

Quanto Basta Italian Bistro

Antipasti/Appetizers/Starters

Italian Wedding Soup	\$8
Traditional Italian soup featuring mini meatballs, orzo, and spinach in a savory chicken broth	
QB Bruschetta	\$8
Toasted garlic bread (4), topped with diced marinated tomatoes, finely chopped red onions and basil, drizzled with a balsamic reduction	
Bastonicini Mozzarella	\$8
Fried mozzarella cheese sticks (4), served with our Sunday sauce	
Formaggio Di Capra	\$10
A toasted pita, atopped with fig jam, creamy goat cheese, roasted almonds & creamy honey sauce	
Portobello Caprese	\$10
Large Portobello mushrooms (2), baked & topped with fresh sliced tomatoes & melted mozzarella cheese, drizzled with a balsamic reduction & served with a side of marinara sauce	
Arancini	\$10
Breaded fried risotto balls (2), stuffed with cheese, served w/ our Sunday sauce	
Ravioli Fritti	\$10
Breaded and deep fried, cheese stuffed ravioli (4) served with our Sunday sauce	
Italian Meatball Sliders	\$10
Our house meatballs (2), with melted cheese, served on toasted mini buns, topped with our Sunday sauce	
Fritto Misto	\$10
Golden fried calamari, fennel and roasted garlic, served with our marinara sauce	
Carciofi Al Forno	\$12
Grilled marinated artichoke hearts, with sun-dried tomatoes, EVOO & Asiago cheese + Add pancetta \$2.00	
Cioppino	\$12
Italian fish soup made with mussels, clams, and shrimp in a light tomato broth	
Prince Edward Island Mussels	\$12
Fresh PEI mussels sautéed in your choice of white wine or spicy Fra Diavolo Sauce	
Antipasto Platter	\$14
Our charcuterie platter of assorted cheeses and Italian cured meats served with olives & other marinated condiments	

Insalate/Salads

ADD: ANCHOVIES \$2 / GRILLED CHICKEN \$6 / GRILLED SALMON \$12 / GRILLED SHRIMP(4) \$12/
GRILLED STEAK \$14

Caesar \$8

Fresh cut romaine lettuce, topped with our homemade Caesar dressing, focaccia croutons, & grated parmesan cheese

+ or Side Caesar Salad \$5

QB House \$10

Chargrilled whole romaine lettuce, topped with creamy goat cheese, red onions, and our balsamic vinaigrette

Caprese \$10

Fresh sliced mozzarella, vine ripe tomatoes & fresh basil, drizzled with a balsamic reduction

Mista \$8

Fresh mixed field greens topped with diced tomatoes, cucumbers & red onions, served with a balsamic vinaigrette & sprinkled with toasted sunflower seeds

+ or Side Mista Salad \$5

Spinach Salad \$10

Fresh baby spinach, topped with our house fried eggplant croutons, asiago cheese crisps, fresh tomatoes & citrus vinaigrette dressing

QB Italian Oven

The Zak \$10

Sweet Italian sausage rolled & baked in a crusty dough & served with our Sunday sauce

QB Calzone \$12

Cheese stuffed calzone is served with a side of marinara sauce

+ Add choice @\$1.50 each / Pepperoni, Italian Sausage, Prosciutto

Eggplant Rollatini \$12

Grilled eggplant, rolled & stuffed with fresh ricotta, mushrooms, spinach & our Sunday sauce, baked and topped with melted cheese

QB Lasagna \$16

Built to order with our special blend of cheeses and house Sunday sauce

+ Add choice @ \$1.50 each / Italian Sausage, Meatballs, Chicken, Sun-dried Tomatoes, Spinach, Eggplant

QB Pizza \$12

Choose your toppings to create your special brick oven style pizza

+ Add Choice @ \$1.50 each / Pepperoni, Sausage, Extra Cheese, Sliced Fresh Tomatoes, Eggplant, Basil, Ricotta, Chicken, Sundried Tomatoes, Spinach, Mushrooms, Olives, Artichokes, Pancetta

QB Margherita Pizza \$14

Thinly sliced tomatoes & fresh mozzarella cheese perfectly melted, topped with fresh basil

QB Pizza Bianca \$14

Mozzarella, ricotta, & parmesan cheeses, perfectly melted atop a sauceless pizza crust, topped with fresh basil

GLUTEN FREE PIZZA OPTION AVAILABLE

Pasta / Primo

ADD: CHICKEN, MEATBALLS OR ITALIAN SAUSAGE \$6 / SHRIMP \$12

Spaghetti	\$10
Tossed in our Sunday sauce	
Ravioli	\$14
Cheese ravioli served with our Sunday sauce	
Pasta Pomodoro	\$14
Fresh tomato & basil, tossed with linguini in our marinara sauce, topped with fresh mozzarella	
Fettuccine Alfredo	\$14
Pasta tossed in a fresh cream, butter, and Pecorino Romano cheese sauce	
Fettuccine Carbonara	\$15
Pasta tossed with sautéed pancetta & shallots and a butter, cream, and Pecorino Romano sauce	
Rigatoni A La Vodka	\$15
Pasta tossed in a creamy tomato vodka sauce with crumbled mild Italian sausage	
Pollo Orecchiette	\$16
Orecchiette pasta sautéed in a garlic cream sauce with roasted chicken, roasted red peppers, and sundried tomatoes & topped with fresh goat cheese	
Salsiccia Orecchiette	\$16
Orecchiette pasta sautéed in garlic and EVOO with Italian Sausage, broccoli, and roasted peppers	
Sausage and Peppers	\$18
Sliced Italian sausage, bell peppers, sun-dried tomatoes, garlic, & mozzarella, all sautéed with our marinara sauce & tossed with pasta	
Vongole	\$18
Tender baby clams tossed with linguine in white clam sauce, sautéed with garlic	
Shrimp Fra Diavolo	\$22
Sautéed jumbo shrimp tossed with linguine in a spicy marinara sauce	
Shrimp Scampi	\$24
Jumbo shrimp sautéed with fresh garlic, EVOO, white wine, butter, and fresh squeezed lemon juice, over angel hair pasta	
Frutti Di Mare	\$28
Shrimp, mussels, clams, over linguine fra diavolo (spicy marinara sauce)	

GLUTEN FREE AND WHOLE WHEAT PASTA OPTIONS AVAILABLE

QB Entrées / Secondi

ALL ENTRÉES ARE SERVED WITH A CHOICE OF (2) TWO SIDES

Piccata

Sautéed in a caper, lemon, white wine, butter sauce

+ CHOICE: Chicken \$18 / Veal \$24

Marsala

Pan seared & sautéed in a mushroom marsala wine sauce

+ CHOICE: Chicken \$18 / Veal \$24

Parmigiana

Breaded & fried, topped with our Sunday sauce, melted mozzarella and provolone cheeses

+ CHOICE: Eggplant \$15 / Chicken \$20 / Veal \$24

Bruschetta Milanese

Thinly pounded, breaded and pan fried, topped with a cold bruschetta mixture of marinated tomatoes, basil, red onions, finished with a balsamic reduction

+ CHOICE: Chicken \$20 / Veal \$24

Francese

Pan seared & egg battered, served in a lemon, white wine butter sauce

+ CHOICE: Chicken \$22 / Veal \$26

Sorrentina

Layered with Prosciutto di Parma, fried eggplant, and aged provolone, finished in a marsala mushroom sauce

+ CHOICE: Chicken \$22 / Veal \$26

QB Italian Sliced Meatloaf \$20

Chef's secret blend of seasoned ground meat (veal, pork, beef) stuffed & baked with mozzarella cheese, Italian cured meats & fresh herbs, topped with our Sunday sauce

Chicken Cordon Bleu \$22

Breaded chicken, breast glazed with Dijon mustard, stuffed with Prosciutto di Parma, and provolone cheese

Braciola di Maiale \$22

12oz center cut Pork Chop, grilled to juicy perfection & topped with a sherry crème sauce

Pesce Alla Griglia \$22

Salmon steak served with a dill accent, prepared to your liking - Grilled, Blackened or with Lemon Pepper

Horseradish Grouper \$32

Horseradish encrusted grouper filet served with a zesty, creamy horseradish sauce

Rib Eye Steak \$34

Perfectly grilled to your liking, topped with a creamy mushroom demi glace

CONSUMPTION OF UNDERCOOKED SEAFOOD, MEAT, POULTRY, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES.

QB Sides / Contorni

ALL ENTRÉES SERVED WITH A CHOICE OF TWO SIDES

Caesar Salad - Mista Salad - French Fries - Polenta Cakes
Choice of Pasta - Chef's Vegetable of the Day - Chef's Starch of the Day
Sautéed Spinach with Garlic - Sautéed Vegetable Medley

Kid's Options / Bambini

SERVED WITH A FOUNTAIN DRINK AND SCOOP OF ICE CREAM FOR DESSERT

Chicken Fingers w/ French Fries	\$10
Chicken Parmigiana w/ Spaghetti	\$10
Spaghetti and Meatball	\$10
Baked Ziti	\$9
Maccaroni and Cheese	\$9
Fettucine Alfredo	\$9
+ Add Chicken \$4	

Beverages / Drinks / Bibite

Coke, Diet Coke, Coke Zero, Sprite, Lemonade, Pibb Xtra, Root Beer ...	\$3
Sweet or Unsweet Tea	\$3
Milk, Apple Juice, Orange Juice	\$3
Sparkling Water	\$3
Sparkling Water 1 Liter Bottle	\$5

QB Mid Week Specials

Two for Tuesday Pizza Night	\$18
SPECIAL: QB Pizza with 2 Toppings and 2 Side Salads	
Wonderful Mussel Wednesdays	\$7
SPECIAL: Prince Edward Island Mussels in your choice of White Wine Sauce or Spicy Fra Diavolo Sauce	
Thirsty Thursdays	\$4
SPECIAL: Your choice of any of our house wines at ONLY \$4 per glass ALL night long	

GIFT CARDS AVAILABLE FOR PURCHASE