

APPETIZERS

Shrimp & Artichoke Cake | 9.95

Pan-seared artichoke cake and tail-on jumbo shrimp with a garlic lemon butter sauce

Mascarpone Marinara Cotta | 8.25

Hot-baked mascarpone and feta cheese, blended in marinara and garnished with bread spears

Caprese Bruschetta | 8.95

Crushed sweet grape tomatoes, cherry-sized mozzarella balls on toasted garlic bread

Stuffed Portobello Mushroom | 8.25

Portobello mushroom stuffed with Italian sausage and provolone cheese, served on a bed of marinara

Garlic Cheese Bread | 6.95

Toasted garlic bread, fontina and provolone cheese

Spinach & Artichoke Quattro Formaggio | 7.95

A creamy blend of spinach, artichoke and four cheeses baked and surrounded with crisp garlic crostinis

Soup Du Jour | 5.95

BISTRO ROTISSERIE

Rosemary Tuscan Chicken | 13.50

Half of a fire-roasted chicken with essences of rosemary and fennel, served over a bed of sun-dried tomato polenta

Roasted Chicken Marsala | 14.95

Half of a fire-roasted chicken, served over a bed of sun-dried tomato polenta, glazed with a mushroom marsala wine sauce

Roasted Lemon Chicken | 14.95

Half of a fire-roasted chicken, served over a bed of sun-dried tomato polenta, glazed with a lemon butter caper sauce

Roasted Italian Chicken | 14.95

Half of a fire-roasted chicken, served over a bed of sun-dried tomato polenta with an Italian country-style tomato sauce

Roasted Chicken & Pasta | 12.95

Fire-roasted chicken, tossed with angel hair pasta and marinara, garnished with provolone and sun-dried tomatoes

TRADITIONAL PASTA

Pesto Pasta | 9.25

Penne pasta sautéed with mushrooms, garlic and basil, tossed in an alfredo and pesto sauce atop marinara

Shrimp Portofino | 13.50

Sautéed shrimp tossed with garlic, mushrooms, basil, marinara and linguine

Fresh Baked Lasagna Bolognese | 12.95

Fresh pasta sheets layered with meats and cheeses

Eggplant Parmesan | 11.95

Fresh-sliced, parmesan-crusted eggplant, served over penne pasta, marinara and garnished with fontina and provolone

Scampi Sicilia | 16.95

Tail-on jumbo shrimp tossed with angel hair, mushrooms and a lemon garlic sauce

Pasta Marinara | 9.25

Angel hair tossed with marinara and garnished with basil

Pasta Alfredo | 9.25

Linguine tossed in a rich butter and parmesan cream sauce

Meatballs and Pasta | 11.50

Meatballs, linguine, marinara, basil and parmesan

SALADS

Semolina Caesar Salad | Small 3.95 | Large 4.95

Mixed greens, Caesar dressing and parmesan cheese

Gorgonzola Balsamic Salad | Small 5.25 | Large 9.25

Mixed greens, apples, pistachios, raisins and sun-dried tomatoes, tossed with balsamic vinaigrette, garnished with gorgonzola cheese

Ahi Italiano Salad | 14.99

Sashimi tuna seared rare and served with mixed greens, olive salad, white beans, marinated grape tomatoes and parmesan, all tossed with lemon fennel vinaigrette

Scampi Salad | 12.95

Tail-on jumbo shrimp, mixed greens, pistachios and feta cheese with a lemon vinaigrette, garnished with fontina and provolone

Parmesan Chicken Salad | 10.50

Parmesan-crusted chicken breast on a bed of mixed greens, Caesar dressing, marinated tomatoes, provolone and garnished with basil ribbons

FISH

Pistachio Citrus Aioli Salmon | 17.25

Pan-seared salmon, glazed with pistachio citrus aioli served on a bed of sautéed zucchini

Parmesan Crusted Rainbow Trout | 14.95

Parmesan-crusted rainbow trout and sautéed greens, glazed with lemon, garlic and caper sauce

Fresh Fish Chauvin | 16.95

Pan-seared Idaho rainbow trout, served on a bed of angel hair, spinach and mushrooms, glazed with a spicy shrimp alfredo

MEAT

Piedini Milanese | 13.95

Parmesan-crusted pork medallions, served over linguine alfredo

Bistro Sausage & Peppers | 11.95

Braised Italian sausage tossed with a medley of peppers, onions and marinara, served over sun-dried tomato polenta

Chicken Florentine | 15.25

Two pan-seared chicken breasts sandwiched with fontina and provolone, served on a bed of linguine tossed with spinach, mushrooms and alfredo

Italian Veal Roast | 17.50

Braised veal roast served on a bed of sun-dried tomato polenta

Chicken Parmesan | 15.25

Parmesan-crusted chicken breast, fontina and provolone, served over linguine alfredo, garnished with marinara

Fennel Crusted Sirloin | 18.95

10oz. fennel-crusted sirloin, pan-seared and sliced thin, served with a balsamic vinegar reduction, caramelized onions and Bistro vegetable of the day

SEMOLINA CLASSICS

Shrimp Roban | 13.25

Shrimp in a spicy alfredo sauce, tossed with penne pasta

Pad Thai | 13.95

Sweet and spicy stir-fry of shrimp, shiitake mushrooms and tofu, tossed with rice stick noodles and covered with crushed peanuts, fresh mung bean sprouts, carrot sticks and cilantro

Enchilada Pasta | 12.50

Fire-roasted chicken sautéed with onions, green peppers and black beans in a tortilla cheese sauce tossed with penne pasta, topped with fontina, provolone and sour cream

Semolina's Original Macaroni & Cheese Cake | 8.95

Medley of baked macaroni and cheeses, served in a standing wedge draped with rich, creamy cheese sauce

* Ask your server about the Bistro vegetable of the day...3.50

semolina's
BISTRO  **ITALIA**

LUNCH MENU

Served 11 AM – 4 PM

-  **Rosemary Tuscan Chicken** | 8.95
Fire-roasted chicken with essences of rosemary and fennel, served over a bed of sun-dried tomato polenta
- Roasted Chicken Marsala** | 9.25
Fire-roasted chicken, served over a bed of sun-dried tomato polenta, glazed with a mushroom marsala wine sauce
- Roasted Lemon Chicken** | 8.95
Fire-roasted chicken, served over a bed of sun-dried tomato polenta, glazed with a lemon butter caper sauce
- Roasted Italian Chicken** | 8.95
Fire-roasted chicken, served over a bed of sun-dried tomato polenta with an Italian country-style tomato sauce
- Piedini Marsala** | 8.95
Parmesan-crusting pork tenderloin medallions, served over sun-dried tomato polenta with a mushroom and marsala wine sauce

Pesto Trout | 11.25
Pesto-crusting Idaho rainbow trout

Chicken Roban | 8.25
Tender roasted chicken with penne in a spicy alfredo sauce, served with fresh vegetables

Pasta “Chicago” | 7.95
Sweet Italian sausage, red onions, bell peppers and garlic in a hearty marinara over linguine

Fresh Baked Lasagna Bolognese | 8.25
Fresh pasta sheets layered with meats and cheeses

Soup & Salad | 7.95
Small Gorgonzola Balsamic Salad and a cup of soup du jour

Above items served with Bistro vegetable of the day.
Add a small Caesar Salad or cup of soup for 2.50. Add a small Gorgonzola Balsamic Salad for 3.50.

WINE LIST

 **SPARKLING WINES**

Prosecco, Santa Margherita
Think Champagne with slices of peach and apple.

 **WHITE WINES**

Lacryma Christi Bianca, Mastroberardino
Translates “tears of Christ;” well balanced and nicely structured – similar to a light Pinot Grigio.

Due Uve, Bertani
Pronounced Do-Ay-OO-vay, it means “two grapes;” it’s a 50/50 blend of Pinot Grigio and Sauvignon Blanc.

Pinot Grigio, Danzante
A light bodied Italian white, made to drink young and fresh.

Pinot Grigio, Estancia
Full of pear, peach and apple flavors with crisp acidity.

Chardonnay, Hess Select
Aromas and flavors of tropical fruit, green apple, lemon & oak.

Grand Reserve Chardonnay, Kendall-Jackson
Creamy texture, medium bodied with bright citrus and apple notes.

Evolution, Sokol Blosser
A blend of 9 different grapes varieties, it’s spicy and has a zing.

 **RED WINES**

Pinot Noir, Bottega Vinaia
An Italian Pinot Noir with cherry, cooked plum and tones of spice. Medium bodied.

Candoni Chianti
A medium bodied wine with soft tannins, aromas of ripe plums and berries.

Zinfandel, Ravenswood Vintner’s Blend
Well-balanced flavors of raspberry, blueberries and spicy oak in the mouth. Soft tannins.

Meditrina, Sokol Blosser
A blend of Syrah, Pinot Noir and Zinfandel. Lush raspberry, spice and flowers and earth flavors.

Barbera D’Alba “Ruvei,” Marchesi di Barolo
Medium to full bodied with aromas of ripe berry and soft tannins in the mouth.

Merlot, Red Diamond
Rich aromas of black cherry, berry and plums with a hint of cocoa at the finish.

Merlot, Blackstone Sonoma
Dark fruit and berry flavors are well intergrated with spicy oak. Soft and easy to drink.

Cabernet Sauvignon, Sebastiani
Full bodied and rich; blackberry aromas and flavors carry through to the finish.