



# DINNER MENU

## STARTERS

**CALAMARI FRITTI** 14  
CALAMARI, BATTERED AND FRIED TO A GOLDEN CRISP  
SERVED WITH SWEET CHILI AIOLI & PLUM TOMATO SAUCE

**BROCCOLI RABE SPRING ROLLS** 10  
BROCCOLI RABE, PROVOLONE & RICOTTA CHEESE  
WITH HONEY MUSTARD AIOLI

**NEW ENGLAND OYSTERS** 16  
SERVED WITH SEASONAL MIGNONETTE, COCKTAIL SAUCE  
HORSERADISH & LEMON

**CLAMS CASINO** 15  
BAKED CLAMS ON THE HALFSHELL, TOPED WITH  
BREADCRUMBS, BACON, PEPPERS, ONION & OLIVE OIL

**P.E.I. MUSSELS** 14  
GRAPE TOMATOES, SHALLOTS, GARLIC, WHITE WINE  
WHOLE GRAIN MUSTARD CREAM SAUCE & CROSTINI

**EGGPLANT ROLLETTINI** 12  
EGGPLANT CUTLETS STUFFED WITH PARMESAN, RICOTTA  
CHEESE, TOPPED WITH MOZZARELLA CHEESE  
PANCETTA & PLUM TOMATO SAUCE

## SOUPS & SALADS

**SOUP OF THE DAY** 5/9  
CHEF'S DAILY CREATION, SERVED  
BY THE CUP OR BOWL

**CAESAR SALAD** 11  
ROMAINE HEARTS, SHAVED PARMESAN CHEESE  
HOUSE-MADE CROUTONS & CAESAR DRESSING

**CAPRESE SALAD** 13  
FRESH BEEFSTEAK TOMATOES TOPPED WITH  
MOZZARELLA CHEESE, EXTRA VIRGIN OLIVE OIL  
& BALSAMIC REDUCTION

**BISTRO SALAD** 9  
MIXED GREENS, RED ONION, GOAT CHEESE,  
CRANBERRIES & WHITE BALSAMIC  
DRESSING

**ADD-ONS:** CHICKEN 8    SALMON 11    SHRIMP 10    SEARED AHI TUNA 11    STEAK 11

## CHEF SPECIALTIES

**HADDOCK SERENA** 26  
HADDOCK STUFFED WITH SHRIMP, SCALLOPS, CRABMEAT  
SEASONED RITZ CRACKERS, BAKED & SERVED OVER A  
ROASTED RED PEPPER PUREE & BROCCOLI RABE

**BRAISED BEEF SHORT RIBS** 25  
SERVED WITH GARLIC MASHED, BABY SPINACH & RED  
WINE DEMI SAUCE

**LINGUINE FRUTTI DI MARE** 29  
MUSSELS, CLAMS, CALAMARI, SCALLOPS, SHRIMP  
IN ALIGHT SPICY FRADIAVLO SAUCE, OVER  
LINGUINI PASTA

**PORK CHOP MILANESE** 25  
PORK CHOP BREADED & PAN FRIED. SERVED OVER A  
ZUCCHINI CREAM PUREE & DRIZZLED WITH WHITE  
TRUFFLE OIL

**GRILLED SALMON** 24  
SERVED WITH ORZO SALAD KALE, SUN DRIED TOMATOES, FETA  
CHEESE, CUCUMBERS, OLIVE TAPENADE, GRILLED LEMONS &  
ROASTED RED PEPPER AIOLI

**EGGPLANT PARMIGIANA** 19  
EGGPLANT CUTLETS WITH MARINARA SAUCE TOPPED  
WITH MOZZARELLA & PARMESAN CHEESE, OVER  
LINGUINI PASTA

**SEA SCALLOPS** 29  
PAN-SEARED SEA SCALLOPS, LOBSTER RISOTTO, SAUTEED  
SPINACH & NEWBURG SAUCE

**BRICK CHICKEN** 24  
HALF ROASTED CHICKEN, GARLIC MASHED,  
HONEY-GLAZED CARROTS & NATURAL AU JUS

**LOBSTER MAC & CHEESE** 38  
MAINE LOBSTER, FONTINA, AGED CHEDDAR, CRACKER  
CRUMB & CAVATAPPI

**GRILLED RIBEYE STEAK** 39  
SERVED WITH SAUTEED WILD MUSHROOMS & ROASTED  
POTATOES

**LOBSTER RAVIOLI** 25  
HOMEMADE LOBSTER RAVIOLI IN A VODKA  
PINK SAUCE WITH SHRIMP

**GIOVANNI LONGO** EXECUTIVE CHEF

**EDWIN GUEVARA** SOUS CHEF

\*\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS\*\*\*

\*\*\*BEFORE PLACING YOUR ORDER, PLEASE NOTIFY YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY\*\*\*

\*\*\* PARTIES OF 6 OR MORE ARE SUBJECT TO AN 18% GRATUITY\*\*\*



HAPPY MOTHER'S DAY  
FROM ALL OF US AT  
EXCHANGE STREET BISTRO

SERVED FROM 12PM - 8PM

THREE COURSE MENU

\$39 PER PERSON

COURSE I

(CHOICE OF)

CROSTINI DI SALMONE

CROSTINI WITH BURRATA AND SMOKED SALMON  
SERVED OVER BABY GREENS FINISHED  
WITH AGED BALSAMIC GLAZE

WEDGE SALAD

ROMAINE LETTUCE TOPPED WITH CRISPY BACON  
TOMATOES, RED ONION, BLUE CHEESE  
& CAESAR DRESSING

COURSE II

(CHOICE OF)

BEEF OSSOBUCO

TENDER BRAISED BEEF OSSOBUCO  
IN A RICH RED WINE SAUCE WITH SPRING VEGETABLES  
SERVED OVER RISOTTO

SWORDFISH LIMONCELLO

PAN-SEARED SWORDFISH WITH ASPARAGUS  
ARTICHOKES, CHERRY TOMATOES  
IN A LIMONCELLO REDUCTION

COURSE III

(CHOICE OF)

SPUMONI

THREE FLAVORED ICE CREAM  
STRAWBERRY, PISTACHIO & CHOCOLATE  
COVERED IN A CHOCOLATE GANACHE

APPLE BLOSSOM CRUMBLE

WARM APPLE TART, CARAMEL SAUCE  
& VANILLA ICE CREAM

GIOVANNI LONGO EXECUTIVE CHEF

EDWIN GUEVARA SOUS CHEF

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