

*Chef/Owner Robert Sansone and staff  
welcome you and thank you for choosing*



*It is our mission*

*to:*

*Proudly create a memorable dining experience thru the detailed  
attention to service, comfort and  
culinary creation.*

*In fact we're so sure you'll have a great experience that every  
meal is **100% guaranteed.***

*If you are ever dissatisfied with your meal, just let your server  
know.*

*We will replace it or refund your money.*

*No questions asked.*

*So, sit back and enjoy one of the last real restaurants.*

## **APPETIZERS**

### **Prosciutto Stuffed Pears 9**

Savory roasted Anjou pears seasoned with sage, stuffed with a prosciutto-bacon bread stuffing served Chiffonade of spinach drizzled with *Sanosne's* blue cheese dressing.

### **Artichokes French 10**

In my home town, Rochester NY, you can get these tasty morsels at almost any restaurant. Egg battered, sautéed artichoke hearts finished with dry sherry, lemon, and cream.

### **French Brie 9 (also, order as a dessert for a delicious finish to any meal)**

Cold brie cheese from France served on mixed field greens dressed with balsamic vinaigrette topped with strawberry basil compote accompanied by walnut brittle and multigrain crackers.

### **Mussels Calamari and Rock Shrimp Creole 12**

New Zealand green lip mussels stewed with green peppers, celery, onion, carrots, garlic, and tomatoes in a mildly spicy Creole sauce and finished fresh herb pistou with a touch of butter served with grilled baguette.

### **Sautéed Escargot 10**

A dozen Helix snails sautéed in olive oil with garlic, spinach, and Crimini mushrooms, finished with butter and sprinkled with crumbled feta cheese.

### **Beef Carpaccio 9**

What better way to enjoy the true flavor of beef? Paper thin slices of Filet Mignon garnished with Dijon aioli, capers, red onion, and shaved Asiago.

(Consuming raw food may pose a health risk to the elderly, young children under age 4, and pregnant women.)

## **ASK YOUR SERVER ABOUT OUR SIGNATURE DESSERT**

(Order with dinner to allow time to prepare)

***GRAND MARNIER SOUFFLE*** – Individual size Grand Marnier Soufflé, light and fluffy, perfectly flavored with just the right amount of liquor and served with a Mixed Berry Melba sauce and Vanilla Anglaise. 9

## **DINNER SPECIALTIES**

Accompanied by starch, vegetables, and choice of soup or salad

### **FRESH FISH & SEAFOOD**

#### **Sole Ala Grec 23 / 18**

Fillet of sole sautéed with artichoke hearts, lemon, and sherry finished with butter topped with seasoned bread crumbs and sprinkled with feta cheese.



#### **Basa Swai Marsala 22 / 17**

A delightfully moist Vietnamese whitefish sautéed with crimini mushrooms finished in marsala wine butter served over Angel hair pasta tossed with roasted tomatoes and garlic butter

#### **Salmon Nilla® 23 / 18**

WARNING!!! This dish may cause severe stomach cravings for Sansone's Bistro. A tender, flakey fillet of salmon crusted with Nilla wafers served with lemon and balsamic gastriques.

### **PASTA & VEGETARIAN Add rock shrimp or grilled chicken \$5.00**

#### **Stuffed Eggplant 18**

Oven roasted eggplant stuffed with roasted red pepper risotto, topped with parmesan cheese and fried spinach drizzled with basil oil.

#### **Angelhair Mediterranean 17**

Delicate pasta noodles tossed with roasted tomatoes, wilted greens, garlic, Kalamata olives, and toasted pine nuts, sautéed in olive oil topped with feta cheese crumbs

#### **Linguine Sansone 19**

Sautéed with artichokes, marinated tomatoes, and prosciutto served over linguine in a light garlic cream

### **Secondary Pricing Indicates Small Plates Available**



This menu item is featured on [healthydiningfinder.com](http://healthydiningfinder.com). It meets *HEALTHY DINING'S* nutrition criteria. Please ask for the "healthydiningfinder menu" for nutrition information.

## MEAT & POULTRY

### **Veal *or* Chicken Roma 23 / 18**

Egg battered and sautéed with capers, artichokes, and roasted tomatoes finished with white wine and butter. (Request prepared with olive oil, no dairy, and steamed vegetables for healthy dining)



### **Veal *or* Chicken Anjou 23**

Sautéed with shallots, pear, and sun dried cranberries finished with white wine and butter topped with blue cheese crumbles.

(Request prepared with olive oil, no dairy, and steamed vegetables for healthy dining)

### **Veal *or* Chicken Parmesan 23 / 18**

Simply the best parmesan in town lightly breaded and topped with homemade marinara and

smoked Gouda cheese sauces served on a bed of baked penne pasta.

### **Wiener Schnitzel 24 / 19**

Best of *Rocky Mountain News* 2007. Traditional thinly pounded veal, breaded and pan fried, served on brown sauce garnished with lemon, capers, and anchovy.



### **Grilled 8 oz certified Angus Filet Mignon 31**

Grilled to your liking served with roasted pepper compound butter.

(Request prepared steamed vegetables and no sauce for healthy dining)

### **Pork Tenderloin 22**

Grilled bacon wrapped pork tenderloin finished with chorizo butter.

### **Crispy Duck 28 / 23**

A crispy fried slow roasted half duck and served with a Chipotle - Lingonberry jam.



### **Veal *or* Chicken Sinatra 23 / 18**

Sautéed with red and green peppers, Crimini mushrooms, and spicy Italian sausage in garlic oil

(Request prepared with olive oil, no dairy, and steamed vegetables for healthy dining)

**Veal Liver 21 / 16**

If this isn't the best liver you've ever tasted, *I'll buy IT*. Sautéed veal liver topped with caramelized onions served on brown sauce. Add Bacon \$3



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