHOPS GRILLED WITH PORT DEMI GLACE, POTATO AND SEASONAL VEGETABLES.

Osso Bucco

SLOW COOKED PORK SHANK, ROASTED CARROTS, ONIONS, CELERY AND ROSEMARY OVER A CREAMY SAFFRON RISOTTO.

CREPES

SCALLOPS AND SHRIMP BLENDED WITH GOAT AND MASCARPONE CHEESES, PESTO AND FOLDED INSIDE SPINACH CREPES AND TOPPED WITH LOBSTER BRANDY SAUCE.

CHICKEN PARMESAN

PARMESAN CRUSTED CHICKEN TOPPED WITH TOMATO SAUCE AND MOZZARELLA CHEESE AND SERVED WITH A SIDE OF FETTUCCHINE ALFREDO.

RISOTTO VERA*

PEAS, SHALLOT AND ARTICHOKE SIMMERED WITH VEGETABLE BROTH AND ARBORIO RICE WITH FRESH SPINACH AND BUTTER.

CAN BE TOPPED WITH: VEGETABLES, CHICKEN, ITALIAN SAUSAGE, SHRIMP OR LOBSTER

RISOTTO CARBONARA*

PANCETTA AND SHALLOTS SAUTÉED WITH ARBORIO RICE SIMMERED IN CHICKEN BROTH WITH PARMESAN AND FINISHED WITH BUTTER AND TOMATOES.

CAN BE TOPPED WITH: VEGETABLES, CHICKEN, ITALIAN SAUSAGE, SHRIMP OR LOBSTER

FROM THE CHEF

OUR EXECUTIVE CHEF AND HIS STAFF MAKES A PROMISE TO EVERY GUEST WHO DINES AT NEIGHBOR'S ITALIAN BISTRO TO USE ONLY THE FRESHEST AND FINEST INGREDIENTS AROUND TO PREPARE EACH DISH WITH EXCELLENCE. OUR GENERAL MANAGER AND PROFESSIONAL SERVERS PROMISE TO PROVIDE THE VERY BEST CUSTOMER SERVICE TO MAKE DINING WITH US EXTRAORDINARY. WE ENJOY ENTERTAINING OUR GUESTS AND WANT THEM TO TRY EVERY ONE OF OUR HOUSE-MADE CREATIONS. WHAT IS LISTED IN OUR MENU IS UNIQUE AND ORIGINAL TO NEIGHBOR'S ITALIAN BISTRO – YOU WON'T FIND IT ANYWHERE BUT HERE!

MARK KOHNER, EXECUTIVE CHEF
CARRIE KOLANDER, GENERAL MANAGER