



BISTRO ITALIANO

APPETIZERS

BAKED GOAT CHEESE 8

Baked Goat Cheese Over House Tomato Sauce
Drizzled with Fresh Pesto & Served with House Crostini

CALAMARI 9

Calamari Dredged in Flour & Lemon Pepper then Lightly Fried
Served with Lemon Slices & House Marinara

FORMAGGIO FRITTI 9

Fresh Mozzarella Battered & Fried
Served with our Marinara & Blush Sauces

FONTINA AL FORNO 9

Fontina Cheese Baked in the oven with Fresh Garlic, Olive Oil,
Rosemary and Thyme Served with House Crostini

CHICKEN FINGERS 9

Five White Meat Breaded Chicken Fingers
Add French Fries 2

WINGS 10

10 Wings in Your Choice of Hot, Tex-Mex, Honey Barbeque,
Root Beer Barbeque, Teriyaki, or Garlic Parmesan Sauce

P.E.I. MUSSELS 2LBS 13 1LB 7

Prince Edward Island Mussels
in Your Choice of Red or White Sauce Served with Bread

TRUFFLE FRIES 8

French Fries Seasoned with Black Truffle Salt
Topped with Melted Vermont Cheddar Cheese & Balsamic Glaze

BACON WRAPPED SHRIMP 11 ❖

Five Bacon Wrapped Shrimp Served with Horseradish Dijon Sauce

FRESH TOMATO BRUSCHETTA 6

Served with House Crostini

POLPETTE 7

Pan Seared House Meatballs Topped with Tomato Sauce,
Mozzarella, Ricotta and Pecorino Romano cheeses

STUFFED PORTABELLA 5 ❖

Portabella Mushroom Cap Stuffed with Baby Spinach,
Chopped Prosciutto & Garlic, Topped with Fontina Cheese

SOUPS & SALADS

SOUP OF THE DAY MARKET PRICE

CHOPPED STEAKHOUSE 10 ❖

Chopped Romaine, Beef Tips, Bermuda Onion, Grape Tomatoes
& Gorgonzola with Bleu Cheese Dressing

CAESAR 7

Classic Caesar with Croutons & Pecorino Romano Cheese
ADD CHICKEN 3 ADD SHRIMP 4
(❖ gluten free without croutons)

ITALIAN WEDDING 5

CHOPPED BABY KALE 8 ❖

Kale Topped with Feta Cheese, Toasted Walnuts,
& Dried Cranberries with a Honey Garlic Vinaigrette

ADRIATICO 9 ❖

Organic Baby Field Greens, Crumbled Gorgonzola,
Toasted Walnuts & Dried Cranberries with Citrus Vinaigrette

LUNCHEON 7 ❖

Tuna Salad or Chicken Salad

Served over a Bed of Lettuce with American Cheese, Cucumbers, Tomato, Carrots, Green Olives, & Pickles

SANDWICHES

Served with a Pickle & Fresh Cut Potato Chips, Substitute French Fries or House Salad for 1 Truffle Fries for 3

PORCHETTA 10

Slow Roasted Porkette Topped with Broccoli Rabe
& Sharp Provolone

SAUSAGE & PEPPERS 8

Grilled Italian Sausage Topped with Green Bell Pepper & Onion
with a Touch of Tomato Sauce & Pecorino Romano Cheese

MEATBALL PARMIGIANA 8

Our House Meatballs Topped with Provolone,
Pecorino Romano Cheese & Tomato Sauce

LAMB BURGER 12

Mediterranean Seasoned Lamb Burger
with Goat Cheese, Prosciutto, & Tomato

PARMIGIANA • EGGPLANT 8 CHICKEN 9

Fried & Topped with Provolone Cheese,
our House Tomato Sauce & Pecorino Romano Cheese

BURGER 10

8 oz Beef Patty made with Green Peppers & Onions
Served with Lettuce, Tomato & Red Onion

CHICKEN SALAD OR TUNA SALAD 9

Served with Baby Field Greens & Tomato

CHEESE STEAK 11

Beef Chunks Topped with Sautéed Bell Peppers & Onions
& Cooper Sharp Cheese

ROAST BEEF 10

Hot Roast Beef Topped with Sautéed Mushrooms, Onions,
& Swiss Cheese with Creamy Horseradish Sauce & Side of au Jus

CLASSIC CLUB 10

Triple Decker Ham, Turkey, or Roast Beef on Wheat,
Multigrain, White, or Rye Bread with Lettuce, Tomato, Bacon
& Mayonnaise or Horseradish Mayonnaise

ITALIAN CHICKEN CUTLET 10

Fried Chicken Cutlet with Broccoli Rabe, Roasted Red Peppers
& Sharp Provolone

❖ designates menu item is gluten free

43 NORTH BAILEY ROAD | THORNDALE, PENNSYLVANIA 19372 | 610.384.6560

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PANINI

Served with a Pickle & Fresh Cut Potato Chips, Substitute French Fries or House Salad for 1 Truffle Fries for 3

PRONTO 9

Grilled Chicken, Sharp Provolone, Roasted Red Peppers

CHICKEN SALTIMBOCCA 10

Grilled Marinated Chicken Breast, Prosciutto di Parma, Baby Spinach, Fresh Pesto & Fontina Cheese

CAPRESE 8

Fresh Buffalo Mozzarella, Vine Ripened Tomato, & Pesto

ITALIAN 9

Genoa Salami, Capicola, Pepperoni, Provolone Cheese, Roasted Red Peppers, Red Onions, & Tomato

BUILD YOUR OWN PASTA

Served with Bread & House Salad. All Pasta Topped with Pecorino Romano Cheese

PASTA:

SPAGHETTI 11

PENNE 11

ANGEL HAIR 11

LINGUINE 11

CHEESE CAVATELLI 11

POTATO GNOCCHI 11

GLUTEN FREE PENNE 11 ❖

CHEESE TORTELLINI 13

GRILLED VEGETABLE RAVIOLI 13

CHEESE RAVIOLI 13

HOMEMADE SAUCE:

Tomato ❖

Smooth, Meat Based with Fresh Spices

Marinara ❖

Chunky with Sautéed Onions and Fresh Spices

Arrabbiata ❖

Spicy with Black Olives and Capers

Blush ❖

Alfredo with Marinara and Tomato Sauce

Alfredo ❖

Cream Sauce with Garlic and Parsley

Garlic & Oil ❖

Extra Virgin Olive Oil Infused with Sautéed Garlic

TOPPING:

Meatballs 1.5

Sausage 1.5 ❖

Cremini Mushrooms 1.5 ❖

Fresh Broccoli 1.5 ❖

Grilled Chicken 3 ❖

Fresh Gulf Shrimp 4 ❖

Jumbo Lump Crab 4 ❖

Baby Clams 4 ❖

Beef Tips 4 ❖

HOUSE SPECIALTY PASTAS

Served with Bread & House Salad. All Pasta Topped with Pecorino Romano Cheese

LINGUINE CON VONGOLE 17

Linguine & Baby Clams Tossed in White Wine Butter Sauce

CRAB FRA DIAVOLO 19

Spicy Marinara with Lump Crab Meat Served over Linguine

LOBSTER RAVIOLI 20

Lobster Stuffed Ravioli Served in Vodka Blush Sauce with Jumbo Lump Crab & Roasted Bell Pepper

GRILLED CHICKEN & SPINACH RAVIOLI 15

Chicken & Spinach Stuffed Ravioli Served in our Alfredo Sauce with Grilled Chicken

CARBONARA 14

Spaghetti with Pork Belly, Garlic & Cracked Black Pepper in Local Farm Egg Pecorino Romano Sauce

ENTRÉES

Served with Bread & House Salad

CHICKEN SCARPARELLO 19

Chicken Medallions, Sweet Italian Sausage, Mushrooms, Onions, Roasted Red Peppers, Crushed Red Pepper, & Rosemary over Risotto

PARMIGIANA • EGGPLANT 15 CHICKEN 17 VEAL 22

Hand Breaded & Fried Topped with Provolone Cheese, Our Tomato Sauce & Pecorino Romano with Cheese Cavatelli & Garlic Bread

VEAL CHOP 18

Broiled Veal Chop Topped with Rosemary Mushroom Gravy

Served with Potato & Vegetable of the Day

VEAL MARSALA 22

Sautéed Veal Medallions with Mushrooms & Marsala Wine Sauce over Cheese Cavatelli

Served with Garlic Bread

FISH OF THE DAY market price

See Server for Daily Selection

SHRIMP & CRAB RISOTTO 20 ❖

Shrimp & Crab, Sautéed Red Peppers, White Corn, Italian Parsley & Asiago Cheese Tossed in Risotto with a hint of Old Bay

CHICKEN SALTIMBOCCA 20

Chicken Medallions Topped with Prosciutto & Fontina Cheese in Saltimbocca Sauce

Served with Potato & Vegetable of the Day

KANSAS CITY STRIP STEAK 25 ❖

16 oz Bone In Strip Steak Topped with Bacon, Bleu Cheese & Bourbon Sauce

Served with Potato & Vegetable of the Day

ONION CRUSTED SALMON 20 ❖

Baked Salmon Encrusted with Onions, Asiago & Parmesan Cheeses, Fresh Minced Garlic, Lemon Juice & Dijon Mustard

Served with Potato & Vegetable of the Day

❖ designates menu item is gluten free

Consuming Raw or Undercooked Meats, Poultry, Seafood, or Shellfish may increase risk of foodborne illness. Beef may be cooked to patron's preference.

\$1 Split Fee will be charged for all menu items split in the kitchen. 20% Gratuity may be added to parties of 8 or more.